

VTP411 Introduction to Cake Decorating

DESCRIPTION

This is a short program for individuals wishing to learn cake decorating as a skills interest or explore decorating as a pathway into the food industry.

ELIGIBILITY/ENTRY REQUIREMENTS

There are no formal entry requirements. However, it is recommended that students have an interest in cake decorating and can attend face to face classes during the day. The student should also discuss any food allergies before enrolment with the CDU Culinary Arts team.

To ensure you have the right skills and support to succeed in your course, a Language, Literacy and Numeracy (LL&N) evaluation helps identify any areas where you may need additional support to help you achieve your goals.

DELIVERY DETAILS

Location(s)	Duration*	Study mode
Palmerston Alice Springs	1 day per week for up to 5 hours per day for 4 weeks.	Delivery method is face to face and simulated workplace environment
Katherine Rural College	2 days per week up to 5 hours a day for 2 weeks	Delivery method is face to face and simulated workplace environment

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

FEES

Fee Type	2024 Course Fees
NT Government Supported*	\$200.00
Full Fee	\$2,000.00

*This course is supported by the NT Government for domestic eligible students who are NT residents. A limited number of NT Government supported places are available, so secure your place now.

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 all required resources for this program, including hair nets. Students are to wear long pants and shirts with sleeves, and covered footwear during class.

STUDY AND CAREER PATHWAYS

Further training pathways from this program include but are not limited to FBP10221 Certificate I in Baking.

Possible occupations relevant to this qualification include:

- Bakers Assistant
- Cake Decorator

PROGRAM CONTENT

This training program covers two (2) units of competency taken from the FBP Food, Beverage, and Pharmaceutical Training Package, which is recognised nationwide.

CORE UNITS

FBPRBK2003	Assist sponge cake production
FBPRBK1001	Finish products

WITHDRAWING FROM A PROGRAM

You may withdraw from this program 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 (PAL); 08 8959 5311 (ASP)
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>.