

## 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
<b>Course Total</b>				<b>45</b>	<b>3,735</b>

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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