



Patissier

Certificate III in Hospitality (Patisserie) - SIT31107

Job Description

Employees are specialist pastry makers who prepare, bake and decorate high quality bread, pastries, cakes and rolls in a bakery - for example, a French patisserie, designer cake design store, food hall within a department store, restaurant, resort or hotel.

Summary of Training

- Organise and prepare food
- Present food
- Receive and store kitchen supplies
- Clean and maintain kitchen premises
- Use basic methods of cookery
- Prepare hot and cold desserts
- Prepare, cook and serve food for food service
- Develop and update hospitality industry knowledge
- Prepare and produce pastries
- Prepare and produce cakes
- Prepare and produce yeast goods
- Work with colleagues and customers
- Work in a socially diverse environment
- Deal with conflict situations
- Implement food safety procedures
- Coach others in job skills
- Follow health, safety and security procedures
- Follow workplace hygiene procedures
- Prepare bakery products for patisseries
- Prepare and present gateaux, torten and cakes
- Present desserts
- Prepare and display petits fours
- Plan patisserie operations
- Prepare desserts to meet special dietary requirements



Australian Apprenticeships Pathways

- This Australian Apprenticeships occupation may attract additional incentives under a range of initiatives in the Australia Government's Skilling Australia for the future initiative. This may include incentives to take up a trade or upgrade your skills. For more information contact an Australian Apprenticeships Centre, call the Australian Apprenticeships referral line on 13 38 73, or look at the [National Skills Needs List](#).

Note

Please be aware that this Sample Training Program is designed to be a guide only to the selection of non-core units. Alternative combinations of units may be selected. In some cases Australian Apprentices may also have to complete prerequisite units. Employers and Australian Apprentices should seek advice from an Australian Apprenticeships Centre or Registered Training Organisation for more detail.