



SIT50416 / SIT31016

Diploma of Hospitality Management / Certificate III in Patisserie

INTERNATIONAL STUDENTS

CRICOS CODE: 091046K / 092020A


+

HELLO THERE, OUR DREAM IS TO HELP YOU **MAKE GREAT HAPPEN**

OVERVIEW

Start a delicious career in hospitality

Gain broad and well-rounded training in food and beverage operations, event management, front office operations and supervision of staff. Learn the principles behind financial management, legal compliance, and sales and marketing as they relate to the hospitality sector. Pair these management skills with practical skills in classical and contemporary patisserie techniques including the production of gateaux, pastries, petit fours, desserts, chocolate confectionery and buffet showpieces.


LOCATION/S
South Bank


DURATION

COURSE DETAILS

Key dates

Location	Workload	Delivery	Key Date
South Bank, Brisbane	Full Time	Classroom	29/01/2018 16/07/2018 29/01/2019

Entry requirements

- English Language Proficiency: Academic IELTS 5.5 (no individual band less than [...more online](#))

Placement

Some qualifications require students [...more online](#)

Resources required

It is recommended that students have access to a reliable internet connection to access TAFE Queensland's online learning [...more online](#)

COSTS

The course cost indicated is for students on an international student visa. If you are visiting Australia on a non-student visa, (e.g. partner visa, working holiday, employer sponsor etc.) please contact us directly for the price applicable to you.

For more information visit:

[...more online](#)

Location	Cost	Duration
South Bank, Brisbane Diploma of Hospitality Management Certificate III in Patisserie	\$14,000 \$14,000	1 Year 1 Year

Outcome

SIT50416 Diploma of Hospitality Management 091046K
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University Pathways

Job prospects

**ARE YOU READY TO TAKE
THE NEXT STEP ON YOUR
PATH TO GREAT?**

Enrol today to secure your spot in

Accurate as at 27 September 2017. For the latest information see:
tafeqld.edu.au/course/18304

RTO 0275
CRICOS 03020E



If you want to go on to further study at university, TAFE Queensland has a pathway option to get you there. In many cases, completing one of our diplomas will give you a full year of credit towards a degree with one of our partner universities. That means cutting down the amount of time you need to complete your degree, or even enrolling straight into the second year of your university course.

Our pathway partners include:



- Banquet or Function Manager
- Cafe and Restaurant Manager
- Chef de Cuisine
- Chef Patisserie
- Executive Housekeeper
- Front Office Manager
- Gaming Manager
- Hospitality Supervisors/Managers
- Kitchen Manager
- Motel Manager
- Pastrycook
- Pastrycook's Assistant
- Restaurant Manager
- Sous Chef
- Unit Manager (catering operations)

this course.

HOW TO ENROL

Application Process

Applying to TAFE Queensland International is easy. You can submit an application at any time, but get in early as positions are limited. Follow the steps below to apply to study at TAFE Queensland.

Before you apply

1. Check the evidence required to apply for your visa

Before you apply to study at TAFE Queensland, you should check what documents and evidence you will need to provide to the Department of Immigration and Border Protection (DIBP) to support your visa application.

How to check what evidence you will need to provide to obtain a visa:

- Visit the [Student Visa \(subclass 500\)](#) page on the DIBP website
- Scroll down to the Document Checklist Tool
- Select the country listed on your passport
- Enter 03020E in the Education Provider CRICOS code field
- Answer the final question: I am one of the following
- Click the Display Evidence button
- Read through the Documentary Evidence List to find out what you will need to submit with your visa application

2. Review Admissions criteria and key dates

- [English Language Entry Requirements](#)
- [Academic Entry Requirements](#)
- [Key Dates](#)

Some courses require you to meet additional entry requirements eg. Submit a portfolio or artwork with your application. Please check individual course requirements via the [Course page](#).

3. Prepare your certified supporting documents

If you are an international student applying directly to TAFE Queensland, you will need to include

Units

Diploma of Hospitality Management:

To achieve this qualification you will need to complete 28 units:

Core Competencies: 13
Elective Competencies: 15

Certificate III in Patisserie:

To achieve this qualification you will need to complete 22 units:

