

# FBP30421 Certificate III in Bread Baking

## DESCRIPTION

This qualification describes the skills and knowledge of a bread baker who bakes bread 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 Maths 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.

Applicants are to attend a formal interview with the course coordinator to determine suitability for the course and that they have a clear understanding of the course requirements.

## DELIVERY DETAILS

Location(s)	Duration*	Study mode
Palmerston	Part Time 2.5 Years Full Time 1 Year	Delivery method includes face to face, workbooks 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	\$21,600.00

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](#)

## 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:

- 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. 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.

## 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:

- Bread maker

## QUALIFICATION CONTENT

To achieve a FBP30421 Certificate III in Bread Baking a total of fourteen (14) units of competency must be completed comprising nine (9) core units and five (5) 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
FBPRBK3005	Produce basic bread products
FBPRBK3006	Produce savoury bread products
FBPRBK3007	Produce specialty flour bread products
FBPRBK3012	Schedule and produce bread production
FBPRBK3014	Produce sweet yeast products
FBPRBK3018	Produce basic artisan products
FBPWHS2001	Participate in work health and safety processes

### ELECTIVE UNITS

FBPRBK2002	Use food preparation equipment to prepare fillings
FBPRBK3008	Produce sponge cake products
FBPRBK3011*	Produce frozen dough products
FBPRBK3016	Control and order bakery stock
FBPRBK4001*	Produce artisan bread products

Unit marked with \* have prerequisite requirements

\*FBPRBK3005 Produce basic bread 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](mailto: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>.