

FBP30321 Certificate III in Cake and Pastry

DESCRIPTION

This qualification describes the skills and knowledge of a pastry cook who bakes cake, pastry and biscuit products working in a commercial baking environment.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety, regulations and legislation that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

ELIGIBILITY/ENTRY REQUIREMENTS

There are no entry requirements for this qualification, although a basic level of Math and English is required.

All students will need to complete a language, literacy and numeracy (LLN) assessment to show that they have an appropriate level of LLN skills to participate successfully in the course and to identify any support needs.

DELIVERY DETAILS

Location(s)	Duration*	Study mode
Palmerston	Part time 2.5 Years Full time 1-Year	Delivery method includes face-to-face, and simulated training facility on campus.

* Duration will vary depending on how long a student takes to reach the required competency level.

FEES

Fee Type	2024 Course Fees
Fee Free TAFE	Free
Full Fee	\$23,600.00

This course is part of the Fee Free TAFE initiative. Fee Free TAFE and vocational education and training is a joint initiative of the Northern Territory Government and Australian Governments providing tuition-free training places to students wanting to train, retain or upskill.

Fees shown are indicative and subject to change annually. Actual course fees may vary depending on the units chosen. International non-student visa-holders; study eligibility needs to be verified before enrolment. Fees may vary depending on the visa type.

For further clarification and information on fees, fee exemptions, payment options, instalment plans, and refunds, contact CDU on 1800 061 963 or refer to [TAFE Fees and Payments](#)

Page 1 of 4

ASSESSMENT

Assessments vary with each unit. You will be provided with an assessment guide.

RECOGNITION OF PRIOR LEARNING (RPL)

RPL is a process that determines whether the skills, knowledge and experience you've gained through your previous study, work or life experience can count towards a vocational training qualification at CDU. For more information, [VET RPL](#).

RESOURCES

Students are issued with the required learning and assessment materials for each unit.

UNIFORM

A complete, clean laundered and ironed uniform, and correct footwear must be worn at all times, while attending class. Uniform requirements are:

- 2 x Bakers Beret
- 2 x White Bib Apron
- 2 x White Bakers Long Pants
- 2 x White Bakers Shirt or Polo Shirt
- 1 x Closed in Work Footwear

TOOLS OF TRADE

Students will be required to bring their own tools of trade to use in the Bakery during practical lessons. Below is an indication of equipment needed but the sizes of knives and pallet knives do not need to be exact:

- Crank Handled Pallet Knife 25 cm.
- Piping Nozzle – Star Tube Set
- Piping Nozzle - Plain Tube Set
- Pocket Thermometer LCD
- Plastic Dough Scrapers x 3
- Piano Whisk 30 cm
- Pastry Brush
- Aluminium Ingredient Scoop 200 ml x 2
- Kitchen Scissors
- Pizza Cutter Wheel
- Cooks Knife 19 – 25 cm
- Serrated Edge Cake Knife 25 cm
- Paring Knife (straight blade)
- Paring Knife (serrated blade)
- Vegetable Peeler
- Electronic Timer
- Standard Calculator
- Toolbox (sufficient to fit in locker)
- Padlock for Toolbox

Tools must be kept clean and sharp in a safe, hygienic carry case or knife roll. All tools, uniforms etc. must be clearly identified by engraving or pen.

Page 2 of 4

STUDY AND CAREER PATHWAYS

Further training pathways from this qualification include but are not limited to FBP40221 Certificate IV in Baking.

Possible occupations relevant to this qualification include:

- Pastry Cook
- Cake Manager

QUALIFICATION CONTENT

To achieve a FBP30321 Certificate III in Cake and Pastry a total of fifteen (15) units of competency must be completed comprising eleven (11) core units and four (4) elective units as detailed in the packaging rules and listed below. The electives offered may vary between campuses.

CORE UNITS

FBPFSY2002	Apply food safety procedures
FBPOPR2069	Use numerical applications in the workplace
FBPRBK2002	Use food preparation equipment to prepare fillings
FBPRBK3001	Produce laminated pastry products
FBPRBK3002	Produce non laminated pastry products
FBPRBK3008	Produce sponge cake products
FBPRBK3009	Produce biscuit and cookie products
FBPRBK3010	Produce cake and pudding products
FBPRBK3013	Schedule and produce cake and pastry production
FBPRBK3018	Produce basic artisan products
FBPWHS2001	Participate in work health and safety processes

ELECTIVE UNITS

FBPRBK3003	Produce specialist pastry products
FBPRBK3005	Produce basic bread products
FBPRBK3016	Control and order bakery stock
FBPRBK4003*	Produce gateaux, tortes and entremets

Units marked * have a prerequisite requirements

*FBPRBK3010 Produce cake and pudding products

WITHDRAWING FROM A QUALIFICATION

You may withdraw from this qualification and receive, where relevant, a Statement of Attainment for all units of competency you have successfully completed.

SUPPORT SERVICES

The University supplies support for students in many areas, including Accommodation, Careers and Employability, Counselling, Disability Services, Student Advocacy, Indigenous Tutorial Support Services, International Student Support Services, Library Services, and VET Learner Support Services.

More information is available at [Student Support](#).

CONTACT DETAILS

Culinary Arts and Hospitality

E. vet.culinaryarts@cdu.edu.au

T. 08 8946 7800

W. <https://www.cdu.edu.au/study/essentials>

For further information regarding student life at CDU, please refer to <https://www.cdu.edu.au/study/student-life>.