

Program Name	Trade Diploma in Bakery & Patisserie
Program Description	This Program is developed to introduce participants to the field of professional bakery and pastry work. The material and skills criteria are intended for participants to acquire the fundamentals on the two major aspects of the trade – the fine art of work skills and theoretical knowledge.
Majors	Baking & Patisserie
Minimum Requirements	Pass in Year 12, with 50% or more marks in English
Program Type	Trade Diploma

Course Code	Course Name	Credit Points
	Core Courses:	
	Year 1: Semester 1	
COM408	Professional Communication	12
BKY401Sem	Petit Fours, Icings & Cake Models	12
CKY402Sem	Catering Control	12
FBV404Sem	Restaurant Services Operations	12
MKT401Sem	Introduction to Retailing	12
	Total	60
	Year 1: Semester 2	
OHS403Sem	OHS	12
BKY405Sem	Introduction to Hot & Cold Desserts	12
FBV402Sem	Banqueting & Functions	12
CKY404Sem	Principles of Cookery Skills	12
CKY406Sem	Food Preparation to Dietary & Health Needs	12
	Total	60
	Year 2: Semester 1	
HTS501Sem	Introduction to Tourism	15
HTS502Sem	Introduction to Hotel Operations	15
MKT503Sem	Festival Events Management	15

FBV503Sem	Restaurant Service Operations	15
	Total	60
Year 2: Semester 2		
BKY501Sem	Occasional Cakes, Bread Craft, Sugar & Chocolate Works	15
BKY502Sem	Hot & Cold Desserts	15
CKY501Sem	Kitchen Management Supervision	15
CKY602Sem	Menu Engineering	15
	Total	60
	Total Credit Points	240
Directed Industrial Attachment (DIA) 4 Months : Assisting with Employment		