

FBP30417 Certificate III in Bread Baking Apprenticeship



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.

ELIGIBILITY/ENTRY REQUIREMENTS

This course is for apprentices who have a Training Agreement (Apprenticeship) with an employer.

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

DELIVERY DETAILS

Location (s)	Duration	Study mode
CDU Palmerston Campus	<p>This program is delivered over the period of 5 semesters (2.5 years)</p> <p>Delivery will consist of training blocks of 1 – 2 weeks.</p>	<p>Face-to-face delivery with theory and practical components.</p> <p>Practical delivery will be undertaken in the CDU training bakery.</p> <p>The theory components include self-paced workbooks with online assessment tasks. Students will be required to undertake some work in their own time.</p>

2019 FEES

This course is subsidised by the NT Government. The NT subsidy applies to eligible domestic students living in the NT and is **subject to available places**. The **full fee** will apply when funded places have been filled and for students that are ineligible for the NT Government subsidised rate.

Based on course nominal hours of 1080 hours, approximate 2019 course fees will be:

- NT Government subsidised place: will be charged at \$3.20 per nominal hour to a maximum of \$2,000.00
- Full fees: \$21,060.00

At the time of enrolment, **secondary school students will receive tuition fee exemption** by providing details of their secondary school on the VET101 - VET Enrolment form.

For more information on fees, payment options, instalment plans and refunds contact CDU on 1800 061 963 or refer to www.cdu.edu.au/cdu-vet/student-guide/fees

ASSESSMENT

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

RECOGNITION OF PRIOR LEARNING (RPL)

Students can apply for RPL during pre-enrolment or after enrolment. Students are provided with an RPL Self-Assessment before application and followed through with and an initial interview with an assessor.

RESOURCES

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

UNIFORMS

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 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.

STUDY AND CAREER PATHWAYS

Further training pathways from this qualification include but are not limited to FBP30517 Certificate III in Baking, FBP30317 Certificate III in Cake and Pastry and FBP40217 Certificate IV in Baking.

Possible occupations relevant to this qualification include:

- Breadmaker

QUALIFICATION CONTENT

To achieve FBP30417 Certificate III in Bread Baking a total of fourteen (14) units of competency must be completed comprising nine (9) core and five (5) elective units as detailed in the packaging rules and listed below. The electives offered may vary between campuses.

CORE UNITS

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
FDFFS2001A	Implement the food safety program and procedures
FDFOHS2001A	Participate in OHS processes
FDFOP2061A	Use numerical applications in the workplace

ELECTIVE UNITS

An asterisk (*) next to the unit code indicates that there are prerequisite requirements

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

Prerequisite requirements

Unit of competency	Prerequisite requirement
FBPRBK3011 Produce frozen dough products	FBPRBK3005 Produce basic bread products
FBPRBK4001 Produce artisan bread products	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 Employment, Counselling, Disability Service, Equal Opportunity, Discrimination and Harassment advice, Australian Indigenous Student Support Services, Information Technology Services, International Student Support Services, Library Services, and Learner Support Services.

More information is available at - www.cdu.edu.au/study/student-life/student-support

CONTACT DETAILS

SCHOOL OF TOURISM, HOSPITALITY AND SERVICE INDUSTRIES

Culinary Arts

T. 08 8946 7526

E. culinaryarts@cdu.edu.au

W. <http://www.cdu.edu.au/cdu-vet>

Refer to the **VET Student Guide** www.cdu.edu.au/cdu-vet/student-guide for information regarding the enrolment process, student support services, student rights and responsibilities, previous studies recognition and the A-Z of other information.