

FBP10217 Certificate I in Baking

VET for Secondary Students (VSS)



DESCRIPTION

This qualification describes the basic skills and knowledge of an individual preparing for entry-level work or training 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 occupational 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. School students submit an Expression of Interest through the Senior VET Advisor at CDU. Depending on the location of the training and class sizes the following two options are available.

- The student attends a group information session and interview at Palmerston Campus during VSS week.
- Alternatively, the student can attend a formal interview with the course coordinator to assess if the student is suitable for the course and has a clear understanding of the course requirements.

The students are sent a pre-enrolment information pack including student information, training location, equipment and uniform requirements and costs of the course including a flyer.

On commencement, the students' complete enrolment forms and receive a tour of the food preparation area where they will be undertaking the duration of the course.

Students will also be required to complete an LLN support indicator to help determine any support requirements.

DELIVERY DETAILS

Location (s)	Duration	Study mode
Palmerston Campus	This program is delivered over the period of one (1) semester.	Face-to-face delivery in classroom and food processing environments. Students will be required to undertake some work in their own time.
Regional/Remote Communities (Top End)	Delivery may consist of three (3) x one (1) week blocks or one (1) day per week for fifteen (15) weeks.	

2020 FEES

NT Domestic Subsidised Fees: \$935.00

Domestic Full Fees: \$5,362.50

Please note: A limited number of NT Government subsidy places are available for eligible NT domestic students so contact us now to secure your place for 2020.

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.

If you are living in the NT and your course is conducted in the NT more than 50 km away from all the following towns, you may be eligible for an exemption from tuition fees as a Remote Area 2 student; Alice Springs, Batchelor, Darwin, Jabiru, Katherine, Nhulunbuy, Palmerston, Tennant Creek.

Fees are subject to change annually. Indicative government-subsidised and full course fees are shown on this document. For further clarification and information on fees, payment options, instalment plans and refunds contact CDU on 1800 061 963 or refer to <https://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.

STUDY AND CAREER PATHWAYS

Further training pathways from this qualification include but are not limited to FBP20217 Certificate II in Baking, FBP30517 Certificate III in Baking, FBP30417 Certificate III in Bread Baking and FBP30317 Certificate III in Cake and Pastry.

Possible occupations relevant to this qualification include:

- Bakery Assistant

QUALIFICATION CONTENT

To achieve FBP10217 Certificate I in Baking a total of eight (8) units of competency must be completed comprising six (6) core and two (2) elective units as detailed in the packaging rules and listed below. The electives offered may vary between campuses.

CORE UNITS

FBPFSY1001	Follow work procedures to maintain food safety
FBPOPR1004	Prepare basic mixes
FBPOPR1005	Operate basic equipment
FBPRBK1001	Finish products
FBPWHS1001	Identify safe work practices
FSKNUM09	Identify, measure and estimate familiar quantities for work

ELECTIVE UNITS

FBPRBK2003	Assist sponge cake production
FBPRBK2004	Assist basic bread production

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.