FBP30521 Certificate III in Baking

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.

This qualification is available to international students (CRICOS Course No. 107364E). Please refer to International for the course and fee information.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

ELIGIBILITY/ENTRY REQUIREMENTS

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

There are no entry requirements for students in this qualification, although a basic level of Math and English is required.

To ensure you have the skills and support needed to study this course, all applicants are required to complete a Language, Literacy, Numeracy and Digital Literacy (LLND) evaluation.

This course is also for international students for which English may be a second language; therefore, the learner may require additional support in this area. For International students, a minimum IELTS 5.5 score is required.

International students are encouraged to seek employment in the baking industry to assist with skill development of their practical skills in a real-world environment.

DELIVERY DETAILS

Location(s)	Palmerston	
Duration*	1 year full time, 2.5 – 3 years part time	
Study mode ^^	Face-to-face in a simulated Bakery facility on campus and workbooks	
Start Date/s ^	**Induction day:** February 2, 2027	**Start date:** February 15, 2027
Attendance	Block delivery: Monday – Friday (8.00 am – 4.00 pm) The schedule for class dates will be provided at your interview. Apprentices will receive an individualised call-up notification letter.	

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** Duration may vary depending on how long a student takes to reach the required competency level.*
^ Course timetable will be provided on application for the course.
^^Information relating to study modes can be found in the 2027 TAFE Student Guide

FEES

Fee Type	2027 Course Fees
NT Government Supported*	Free
Full Fee	$25,223.40

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

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, VET RPL.

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.

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RESOURCES

Resources are supplied to the learners as required including resource books, recipes and learning and assessment materials, and ingredients. Incidental fees and costs include:

Uniform

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
- 1 x Closed in Work Footwear
- 2 x White Bakers Long Pants
- 2 x White Bakers Shirt or Polo Shirt

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 but are not limited FBP40221 Certificate IV in Baking.

Possible occupations relevant to this qualification include:

- Artisanal baker
- Baker
- Bread baker
- Chef pâtissier
- Pastry cook.
- Pastry chef
- Pastry sous chef

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QUALIFICATION CONTENT

To achieve the FBP30521 Certificate III in Baking a total of nineteen (19) units of competency must be completed comprising fifteen (15) core units and four (4) elective units as detailed in the packaging rules and listed below. The electives offered may vary between campuses.

CORE UNITS

FBPFSY2002	Apply food safety procedures
FBPOPR2069	Use numerical applications in the workplace
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
FBPWHS2001	Participate in work health and safety processes

ELECTIVE UNITS

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

** Prerequisite unit - FBPRBK3005 Produce basic bread products*

***Prerequisite unit - 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 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.

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More information is available at Student Support - Life, Health and Wellbeing

CONTACT DETAILS

Culinary Arts and Hospitality

E. TAFE@cdu.edu.au
T. 08 8946 7800 (PAL)
W. https://www.cdu.edu.au/tafe

For further information regarding student life at CDU, please refer to https://www.cdu.edu.au/study/student-life.

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