



Certificate IV in Patisserie

National ID: SIT40721 | State ID:BHT2

Fine tune your skills in the kitchen and create sweet masterpieces

This course builds on the skills gained in the Certificate III in Patisserie or Commercial Cookery qualifications and equips you with the skills needed to be a qualified cook specialising in patisserie. On successful completion you'll be ready to work a **patissier or pastry chef** in a variety of hospitality environments and take on a leading or **supervisory role in the kitchen**.

Gain these skills

- work effectively in a commercial kitchen
- plan, prepare and bake cakes, tarts, petit fours, pastries, chocolates, sugar decorations and showpieces
- financial management
- cleaning
- first aid
- food safety programs
- hygiene
- managing workplace conflict
- workplace health and safety

Your qualification prepares you for roles such as:

Chef | Chef de Partie | Baker | Pastrycook

Further Study Option(s)

Diploma of Hospitality Management

[Apply now](#)



Course Overview



Location	Duration	Competitive	Selection criteria
Joondalup (Kendrew Crescent)	Two semesters	No	No selection criteria



Location	Duration	Competitive	Selection criteria
Bentley	Three semesters	No	No selection criteria