

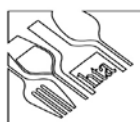
# SIT31016 Certificate III in Patisserie

One or two (1 or 2) days per week for three (3) months, plus a Registration Session

This qualification reflects the role of pastry chefs who use a wide range of well-developed patisserie skills and sound knowledge of kitchen operations to produce patisserie products.

Session	Date	Time	Sessions and Unit of Competence	Location	Information & Certificates
0	<b>Monday</b> 25 <sup>th</sup> September 2017	2:30pm – 8.00pm	<b>Registration, enrolment and Training Centre induction</b> Induction to Hospitality Training Australia facilities Complete/Finalise enrolment documents Receive timetable and coordinate ID Recognition of Prior Learning and Credit Transfer	Room L704 Level 7/250 Collins Street, Melbourne	
1	<b>Monday</b> 2 <sup>nd</sup> October 2017	2:30pm – 8.00pm	SITXFSA001 Use hygienic practices for food safety	Room L704 Level 7/250 Collins Street, Melbourne	
2	<b>Monday</b> 9 <sup>th</sup> October 2017	2:30am - 8:00pm	SITXWHS001 Participate in safe work practices	Room L704 Level 7/250 Collins Street, Melbourne	
3	<b>Monday</b> 16 <sup>th</sup> October 2017	2:30pm – 8.00pm	SITHKOP001 Clean kitchen premises and equipment	Room L704 Level 7/250 Collins Street, Melbourne	
4	<b>Thursday</b> 19 <sup>th</sup> October 2017	8:30am - 2:00pm	SITXWHS001 Participate in safe work practices <b>Assessment session</b> SITXFSA001 Use hygienic practices for food safety SITHKOP001 Clean kitchen premises and equipment	MCIE Education Kitchen 664 Victoria Street North Melbourne	Practical Skills
5	<b>Monday</b> 23 <sup>rd</sup> October 2017	2:30pm – 8.00pm	SITHCCC001 Use food preparation equipment SITHCCC011 Use cookery skills effectively	Room L704 Level 7/250 Collins Street, Melbourne	
6	<b>Thursday</b> 26 <sup>th</sup> October 2017	8:30am - 2:00pm	SITHCCC001 Use food preparation equipment SITHCCC011 Use cookery skills effectively	MCIE Education Kitchen 664 Victoria Street North Melbourne	Practical Skills
7	<b>Monday</b> 30 <sup>th</sup> October 2017	2:30pm – 8.00pm	BSBWOR203 Work effectively with others	Room L704 Level 7/250 Collins Street, Melbourne	
8	<b>Thursday</b> 2 <sup>nd</sup> November 2017	8:30am - 2:00pm	SITHCCC001 Use food preparation equipment SITHCCC011 Use cookery skills effectively	MCIE Education Kitchen 664 Victoria Street North Melbourne	Practical Skills
9	<b>Monday</b> 6 <sup>th</sup> November 2017	2:30pm – 8.00pm	SITHCCC005 Prepare dishes using basic methods of cookery SITXINV002 Maintain the quality of perishable items	Room L704 Level 7/250 Collins Street, Melbourne	
10	<b>Thursday</b> 9 <sup>th</sup> November 2017	8:30am - 2:00pm	SITHCCC005 Prepare dishes using basic methods of cookery SITXINV002 Maintain the quality of perishable items	MCIE Education Kitchen 664 Victoria Street North Melbourne	Practical Skills
11	<b>Thursday</b> 16 <sup>th</sup> November 2017	8:30am - 2:00pm	SITHCCC001 Use food preparation equipment SITHCCC011 Use cookery skills effectively	MCIE Education Kitchen 664 Victoria Street North Melbourne	Practical Skills

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Session	Date	Time	Sessions and Unit of Competence	Location	Information & Certificates
12	<b>Thursday</b> 23 <sup>rd</sup> November 2017	8:30am - 2:00pm	SITHCCC001 Use food preparation equipment SITHCCC005 Prepare dishes using basic methods of cookery SITHCCC011 Use cookery skills effectively	MCIE Education Kitchen 664 Victoria Street North Melbourne	Practical Skills
13	<b>Thursday</b> 30 <sup>th</sup> November 2017	8:30am - 2:00pm	SITHCCC001 Use food preparation equipment SITHCCC005 Prepare dishes using basic methods of cookery SITHCCC011 Use cookery skills effectively	MCIE Education Kitchen 664 Victoria Street North Melbourne	Practical Skills
14	<b>Thursday</b> 7 <sup>th</sup> December 2017	8:30am - 2:00pm	SITHCCC001 Use food preparation equipment SITHCCC005 Prepare dishes using basic methods of cookery SITHCCC011 Use cookery skills effectively	MCIE Education Kitchen 664 Victoria Street North Melbourne	Practical Skills
15	<b>Monday</b> 11 <sup>th</sup> December 2017	2:30pm - 8.00pm	<b>Assessment Session</b> SITXWHS001 Participate in safe work practices SITXINV002 Maintain the quality of perishable items BSBWOR203 Work effectively with others	Room L704 Level 7/250 Collins Street, Melbourne	
16	<b>Thursday</b> 14 <sup>th</sup> December 2017	8:30am - 2:00pm	SITHCCC001 Use food preparation equipment SITHCCC005 Prepare dishes using basic methods of cookery SITHCCC011 Use cookery skills effectively	MCIE Education Kitchen 664 Victoria Street North Melbourne	Practical Skills
17	<b>Thursday</b> 21 <sup>st</sup> December 2017	8:30am - 2:00pm	<b>Assessment Session</b> SITHCCC001 Use food preparation equipment SITHCCC005 Prepare dishes using basic methods of cookery SITHCCC011 Use cookery skills effectively	MCIE Education Kitchen 664 Victoria Street North Melbourne	Practical Skills
<b>CHRISTMAS BREAK</b>					
18	<b>Monday</b> 8 <sup>th</sup> January 20178	2:30pm - 8.00pm	<b>Student study session -</b> Course assignments & Project work	Room L705 Level 7/250 Collins Street, Melbourne	
19	<b>Thursday</b> 11 <sup>th</sup> January 2018	8:30am - 2:00pm	<b>Practical Skills - Work Occasions</b>	MCIE Education Kitchen 664 Victoria Street North Melbourne	Practical Skills
20	<b>Monday</b> 15 <sup>th</sup> January 2018	2:30pm - 8.00pm	<b>Course progress review &amp; submission of course assessments</b>	Room L705 Level 7/250 Collins Street, Melbourne	
<b>End of Term 1</b>					

*\*Timetable subject to change.*

*# Subsequent terms days and timing may not remain same.*

*\*\* Course duration may vary dependant on commencement date of course intake and completion timeframes may vary based on an individual's skills, experiences and previous studies.*

