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	800
CORE	CAT017	Baking Principles and Yeast Goods	Nil	6	960
CORE	CAT002	Basic Decorations	Nil	5	800
CORE	CAT079	Food Safety and Sanitation	Nil	3	480
CORE	CAT081	Fundamentals of Cookies and Petit Fours	Nil	5	800
CORE	CAT083	Fundamentals, Skills and Techniques in Patisserie	Nil	5	800
CORE	CAT089	Introduction to Cakes	Nil	6	960
CORE	HOS067	First Aid and Fire Fighting	Nil	10	1,600
Course Total				**45**	**7,200**

Fees stated above are tuition fees for local students. Fees for international students is twice the stated fees. 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.