



## ACTUAL PATISSERIE DIPLOMA COURSE INFORMATION SHEET

### Full Time / Part Time

#### Full Time:

6 months Theory & Practical  
6 months Industry Placement

#### What will I be able to do when I qualify?

Junior pastry chef or baker

#### Additional courses:

Accredited Basic Fire Fighting  
Accredited First Aid Level 1

#### Curriculum

Safety at work  
Hygiene at work  
Kitchen maintenance & design  
Budget, costing & control  
Paste based products & desserts  
Gelatine set desserts  
Egg set desserts  
Chemically aerated products  
Fruit based desserts  
Frozen desserts  
Fermented products  
Creams, fillings & glazes  
Hot & cold sauces  
Butter sculpting  
Chocolate works  
Sugar Craft  
Decorative medium

#### Schooling level and/or age entry:

Grade 12 / over 18 years of age

#### Hours at SA School of Cookery and/or events:

Six months at school (480 hours)

#### Method of tuition:

Theory Lectures  
Home Study  
Kitchen Practical's  
Industry placement  
Industry visits  
Portfolio

#### Fun at SA School of Cookery

- ☺ Mystery basket
- ☺ Exotic ingredients
- ☺ Social responsibility

#### Price also includes:

Student handbook  
Chef clothing  
Patisserie knife  
All course ingredients  
Internet availability  
Student outings  
Examination fees

Price:  
R 56,000.00