

FBP30517 Certificate III in Baking Apprentice



DESCRIPTION

This qualification describes the skills and knowledge of a baker who bakes bread, cake, pastry and biscuit 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>Students will be required to undertake some work in their own time.</p>

2020 FEES

NT Domestic Subsidised Fees: will be charged at \$3.40 per nominal hour to a maximum of \$3,400.00

Domestic Full Fees: \$31,590.00

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.

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.

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 trade 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, FBP40217 Certificate IV in Baking, FBP40217 Certificate IV (Advanced Pastry) or FBP40217 Certificate IV (Advanced Bread).

Possible occupations relevant to this qualification include:

- Baker
- Bread Baker
- Pastry Cook
- Pastry Chef

QUALIFICATION CONTENT

To achieve FBP30517 Certificate III in Baking a total of nineteen (19) units of competency must be completed comprising fifteen (15) core and four (4) elective units as detailed in the packaging rules and listed below. The electives offered may vary between campuses.

CORE UNITS

FBPRBK2002	Use food preparation equipment to prepare fillings
FBPRBK3001	Produce laminated pastry products
FBPRBK3002	Produce non-laminated pastry products
FBPRBK3005	Produce basic bread products
FBPRBK3006	Produce savoury bread products
FBPRBK3007	Produce specialty flour bread products
FBPRBK3008	Produce sponge cake products
FBPRBK3009	Produce biscuit and cookie products
FBPRBK3010	Produce cake and pudding products
FBPRBK3014	Produce sweet yeast products
FBPRBK3015	Schedule and produce bakery production
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

FBPRBK3003	Produce specialist pastry products
FBPRBK4001*	Produce artisan bread products
FBPRBK4003*	Produce gateaux, tortes and entremets
FBPRBK3016	Control and order bakery stock

Prerequisite requirements

*FBPRBK3005 Produce basic bread products

*FBPRBK3010 Produce cake and pudding 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.