



**culinary solutions**  
AUSTRALIA INTERNATIONAL



## **14-months Diploma in Pastry & Bakery Arts and Kitchen Management with Australian Certificate III in Patisserie**

### What is Australian Certificate III in Patisserie?

This qualification provides the skills and knowledge to be graded as a baker in Continental European style breads and pastries. It is recommended for students wishing to obtain employment at 4, 5 or 7-star graded hotels and work on an International basis. Work would be undertaken in various hospitality enterprises.

The certificate III in Patisserie will open gates of unparalleled opportunities and expand the horizons for ISCAHM graduates and assist in gaining employment in Australia, New Zealand, Canada, UK, Ireland, Maldives and other trade partners / members of the Commonwealth of Nations.

### .Benefits to Students:

- To be trained based on international 5-star hospitality training standard
- The Certificate III is also widely recognized in Middle Eastern countries.
- To be trained with progressive techniques and trends in local environment instead of expensive overseas travel
- Learn the same subjects and get the same training materials as you would study in Australia and be trained by former hotel executives at 1/5 of the price
- To gain a career in the biggest industry worldwide in hospitality and tourism
- Curriculum is audited and overseen by Culinary Solutions Australia International
- Graduate students will automatically be holders of ISCAHM diploma and Certificate III from Culinary Solutions Australia International.

## Course Outline

### Introduction Module

Orientation

Red Cross

Fire Prevention / Drill

- Kitchen Organization
- Organization

Work in a team

HACCAP

- Occupational Health and Safety in the workplace
- Hygiene and Food Safety in the workplace

Basic Mixtures

Kitchen Equipment

Mise en Place and preparation of food

Principles of Cookery

Terminologies

Basic Mixtures and Sauces

### Non-Culinary Module

Kitchen cleaning and maintenance

Storage and receiving of kitchen supplies

Nutrition and Dietary in the workplace

Deal with conflict situations

Hospitality in a socially diverse environment

Menu Planning, Development and Implementation

Planning and preparation of buffet

Update hospitality industry trends

Beverage knowledge

Provide customer service

Training and team development

## **Pastry and Bakery Module**

Pastry methods and techniques

Preparation of yeast goods

Product knowledge:

- Flour
- Grain

Preparation of desserts

Product knowledge:

- Sugar
- Preparation of sugar work

Product knowledge: Food of animal origin

- Handle, store and serve cheese

Product knowledge:

- Chocolate

Product knowledge:

- Fruits and nuts

Healthy baking and recipe modifications

Prepare and produce cakes

Torten, gateaux and cakes

Patisserie