Core Competencies: 17
Elective Competencies: 5

Diploma of Hospitality Management | Core and Elective Units

SITXCCS007	Enhance customer service experiences	Core
SITXCCS008	Develop and manage quality customer service practices	Core
SITXCOM005	Manage conflict	Core
SITXHRM003	Lead and manage people	Core
SITXMGT001	Monitor work operations	Core
SITXWHS003	Implement and monitor work health and safety practices	Core
BSBDIV501	Manage diversity in the workplace	Core
BSBMGT517	Manage operational plan	Core
SITXFIN003	Manage finances within a budget	Core
SITXFIN004	Prepare and monitor budgets	Core
SITXGLC001	Research and comply with regulatory requirements	Core
SITXHRM002	Roster staff	Core
SITXMGT002	Establish and conduct business relationships	Core
SITHFAB002	Provide responsible service of alcohol	Elective
SITHFAB003	Operate a bar	Elective
SITHFAB005	Prepare and serve espresso coffee	Elective
SITHFAB014	Provide table service of food and beverage	Elective



SITXFSA001	Use hygienic practices for food safety	Elective
SITHFAB016	Provide advice on food	Elective
SITXFIN001	Process financial transactions	Elective
SITHIND004	Work effectively in hospitality service	Elective
SITXFIN002	Interpret financial information	Elective
BSBITU306	Design and produce business documents	Elective
BSBRES401	Analyse and present research information	Elective
BSBWRT401	Write complex documents	Elective
SITHACS008	Provide accommodation reception services	Elective
SITTTSL007	Process reservations	Elective
SITTTSL010	Use a computerised reservations or operations system	Elective

Certificate III in Patisserie - Core and Elective Units

BSBSUS201	Participate in environmentally sustainable work practices	Core
SITXFSA002	Participate in safe food handling practices	Core
SITHCCC001	Use food preparation equipment	Core
SITHCCC005	Prepare dishes using basic methods of cookery	Core
SITXFSA001	Use hygienic practices for food safety	Core
SITXINV002	Maintain the quality of perishable items	Core
SITHPAT003	Produce pastries	Core
SITHPAT004	Produce yeast-based bakery products	Core
SITHPAT006	Produce desserts	Core
SITXWHS001	Participate in safe work practices	Core
SITHKOP001	Clean kitchen premises and equipment	Core
SITHCCC011	Use cookery skills effectively	Core
BSBWOR203	Work effectively with others	Core
SITXHRM001	Coach others in job skills	Core
SITHPAT005	Produce petits fours	Core
SITHPAT001	Produce cakes	Core
SITHPAT002	Produce gateaux, torten and cakes	Core
SITXINV001	Receive and store stock	Elective
FDFRB3014A	Produce sweet yeast products	Elective
SITXCOM005	Manage conflict	Elective
SITHKOP005	Coordinate cooking operations	Elective
SITXHRM005	Manage volunteers	Elective

Disclaimer

Not all electives available at all campuses

certified copies of the following documents to support your application:

- o Copy of passport
- o Educational certificate and academic records
- o English language test results

4. Applying as a mature aged student

Mature age students (at least 21 years of age and with work experience/other qualifications) may be admitted into a program without meeting the formal academic requirements.

The following documentation is required to support your application:

- o Current CV
- o References on company letterhead from current or previous employers

Where previous study/employment was conducted in English, submit a certified letter from the educational institution/employer confirming the language of instruction/employment was English.

5. Under 18 students

International student visa applicants under the age of 18 will only be accepted where they demonstrate that they will be accompanied by a parent, legal custodian or a suitable relative who is aged 21 or over. For more information visit [Department of Immigration and Border Protection](#) website.

Submit your application

Submit your application and supporting documents through TAFE Queensland's [online application portal](#) or through a TAFE Queensland [Registered Agent](#) who can guide you through the enrolment process.

Receive your Letter of Offer

Accepting your Letter of Offer

Note the expiry date for acceptance.

- o Meet all conditions as outlined in your Letter of Offer and Acceptance
- o Read and agree to the Terms and Conditions of your Letter of



Offer and Acceptance

- Read the [International Student Refund Policy](#)
- Read the TAFE Queensland [student rules](#)
- Pay the tuition fees as stated in your Letter of Offer
- Pay for Overseas Student Health Cover (OSHC) as stated in your Letter of Offer, or arrange your own OSHC for the duration of your visa.

Next Step

Receive your Confirmation of Enrolment (eCoE -required for visa lodgement). You will use this document to apply for your [student visa](#).

Apply for your visa

To apply for your student visa, visit the [DIBP website](#) and click Apply Now. Follow the steps to create your ImmiAccount and apply for your visa.

Travel to Queensland and attend Orientation

Once you have received your student visa, you can travel to Queensland ready to attend the TAFE Queensland International [Orientation](#).

Make your future happen

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