



# **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.

A Language, Literacy, Numeracy and Digital Literacy (LLND) evaluation helps identify any areas where you may need additional support to help you achieve your goals.

#### **DELIVERY DETAILS**

Location(s)	Palmerston
Duration*	Training is delivered part-time. One day a week for up to 5 hours a day over 4 weeks
Study mode ^^	Face-to-face and practical hands-on delivery in simulated workplace environment in the CDU training bakery.

<sup>\*</sup> Duration may vary depending on how long a student takes to reach the required competency level.

# **FEES**

Fee Type	2026 Course Fees
NT Government Supported*	\$231.00
Flat Fee	\$480.00

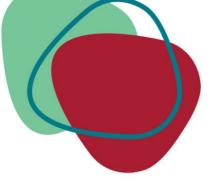
<sup>\*</sup>This course is supported by the NT Government for domestic <u>eligible</u> students who are NT residents. A limited number of NT Government supported places are available, so secure your place now.

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<sup>^^</sup> Course timetable will be provided on application for the course.

<sup>^^</sup>Information relating to study modes can be found in the 2026 TAFE Student Guide





Fees shown are indicative and subject to change annually. Actual course fees may vary depending on the units chosen. For International non-student visa-holders; study eligibility needs to be verified before enrolment. Fees may vary depending on the visa type. The course fee rates will vary for commercial contract arrangements.

For further clarification and information on fees, fee exemptions, payment options, instalment plans, and refunds, contact CDU on 1800 061 963 or refer to TAFE Fees and Payments

#### **ASSESSMENT**

Skills and knowledge assessments are an essential step in progressing through your course. You may be assessed in a number of ways including written assessment, questioning, portfolios, work samples, direct observation, practical assessments and third-party feedback.

Throughout your course you will receive information about assessments including how, when and where assessments will be conducted.

# **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>

# **CREDIT TRANSFER (CT)**

Charles Darwin University as a Registered Training Organisation recognises the Australian Qualifications Framework qualifications and Statement of Attainments issued by any other Australian Registered Training Organisation (RTO).

Students are encouraged to submit any requests for credit from previous studies at the time of enrolment, to ensure they are not enrolling in units they may not need to undertake.

#### **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.

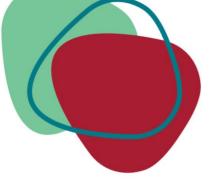
## **STUDY AND CAREER PATHWAYS**

Further training pathways from this program include but are not limited to FBP10221 Certificate I in Baking.

#### **PROGRAM CONTENT**

This training program covers two (2) units of competency taken from the FBP Training Package, which is recognised nationwide.

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#### **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 provides support for students in many areas, including Accommodation, Careers and Employability, Counselling, Disability Services, Financial Support 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 - Life, Health and Wellbeing

## **CONTACT DETAILS**

Culinary Arts and Hospitality

E. vet.culinaryarts@cdu.edu.au

T. 08 8946 7800

W. https://www.cdu.edu.au/tafe

For further information regarding student life at CDU, please refer to <a href="https://www.cdu.edu.au/study/student-life">https://www.cdu.edu.au/study/student-life</a>. life.