

# PATISSERIE



# WHY STUDY PATISSERIE AT CIT?



## Study at an award-winning institute

We take pride in being the ACT's Large Registered Training Organisation (RTO) of the Year for more than ten years.



## Learn from industry experienced teachers

Our highly skilled teachers possess current industry knowledge, experience and connections. Many of our educators have received industry awards and accolades.



## Train with strong industry connections

We have deep links to local restaurants, chefs and hospitality networks. Your training will connect you directly to the city's thriving hospitality industry.



## Access world-class facilities

Our state-of-the-art facilities include a commercial training kitchen and CIT's in-house restaurant and café, where you'll gain hands-on experience in a real culinary setting and prepare for a seamless transition into the workforce.



## Gain credit towards a university degree

You will receive credit towards eligible degrees in the same or related discipline at top-ranked Australian universities.



## PÂTISSERIE COURSES

Courses	Duration	Location	2026 Intake	Indicative 2026 Semester Tuition Fees*	Total Course Tuition Fee	IELTS
<b>Certificate III in Patisserie</b> (SIT31021) CRICOS 109752K	1 year	Woden	Feb/ Jul	\$10,145	\$20,290	6.0
<b>Certificate IV in Kitchen Management</b> (SIT40521) CRICOS 109721F	6 months*	Woden	Feb/ Jul	\$2,443	\$2,443	6.0
<b>Diploma of Hospitality Management*</b> (SIT50422) (Culinary Stream) CRICOS 113462H	6 months*	Woden	Feb/ Jul	\$10,140	\$10,140	6.0
<b>Total duration: 2 years</b>						

\*Receive credit towards a degree at university

\*Studying the Patisserie pathway only requires one subject from the Certificate IV in Kitchen Management. Students will study this subject concurrently with Diploma of Hospitality Management subjects. Students will not receive the Certificate IV in Kitchen Management qualification.

## APPROXIMATE EXTRA FEES

**Certificate III:** Uniform \$134, equipment \$630, stationery \$50.

## INDUSTRY PLACEMENT

Gain first-hand industry experience and build future career opportunities with 360 hours of paid industry experience.

To successfully complete the course, you must also complete 12 mandatory service periods, either in the CIT Restaurant or through an approved industry placement.

## ENTRY REQUIREMENTS

- Year 12 Certificate (or equivalent) **or** Adult Entry
- **English requirement:** IELTS Academic 6.0 (no band score less than 5.5) or PTE Academic 50 (minimum of 42 in each band)
- **LLN:** LLN test (administered by CIT International) with Australian Core Skills Framework literacy levels of at least 3 in reading, writing, learning, oral communication and numeracy.

Please visit [international.cit.edu.au](http://international.cit.edu.au) for full entry requirements.

\* Costs are in Australian Dollars. The total course cost will vary depending on the semester date. Small fee increases may happen annually in line with CIT's fee pricing review. Semester/intake fees are subject to change. Refer to the CIT international website for the current fees.

RTO 0101 | CRICOS No. 00001K



For more information:  
[international.cit.edu.au](http://international.cit.edu.au)

