

**“I love meeting people,
talking and sharing food”**

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Management (Patisserie)

Country – South Korea



Why Hospitality Management?

When I moved to Melbourne six years ago, I found café culture in Melbourne really interesting. It is a relaxing atmosphere to meet up with friends, eat good food and share stories. I was always amazed at the creativity and flavours in the cakes and pastries, which prompted me to enrol in a course in Patisserie at William Angliss Institute.

What is the best thing about your course?

I enjoyed learning how to adjust pastry products with limited ingredients and creativity going with practical knowledge. Class participation and working in teams helped to develop my interpersonal skills.

Where do you want to be in 5 years?

I plan to take the Patisserie skills I have learnt in Australia back to Korea and own a business with my family. My dream is to travel throughout Europe to learn about their culture and food and one day, run my own Korean Patisserie business in Europe.

Word of Wisdom

I want to share one of my favourite quotations:

“Do not fear risk. All exploration, all growth is calculated. Without challenge people cannot reach their higher selves. Only if we are willing to walk over the edge can we become winners.”

The families of the Challenger Space Shuttle Crew

Patisserie

If you want to start a career as a professional chef patissier, or you are already a chef, pastrycook or baker and want to upgrade and enhance your existing knowledge and skills, then this is your course.

The patisserie courses cover modern and traditional patisserie production techniques, operational management skills, and basic cooking. You will learn highly creative artisan skills in areas including sugar, marzipan and chocolate from industry recognised teachers.

When you graduate, you could find yourself working as a patissier in a leading hotel, restaurant, or boutique patisserie. You could even start your own business. Industry experience is recommended for students studying patisserie.



Culinary – Patisserie Cookery Course Information Guide

CRICOS Course Code	NTIS Code	Course/Qualification Title	Duration	Semester Tuition Fee	Total Course Fee	Intakes
064202E	SIT20307	Certificate II in Hospitality (Kitchen Operations)	6 months	A\$7,000	A\$7,000	Feb, July
064205B	SIT31107	Certificate III in Hospitality (Patisserie)	1 year	A\$7,000	A\$14,000	Feb, July
064206A	SIT40707	Certificate IV in Hospitality (Patisserie)	1.5 years	A\$7,000	A\$21,000	Feb, July
064641D	SIT50307	Diploma of Hospitality – specialising in Patisserie	2 years	A\$7,000 ^G	A\$27,600	Feb, July
064642C	SIT60307	Advanced Diploma of Hospitality – specialising in Patisserie	2.5 years	A\$7,000 ^H	A\$34,200	Feb, July

Certificate II in Hospitality (Kitchen Operations)

II

Semester One

Semester one gives you a basic understanding of: customer relations in hospitality, presentations, health, safety, security and hygiene procedures, patisserie production of hot and cold desserts, pastries, and yeast goods, presenting food, kitchen supplies, basic cookery, and organisation and preparation of food.

Certificate III in Hospitality (Patisserie)

CIII

Semester Two

Semester two gives you a broad understanding of subjects in the areas of: financial interpretation, safety and security, bakery and patisserie products, decoration of cakes and cookies, gateaux, torte, cakes, and petit fours, and stock control and supervision.

Certificate IV in Hospitality (Patisserie)

CIV

Semester Three

This semester gives you a basic understanding of: patisserie budgeting, quality control, compliance, chocolate production, coffee shop planning, liquor studies, and sweets production such as marzipan, sugar work displays, and sweets buffets and showpieces.

Diploma of Hospitality – Specialising in Patisserie

Dip

Semester Four

This qualification gives you a broad understanding of hospitality management skills and knowledge, and also explores, in substantial depth, theoretical concepts relating to business operations; hospitality budgeting; workplace diversity; legal knowledge for business; rostering staff; and hospitality service and quality.

Advanced Diploma of Hospitality – Specialising in Patisserie

ADip

Semester Five

This qualification gives you specialised, comprehensive knowledge in the areas of business planning; financial operations; managing human resources; marketing strategies; and property management.



POSSIBLE CAREERS:

Our Cookery and Patisserie courses could lead you to positions such as:

- commercial cook
- chef
- patissier
- pastry chef

You might work in businesses like:

- restaurants
- catering and food service organisations
- hotels
- boutique patisseries
- casinos
- clubs, pubs, bars or cafes

