

Course Structure

Certificate 3 in Patisserie

Faculty of Hospitality & Tourism Studies



Semester 1

Type	Code	Name	Prerequisites	Credit Points	Fee (MVR)
CORE	CAT015	Hot and Cold Desserts	Nil	5	415
CORE	CAT017	Baking Principles and Yeast Goods	Nil	6	498
CORE	CAT002	Basic Decorations	Nil	5	415
CORE	CAT079	Food Safety and Sanitation	Nil	3	249
CORE	CAT081	Fundamentals of Cookies and Petit Fours	Nil	5	415
CORE	CAT083	Fundamentals, Skills and Techniques in Patisserie	Nil	5	415
CORE	CAT089	Introduction to Cakes	Nil	6	498
CORE	HOS067	First Aid and Fire Fighting	Nil	10	830
Course Total				45	3,735

Fees stated above are tuition fees for local students. Fees for international students is twice the stated fees. All fees are quoted in MVR.

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