Access Recognised Training Pty Ltd
National RTO Code: 88203

SIT31113
Certificate III in Patisserie

STUDENT INFORMATION PACK
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Thank you for your interest in Access Recognised Training's flexible work-based Certificate III in Patisserie Australian Apprenticeship pathway.

This information pack has been designed to be read in conjunction with the information available on www.accessrt.edu.au/sit31113-certificate-in-patisserie

If you choose to study with us - You, you're employer and Access Recognised Training (ACCESS) will be undertaking one of the most up-to-date, industry relevant training programs available. Together, we will work towards empowering you with the knowledge, practical skills and experience that is necessary to be successful in the challenging world of hospitality and pastry cooking.

Our Certificate III in Patisserie program meets all the requirements of the VET Quality Framework (VQF) ensuring you will receive a Nationally Recognised Qualification on successful completion of your qualification.

ACCESS is a Registered Training Organisation (RTO) providing both accredited and non-accredited training courses in the Australian Capital Territory (ACT).

WORK-BASED TRAINING (WBT)

WBT involves the majority of training and assessment occurring in a real workplace. WBT is a combination of RTO guided theory-based learning (e-learning) and employer guided practical-based learning (on-the-job and off-the-job).

WBT is competency-based training (CBT), which means apprentices can progress once they have demonstrated competency. CBT means apprentices progress at a pace that suits them. They are not held back when they are ahead or pushed forward when they are not ready to progress. WBT allows apprentices to find the most efficient and effective path to achieving a qualification.

The RTO/workplace assessors' main role in WBT is to facilitate the learning process (provide learning materials and monitor and report learner progress) and conduct assessment when the apprentice is ready to be assessed.

The employer/workplace supervisors' main role is to supervise and provide the learner with the ‘hands-on’ experience and the appropriate equipment/facilities and guidance to conduct and practice the required skills. WBT recognises that the employer plays the most significant role in the training and development of apprentices.

The apprentices' main role is to make all reasonable efforts to acquire the skills of the vocation.

To achieve the qualification, you will need to successfully complete both the theory-based and practical-based components of the course.

Certificate III in Patisserie has twenty-two units of competency (UoC). Once all competencies have been achieved you will have earned a Certificate III in Patisserie qualification and the ability to perform the role of a Qualified Pastry Cook in a commercial kitchen/bakery environment.
Theory-based Training and Assessment

The theory-based component of the course will be performed using a combination of online and face-to-face delivery modes. You will be given time during your normal working week to complete your theory-based training activities and liaise with your workplace assessor. You will be issued with the most engaging interactive multimedia learning resources available (Didasko Learning Resources). These resources are available via our online platform.

Didasko learning resources include:
- All theory-based assessment tasks and tools;
- Pictures and video from real industry environments;
- Challenging and stimulating multimedia activities;
- Voice-overs for simulated workplace situations;
- Clear, understandable text;
- Simple functionality for accessing and navigating; and
- Interactive guides that demonstrate features and show users how to navigate the resource.

Practical-based Training and Assessment

The practical-based component of the course will occur primarily on-the-job. Your workplace supervisor is responsible for the practical skills training. The assessment component involves the workplace assessor collecting evidence from you to prove you are competent in all the units of competency that make up the qualification. The evidence collected can include workplace observation and demonstration activities, workplace supervisor reports and electronic and hard copy portfolios of your workplace activities.

CAREER OPPORTUNITIES

Careers in pastry cooking are no easy option. They involve a lot of hard, often physical work and the hours can be very long and demanding. Despite this, those who go into the vocation with the right attitude, passion and drive to succeed will find a rewarding life-long career path.

Advancement opportunities for pastry cooks depend on their training, work experience, and ability to perform more responsible and sophisticated tasks. Pastry cooks who demonstrate an eagerness to learn new cooking skills and to accept greater responsibility will more likely progress into more senior roles in a shorter period of time.

Some pastry cooks may go into business as caterers or personal cooks or even open their own restaurants. You may find work in a range of commercial kitchen environments such as hotels, restaurants, cafes, clubs, event catering, airlines, hospitals, student accommodation, industry cafeterias and corporate catering. The most highly skilled pastry cooks will advance to Executive Chef positions or food service management positions, substantially improving their pay packets.
COMPULSORY STUDENT TUITION FEES

The ACT Education and Training Directorate cover the majority of training costs through a funding initiative known as User Choice. The remaining costs are covered by the student or their employer and are known as Student Tuition Fees. These tuition fees are compulsory and must be paid on release of units of competency (UoC).

**Student Tuition Fees** for Certificate III in Patisserie are charged per UoC. The cost per UoC is **$81.40** and is charged when the training and assessment material has been released to you. UoC’s can be purchased in batches of three or more i.e the minimum charge is **$81.40 x 3 = $244.20**. The total student tuition fee charged for Certificate III in Patisserie is **$1,790.00** (based on a student completing all 22 UoC’s with ACCESS).

You will be required to consult with your workplace assessor and supervisor to request and authorise release of UoC’s.

Additional costs will apply for equipment, field trips, uniform/footwear etc.

Non-payment of **Student Tuition Fees** will result in ACCESS withholding certification and training services until full payment has been made.

