

## **Patisserie chef career pathways**



The educational qualifications and levels outlined in these pathways are intended as general guidelines. To obtain accurate and up-to-date information, explore resources specific to your state or territory, available through websites like <u>myfuture.edu.au</u>, <u>YourCareer.gov.au</u> and <u>australianapprenticeships.gov.au</u>.

There is also a range of financial support available for students doing apprenticeships or going to university, visit www.servicesaustralia.gov.au/education to see what's available.



- Bachelor of Science: <a href="https://www.courseseeker.edu.au/">https://www.courseseeker.edu.au/</a>
- Graduate role: <a href="https://prosple.com/">https://prosple.com/</a>



- Bachelor of Design: <a href="https://www.courseseeker.edu.au/">https://www.courseseeker.edu.au/</a>
- Graduate role: <a href="https://prosple.com/">https://prosple.com/</a>
- Certificate III in Commercial Cookery: https://training.gov.au/training/details/SIT30812
- Apprenticeship: <a href="https://www.apprenticeships.gov.au/">https://www.apprenticeships.gov.au/</a>



- Online patisserie courses: <a href="https://apsi.edu.au/courses/patisserie/">https://apsi.edu.au/courses/patisserie/</a>
- Business support: <a href="https://business.gov.au/">https://business.gov.au/</a>



Remember, there are countless pathways to the same career. Each child's unique skills, interests, and strengths will guide them on their personal journey to success.



