

## New Patisserie Apprenticeship in Western Australia

FutureNow – Creative and Leisure Industries Training Council in partnership with project proponent, the Australian School of Tourism and Hotel Management have been successful in their proposal to the WA Office of the State Training Board to establish an exciting new Apprenticeship for the hospitality industry in Western Australia. Details are as follows:

Apprenticeship Name:	<b>Patisserie Apprenticeship</b>
Qualification:	Certificate III in Hospitality (Patisserie) SIT31107
Qualification Class:	'B Class' – Qualification can be achieved through an institutional or apprenticeship pathway
Training Package:	SIT07 Tourism, Hospitality and Events Training
Package Conditions:	None
Title of Apprentice under training contract:	Apprentice
Nominal Period (months) full time:	36
Available Part Time:	Yes
Available School-based:	Yes, School Based Apprenticeship
Gazetted by the WA State Training Board:	30 March 2010

### The New Patisserie Apprenticeship

Not to be confused with a 'Pastry Cook Apprenticeship' that is delivered with the FDF30503 - Certificate III in Food Processing (Retail Baking/Combined) or (Retail Baking – Cake and Pastry) qualifications, the new 'Patisserie Apprenticeship' is designed for the Patisserie (or Pastry Chef) that works in a hospitality or specialist patisserie requiring skills in the preparation, baking and decoration of high quality pastries, desserts, breads, cakes, baked goods, chocolates etc. The Patisserie Apprenticeship Certificate III in Hospitality (Patisserie) qualification provides apprentices with specialist skills in the preparation and production of petit fours, iced desserts, couverture (Belgian chocolate) sugar work, hot and cold desserts, pastry work, buffet and marzipan to name a few.

Patisseries may be employed in establishments such as resorts, hotels, catering companies, cruise ships, restaurants, patisseries, bakeries, department stores, chocolatiers and cake shops. They may work with other chefs or assistants within their department. Bakers may also be a member of the pastry department in bakeries, patisseries, and larger establishments such as hotels where the Patisserie may be in charge of the dessert menu, which besides traditional desserts may include dessert wines, speciality dessert beverages and gourmet cheese platters.

### Thank you

FutureNow would like to express a big thank you to everyone who participated in the consultation process for our submission to the State Training Board for the Establishment of a Patisserie Apprenticeship. It was FutureNow's first submission of this nature and we are incredibly pleased with the outcome. Please feel free to pass on this message to your industry colleagues, employers and friends as we would love to see a host of young and mature aged apprentices participating in this exciting new training and employment opportunity for Western Australians. We look forward to seeing some positive growth in the uptake of hospitality apprentices in this sector.

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