TRADE SUPPORT LOANS

Trade Support Loans are loans paid in installments totaling up to $20,000 over four years. The loans are intended to assist Australian Apprentices with everyday costs while they complete their Australian Apprenticeship. Eligible trade Australian Apprentices will be able to apply (opt in) for regular installments according to their needs.

Payments, monthly in arrears, adding to:
- Year 1: Up to $8000
- Year 2: Up to $6000
- Year 3: Up to $4000
- Year 4: Up to $2000

More detailed information is available from Australian Apprenticeships Support Networks.

AUSTRALIAN SCHOOL-BASED APPRENTICESHIPS (ASBA’s)

An ASBA, or Australian School-based Apprenticeship, offers students, 15 years and over, the opportunity to combine part-time work with structured industry-approved training whilst still attending secondary school. Certificate III ASBA’s have a combined work/training commitment of 15 hours per week.

**Benefits of ASBA’s**
- Able to work up to 20 hours per week; and
- Certificate III level training in their trade enables students to complete up to 40% of their Australian Apprenticeship by end of Year 12.
HEAD OF CULINARY STUDIES - MR PETER HAYES

Peter is a Qualified Chef with over 20 years’ experience in the Hospitality Industry. He has extensive experience as a chef in a wide variety of hospitality establishments having worked locally, nationally and internationally. Peter holds the following qualifications:

- Certificate IV in Training and Assessment
- Certificate III/IV in Commercial Cookery
- Certificate IV in Frontline Management
- Diploma in Hospitality

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PROGRESSION SCHEDULE

Start date

22 UNITS MUST BE COMPLETED

18 CORE UNITS

<table>
<thead>
<tr>
<th>Trigger Points</th>
<th>UNIT NAME</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 month</td>
<td>SITXFS101 Use hygienic practices for food safety</td>
</tr>
<tr>
<td>2 month</td>
<td>SITXWHS101 Participate in safe work practices</td>
</tr>
<tr>
<td>3 month</td>
<td>SITHCCC101 Use food preparation equipment</td>
</tr>
<tr>
<td>4 month</td>
<td>SITHKOP101 Clean kitchen premises and equipment</td>
</tr>
<tr>
<td>5 month</td>
<td>BSBSUS201A Participate in environmentally sustainable work practices</td>
</tr>
<tr>
<td>6 month</td>
<td>BSBWOR2038 Work effectively with others</td>
</tr>
<tr>
<td>7 month</td>
<td>SITXINV202 Maintain the quality of perishable supplies</td>
</tr>
<tr>
<td>8 month</td>
<td>SITHCCC201 Produce dishes using basic methods of cookery</td>
</tr>
<tr>
<td>9 month</td>
<td>SITHCCC207 Use cookery skills effectively</td>
</tr>
<tr>
<td>10 month</td>
<td>SITHPAT301 Produce cakes</td>
</tr>
<tr>
<td>11 month</td>
<td>SITHPAT302 Produce gateaux, torten and cakes</td>
</tr>
<tr>
<td>12 month</td>
<td>SITHPAT303 Produce pastries</td>
</tr>
<tr>
<td>13 month</td>
<td>SITHPAT304 Produce yeast based bakery products</td>
</tr>
<tr>
<td>14 month</td>
<td>SITHPAT305 Produce petits fours</td>
</tr>
<tr>
<td>15 month</td>
<td>SITHPAT306 Produce desserts</td>
</tr>
<tr>
<td>16 month</td>
<td>SITHHRM301 Coach others in job skills</td>
</tr>
<tr>
<td>17 month</td>
<td>SITXFS101 Participate in safe food handling practices</td>
</tr>
<tr>
<td>18 month</td>
<td>HLTAID003 Provide first aid</td>
</tr>
</tbody>
</table>

4 ELECTIVE UNITS

| BSBCMM201A Communicate in the workplace |
| SITHC304 Produce and serve food for buffets |
| SITHC307 Prepare food to meet special dietary requirements |
| SITXCCS303 Provide service to customers |
| SITXCOS201 Show social and cultural sensitivity |
| SITHIND201 Source and use information on the hospitality industry |
| SITHKOP302 Plan and cost basic menus |
| SITXINV201 Receive and store stock |
THE AUSTRALIAN APPRENTICESHIP PROCESS

**EMPLOYER**

- Recruits and employs Australian Apprentice
- Employer commences on-the-job practical-based training of Australian Apprentice

**ACCESS RECOGNISED TRAINING**

- Provide Australian Apprenticeship information to the Australian Apprentice/employer
- Arrange enrolments with Australian Apprenticeships Support Network provider and completes RTO enrolment paperwork. Issue invoice to Australian Apprentice
- On payment of invoice release to the Australian Apprentice all learning and assessment resources. Negotiate assessor workplace visit and online theory work times in consultation with Australian Apprentice and employer
- Assessor meets with Australian Apprentice as agreed and ensures they are progressing satisfactorily
- Employer in consultation with the workplace assessor continues on-the-job practical-based training of the Australian Apprentice

**Australian Apprentice**

- Completes all theory-based and practical-based assessment and signed off by the workplace assessor and workplace supervisor respectively
- Issued with qualification