

Diploma in Pâtisserie AK3731

Graduate Profile for the Diploma in Pâtisserie

A graduate of the **Diploma in Pâtisserie** will have:

- a) The ability to critically evaluate the fundamentals of Pâtisserie.
(Knowledge/Understanding; Inquiry/Research/Creativity)
- b) Highly skilled technical abilities as well as effective management abilities.
(Skills/Application)
- c) Effective oral and written communication skills and active listening skills.
(Communication)
- d) Commitment to an organisational team and appreciation for diversity in the workplace. *(Communication; Ethical/Professional Disposition)*
- e) Skills in information literacy and research, including the ability to analyse data and synthesise information. *(Communication; Skills/Application; Inquiry/Research/Creativity)*
- f) A good understanding of professional ethics and commitment to the hospitality industry and lifelong learning. *(Ethical/Professional Disposition; Personal/Intellectual Autonomy)*
- g) Supervisory capabilities in the areas of pâtisserie management and food production.
(Skills/Application; Personal/Intellectual Autonomy)