Patisserie Pathways

- CERTIFICATE III IN PATISSERIE – SIT31016
- CERTIFICATE IV IN PATISSERIE – SIT40716
- DIPLOMA OF HOSPITALITY MANAGEMENT – SIT50416
- ADVANCE DIPLOMA OF HOSPITALITY MANAGEMENT – TBC
- BACHELOR OF HOSPITALITY MANAGEMENT – HETHTHM

Qualification

- CERTIFICATE III IN PATISSERIE SIT31016
  Entry Requirements: None

- CERTIFICATE IV IN PATISSERIE SIT40716
  Entry Requirements: None

- DIPLOMA OF HOSPITALITY MANAGEMENT SIT50416
  Entry Requirements: None

Career outcomes

- Pastry chef
- Patisseur

- Executive Pastry Chef
- Patisserie owner
- Chef specialising in desserts
- Chef de partie
- Chef patissier

- Banquet or function manager
- Bar manager
- Cafe manager
- Chef de cuisine
- Chef patissier
- Club manager
- Executive housekeeper
- Front office manager
- Gaming manager
- Kitchen manager
- Motel manager
- Restaurant manager
- Sous chef
- Unit manager catering operations

ADVANCE DIPLOMA OF HOSPITALITY MANAGEMENT TBC
Entry Requirements: None

- area manager or operations manager
- cafe owner or manager
- club secretary or manager
- executive chef
- executive housekeeper
- executive sous chef
- food and beverage manager
- head chef
- motel owner or manager
- rooms division manager

BACHELOR OF HOSPITALITY MANAGEMENT HETHTHM

Student must meet entry pathway requirement. Successful completion of Diploma or above qualification to receive eligible credit points.

Interview with a member from HE Selection Committee Member.

Original transcripts must be provided to receive credit points.

Credit Points: 192 CP

Management and supervisory positions in event and tourism industry enterprises or operations. These include event management companies, local councils, state government and regional tourism associations, hotels, motels or restaurant enterprises in a wide range of front-line management professions such as food and beverage, reservations, functions, sales and marketing, winery related enterprises including accommodation, sales and marketing, food and beverage, restaurant or cellar door operations.

LEGEND

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