



Deadly Donuts and Desserts

CSO1111 TAFE STATEMENT IN ABORIGINAL ENGAGEMENT AND EMPLOYMENT PATHWAYS

Program description:

Over 5 weeks learn how to create a variety of donut flavours and other pastries using a variety of techniques, fillings and toppings!

An exciting introduction into the hospitality, commercial cookery, bakery and patisserie trades!

Program focus:

- Introduction to yeast deep fired cakes
- Yeast donuts with filling and finishes
- Deep frying Choux pastry
- Churros with ganache
- Custard fillings and fondants
- Decorating techniques
- Yarn about careers in hospitality and bakery trades!

Program Fees:

- This training is subsidised by the NSW Government

Program eligibility:

- Be of Aboriginal and /or Torres Strait Islander descent, and to self-identify and be accepted or known by your community
- Be living or working in NSW
- Be 17 years or over and have completed Year 10 and left school.

How to get involved:

Contact Emma today to secure your place!

Location

TAFE NSW Hamilton,
91 Parry Street,
Newcastle West, 2302 NSW

Duration


1 day a week for 5 weeks


Program times

10am-2:30pm

Program dates

Wednesday 27 August 2025-
Wednesday 24 September 2025

Call:	0438 256 248
Email:	Emma.mcdonald15@tafensw.edu.au
Register your EOI directly via the link	https://forms.office.com/r/ZvBN0cu7Ui
Register your EOI directly via QR code	

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