VTP458 Introduction to Pastry Making

DESCRIPTION

This qualification reflects the role of individuals who have a defined and limited range of hospitality operational skills and basic industry knowledge. They are involved in mainly routine and repetitive tasks and work under direct supervision.

This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

The skills in this qualification must be applied in accordance with Commonwealth and State/Territory legislation, Australian standards and industry codes of practice.

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

ELIGIBILITY/ENTRY REQUIREMENTS

There are no entry requirements for this VTP however it is recommended that the student has no food allergies related to ingredients being used and can physically undertake the training.

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 Campus	Training is delivered part-time. One day a week for up to 5 hours a day over 4 weeks.	Face-to-face and practical hands-on delivery in simulated workplace environment in the CDU training bakery.

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

FEES

Fee Туре	2024 Course Fees
NT Government Supported*	\$220.00
Full Fee	\$2,200.00

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

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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 <u>TAFE Fees and Payments</u>

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, <u>VET RPL</u>.

RESOURCES

Students are to wear long pants and shirts with sleeves, and covered footwear during class.

Students are issued with all required resources for this program, including hair nets.

STUDY AND CAREER PATHWAYS

Further training pathways from this program include but are not limited to FBP10221 Certificate I in Baking. On completion of these units' credit(s) may be available into other courses.

Possible occupations relevant to this qualification include:

• Baker's assistant

PROGRAM CONTENT

This training program covers two (02) units of competency taken from the Food, Beverage and Pharmaceutical Training Package, which is recognised nationwide.

CORE UNITS

FBPRBK2001	Assist non laminated pastry production	
FBPRBK2002	Use food preparation equipment to prepare fillings	

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.

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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.

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