

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 fee for local students. Fee for international students on student visa is five times the stated fees. Fee for workpermit holders and students on dependent visa is same as the fees for local students. All fees are quoted in MVR.

While every reasonable effort has been exerted to ensure the accuracy of the fees published by the Maldives National University, it is important to note that the University reserves the prerogative to modify fees without prior notification, whether prompted by altered circumstances or otherwise. Applicants are hereby alerted to the fact that the outlined plans for various courses (including but not limited to lecturers and terms) as disclosed in the University's publications are indicative of intent. Such representations shall not be construed as constituting a binding offer or covenant for which the University assumes liability. Should you desire to pursue a specific subject as an elective, it is incumbent upon you to verify its availability in the respective term. In the event of any verbal communication from a University representative conflicting with a document officially published by the University, the latter shall be deemed authoritative.