

Certificate III in Patisserie SIT30821 | C3-TS48

Semester 1 2025 Timetable: Term 1: Term 1: 03/02/2025 – 11/04/2025 TERM 2: 28/04/2025 - 13/06/2025

CIT Campus: REID

WEEKS	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	30-minute break during all classes				
Week 1	ORIENTATION 0930-1230		Hygienic practices 0800-1600 Safe food handling	Hygienic practices 0800-1600 Safe food handling	Hygienic practices 0800-1600 Safe food handling
Week 2	Receive and store 0800-1600	Receive and store 0800-1600	Safe work practices 0800-1600		
Week 3			Methods Cluster 0800-1600	Methods Cluster 0800-1600	Methods Cluster 0800-1600
Week 4			Methods Cluster 0800-1600	Methods Cluster 0800-1600	Methods Cluster 0800-1600
Week 5			Methods Cluster 0800-1600	Methods Cluster 0800-1600	Methods Cluster 0900-1400
Week 6	PUBLIC HOLIDAY	<i>Excursion to Hyatt & Parliament House 0900-1530</i>		<i>Excursion to Three Mills & other Patisserie 0900-1530</i>	
Week 7	Yeast based bakery 0800-1600			Produce desserts 0800-1600	Produce desserts 0800-1600
Week 8	Yeast based bakery 0800-1600			Produce desserts 0800-1600	Produce desserts 0800-1600
Week 9	Yeast based bakery 0800-1600			Produce desserts 0800-1600	Produce desserts 0800-1600
Week 10	Yeast based bakery 0800-1600			Produce desserts 0800-1600	Produce desserts 0800-1600

WEEKS	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 11	Yeast based bakery 0800-1600	Prepare espresso coffee 0900-1430			Pastries/Petits fours 0800-1600
Week 12	Yeast based bakery 0800-1600	Prepare espresso coffee 0900-1430			Pastries/Petits fours 0800-1600
Week 13	Pastries/Petits fours 0800-1600	Prepare espresso coffee 0900-1430			Pastries/Petits fours 0800-1600
Week 14	Model marzipan 0800-1600	Foods to meet special Dietary requirements 0800-1600			Pastries/Petits fours 0800-1600
Week 15	Model marzipan 0800-1600	Foods to meet special Dietary requirements 0800-1600			Pastries/Petits fours 0800-1600
Week 16	PUBLIC HOLIDAY	Foods to meet special 0800-1600			Pastries/Petits fours 0800-1600

Note: This timetable may change. Classes are only available if numbers permit. Classes are filled on a first come first served basis.

For assistance, contact CIT Student Services on (02) 6207 3188 or info@cit.edu.au

		Dietary requirements			
Week 17	PUBLIC HOLIDAY	Foods to meet special Dietary requirements	0800-1600		Pastries/Petits fours 0800-1600

SUBJECT TITLE	CIT SUBJECT NUMBER	NATIONAL CODE
METHODS CLUSTER		
Use food preparation	COOK260	SITHCCC023
Prepare dishes using basic methods of cookery	COOK262	SITHCCC027
Clean kitchen premises and equipment	COOK276	SITHKOP009
Use hygienic practices for food safety	COOK282	SITXFSA005
Participate in safe food handling practices	COOK283	SITXFSA006
Receive, store and maintain stock	COOK285	SITXINV006
Participate in safe work practices	WPHS147	SITXWHS005
Produce desserts	COOK281	SITHPAT016
Produce yeast-based bakery products	BAKE199	SITHPAT014
Produce pastries	BAKE198	SITHPAT013
Produce petit fours	BAKE200	SITHPAT015
Prepare and model marzipan	BAKE201	SITHPAT017
Prepare and serve espresso coffee	HOSP221	SITHFAB025