

**COURSE NAME: NATIONAL CERTIFICATE III IN PASTRY AND BAKERY**

**INTRODUCTION:** This qualification describes performance outcomes, skills and knowledge required to competently prepare kitchen staff with specific focus on the development of knowledge and skills related to pastry and bakery products. By the end of the program, students will be competent to undertake work tasks related to performing pastry and bakery operations.

**CODE:** TOUS04Q01L3V2/20

**MNQF:** Level 3

**DURATION:** 4 Months

**COURSE FEE:** 9,500/- MRF

Registration Fee: 500 MRF

Assessment Fee: 1,000/- MRF

**MODE:** Face to Face

**ENTRY CRITERIA:** Successful Completion of Higher Secondary Education

**INTAKE:** January / July

**MODULES:**

- Develop tourism industry knowledge
- Apply work ethics and professionalism
- Follow health, safety and security procedures
- Practice effective workplace communication
- Provide effective customer care
- Perform basic computer operations
- Provide first aid
- Respond to fire
- Apply knowledge of nutrition to food preparation
- Weigh and scale commodities for pastry and bakery products
- Prepare, tray up and handle baking of breads and pastry products
- Prepare creams, sauces, glazes and fillings
- Prepare and present short paste items
- Prepare and present choux paste items
- Prepare and present breads and yeast leavened items
- Prepare and present croissants, Danish and puff pastry items
- Prepare and present gateaux, tortes, cakes and sponge products
- Prepare and present (fruit based) desserts, pancakes and sweet omelets
- Prepare and present baked and steamed puddings 20 TOUS04CR19V2/20 Clean kitchen premises and equipment