

Course Matrix: SIT31107 Certificate III in Hospitality (Patisserie)			
Units of Competency			
	Unit Code	Unit Title	Core
1	SITHCCC001A	Organise and prepare food	Core
2	SITHCCC002A	Present food	Core
3	SITHCCC003A	Receive and store kitchen supplies	Core
4	SITHCCC004A	Clean and maintain kitchen premises	Core
5	SITHCCC005A	Use basic methods of cookery	Core
6	SITHCCC013A	Prepare hot and cold desserts	Core
7	SITHCCC027A	Prepare, cook and serve food for food service	Core
8	SITHIND001A	Develop and update hospitality industry knowledge	Core
9	SITHPAT001A	Prepare and produce pastries	Core
10	SITHPAT002A	Prepare and produce cakes	Core
11	SITHPAT003A	Prepare and produce yeast goods	Core
12	SITXCOM001A	Work with colleagues and customers	Core
13	SITXCOM002A	Work in a socially diverse environment	Core
14	SITXCOM003A	Deal with conflict situations	Core
15	SITXFSA001A	Implement food safety procedures	Core
16	SITXHRM001A	Coach others in job skills	Core
17	SITXOHS001A	Follow health, safety and security procedures	Core
18	SITXOHS002A	Follow workplace hygiene procedures	Core
	Unit Code	Unit Title	Core
1	HLTFA301B	Apply first aid	Elective
2	SITHPAT004A	Prepare bakery products for patisseries	Elective
3	SITHPAT005A	Prepare and present gateaux, torten and cakes	Elective
4	SITHPAT006A	Present desserts	Elective
5	SITHPAT009A	Prepare desserts to meet special dietary requirements	Elective
6	SITHPAT012A	Plan patisserie operations	Elective
7	SITHCCC022A	Prepare chocolate and chocolate confectionery	Elective
8	SITHCCC019A	Plan, prepare and display a buffet	Elective

If you wish to study other elective units please contact the Director of Vocational Studies by email on arvind@ait.vic.edu.au

This course also has a Work Based Training (WBT) component of 50 hours. The unit of competence that is part of the WBT is listed below:

- SITHCCC027A Prepare, cook and serve food for food service

IHMA theory training is conducted face to face in a classroom setting. Theory training utilises a range of classroom activities, multimedia material, workbooks, text books and activities that require internet research and other methods of collecting information and recording/making observations. Assessments may be paper based, make use of multimedia and/or Information Technology. A range

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of assessment methods are used such as assignments, class activities and written tests/assessments.

IHMA practical training is conducted face to face in commercial training kitchens. IHMA kitchens are designed specifically to simulate a commercial food business but allow for safety and to operate as a training environment. Students take advantage of demonstrations and tastings prior to attempting to create a meal themselves. Students are provided with guidance and can practice their skills in a range of ways while learning a range of culinary arts. Assessments are menu based and require the student to produce commercially saleable food items and dishes. Put simply, student practical outcomes are assessed on wastage, ingredient suitability, colour, appearance, balance, taste, smell, and portion size.

This course runs for 52 weeks and is delivered in our training facilities located in Richmond. The Richmond facility caters for both theory and practical training.

If you or a friend/member of your family would like to visit any of our practical or theory training facilities, a visit can be arranged by contacting the Director of Vocational Studies by email on arvind@ait.vic.edu.au. Please see the 'Contact Us' page of this web site for the physical address of all IHMA training facilities.