

Shafston School of Hospitality

(CRICOS 02687C)



SHAFSTON

NOW OFFERING PATISSERIE



The Shafston School of Hospitality offers contemporary training leading to qualifications which provide graduates with the opportunity to work in an industry with widespread employment opportunities. The Patisserie program is now on offer from May 2009

Completion of this qualification is the most recognised way to become a trade-qualified Pastry Chef. Shafston's program is customised to enable students to have access to a clear study pathway that takes them from completion of the Certificate III trade qualification into the Diploma of Hospitality Management.

START DATES 2009

Start Date	Course Finish Date
5th May 2009	4th February 2011
13th July 2009	15th April 2011
21st September 2009	24th June 2011
30th November 2009	9th September 2011

TUITION FEES 2009*

CRICOS Code	Course Code	Course	No. Weeks	Application	Total Tuition
066239J	THH31602	Certificate III in Hospitality (Patisserie)	55	\$195	\$16,470
026417F	THH51202	Diploma of Hospitality Management	37	\$0	\$5,490
Total tuition Certificate III in Hospitality (Patisserie) and Diploma of Hospitality Management Package - (92 weeks)					\$21,960

OUTCOMES for successful graduates

Employability

Confirmed in a recent Labour Market Analysis reported on the government employment and workplace relations website (www.workplace.gov.au) employment prospects for qualified pastry chefs remain very strong.

Entry to University

The Diploma of Hospitality Management can be packaged with a Bachelor degree at University. Successful completion of the Diploma will provide you with some credits toward a degree.

INDUSTRY WORKING EXPERIENCE

In addition to regular support services Shafston supports its Patisserie students throughout their studies by helping them to find industry placements which will provide an opportunity to accumulate the 900 hours required for TRA (Trades Recognition Authority) skill's assessment.

PRE-REQUISITES FOR ENTRY

English

Successful completion of one year full time secondary or tertiary study, where the language of instruction is English, or an overall IELTS score of 5.0, TOEFL 173/500 or any other relevant English proficiency score.

Academic

Students must have successfully completed year 10 or equivalent.

TIMETABLE

The classes may be scheduled on any day of the week between Monday and Sunday over a maximum of 5 days/week. Students may have daytime or evening classes.

* For a comprehensive summary of all fees and charges associated with completing this program refer to the College's website www.shafston.edu



Certificate III in Hospitality (Patisserie)

Course Code : THH31602

CRICOS Code : 066239J

Duration : 55 weeks

(Terms 1 to 4)

Diploma of Hospitality Management

Course Code : THH51202

CRICOS Code : 062417F

Duration : 37 Weeks

(Terms 5 to 7)

Term 1	220hrs / 11 weeks
THHCOR03B	Follow health, safety and security procedures
THHGHS01B	Follow workplace hygiene procedures
THHBKA03B	Receive and store kitchen supplies
THHBKA04B	Clean and maintain kitchen premise
THHBCC11B	Implement food and safety procedures
THHBCC01B	Use basic methods of cookery
THHBKA01B	Organise and prepare food
THHBKA02B	Present food

Term 2	220hrs / 11 weeks
THHCOR01B	Work with colleagues and customers
THHCOR02B	Work in a socially diverse environment
THHHCO01B	Develop and update hospitality industry knowledge
THHGGA01B	Communicate on the telephone
THHBPT01B	Prepare and produce pastries
THHBPT02B	Prepare and produce cakes
THHBPT03B	Prepare and produce yeast goods

Term 3	220hrs / 11 weeks
THHGCS02B	Promote products and services to customers
THHGCS03B	Deal with conflict situations
THHGTR01B	Coach others in job skills
THHADPT01B	Prepare bakery products for patissiers
THHBCC08B	Prepare hot and cold deserts
THHADPT04B	Prepare and display petits fours
THHADPT03B	Present desserts
THHADPT02B	Prepare and present gateaux, tortes and cakes
THHADPT05B	Prepare and model marzipan

Term 4	260hrs / 13 weeks
THHCCH01A	Prepare, cook and serve food (holistic unit)
THHSPT01B	Plan coffee shop layout, menu and storage
THHBCC10B	Plan and prepare food for buffets
THHCCH02A	Prepare, cook and serve food for menus (holistic unit)

Term 5	200hrs / 10 weeks
THHGLE01B	Monitor work operations
THHGLE08B	Lead and manage people
THHGLE09B	Manage workplace diversity
THHGLE11B	Manage quality customer service
THHGLE02B	Implement health, safety and security procedures
THHGLE04B	Establish and maintain a safe and secure workplace

Term 6	200hrs / 10 weeks
THHGGA07B	Control and order stock
THHGLE05B	Roster staff
THHGLE03B	Develop and implement operational plans
THHGCS08B	Establish and conduct business relationships

Term 7	220hrs / 11 weeks
THHGLE20B	Develop and update legal knowledge required for business compliance
THHGLE13B	Manage finances within a budget
THHGLE14B	Prepare and monitor budgets
THHGFA06A	Interpret financial information

Please contact us

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SHAFSTON NATIONALLY RECOGNISED
SCHOOL OF HOSPITALITY TRAINING