

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.

DELIVERY DETAILS

Location(s)	Duration*	Study mode
CDU Palmerston Campus Kitchen CDU Alice Springs Campus Kitchen	Training is delivered part-time. One day a week for up to 5 hours a day for 4 weeks	Face-to-face and practical hands-on delivery in simulated workplace environments at a CDU Campus.
CDU Katherine Rural College Campus Kitchen	Training is delivered part-time. Two days per week up to 5 hours a day for 2 weeks	Face-to-face and practical hands-on delivery in simulated workplace environments at a CDU Campus.

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

2022 FEES

The 2022 fee for this course is \$150.00 for eligible students and receive an NT Domestic Subsidised place.

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 2022.

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 [VET 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 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 1 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
- Cake Decorator

PROGRAM CONTENT

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

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

- E. student.central@cdu.edu.au
T. 1800 061 963 (free call)
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>.