

# Certificate III in Baking

## FBP30517



This specialised qualification is suited for those who wish to pursue a career as a baker of bread, cake, pastry and biscuit products in a commercial baking environment and to learn the practical skills and knowledge in this area.

### Employment Opportunities

The completion of this qualification could lead to employment as a:

- Retail baker
- Bread, cake and pastry baker

### How is this course delivered?

Our courses are delivered through a range of flexible arrangements including on-the-job training, online learning and self-directed learning. We also offer Recognition of Prior Learning (RPL).

### Jobs and Skills WA funded training (WA only)

Jobs and Skills WA is a WA Government program focused on providing training for skills areas and to help create new jobs for Western Australians. Australian College of Training is able to access funded training for eligible persons.

To find out if you are eligible contact us now on (08) 6472 6111.

### Why study with Australian College of Training?

- We offer training across 8 different industry areas which allows us to customise training to suit a variety of job roles and employment situations.
- We have flexible training and study options to suit individual learner and employer needs.
- High quality, industry-experienced trainers and support staff are here to support training in all study modes.

#### Duration

36 Months

#### Traineeship

No

#### Apprenticeship

Yes

#### Cost (approx.)

Fee for Service – N/A  
Traineeship - \$1420.00

*Student tuition fees are indicative only and are subject to change given individual circumstances at enrolment. Additional fees may apply such as student service and resource fees.*

#### Other Food Processing Qualifications

FBP30317 Certificate III in Cake and Pastry  
FBP30417 Certificate III in Bread Baking

**Talk to our training specialists today or visit [auscollege.edu.au](http://auscollege.edu.au)**

ABN 48 106 641 767



# Qualification Outline

This qualification covers the skills and knowledge for those working in a commercial baking environment, with a focus on bread, cake, pastry and biscuit products.

To achieve a Certificate III in Baking, a total of **nineteen (19) units** of competency must be completed, including:

- **Fifteen (15) core units, and Four (4) elective units**

Unit Code	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 speciality flour bread products
FBPRBK3008	Produce sponge cake and 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

- Two must be selected from Group A and an additional 2 may also be chosen from Group A.
- A maximum of one may be selected from Group B.
- A maximum of two may be selected from Group C.

## Group A

Unit Code	Elective Units
FDFRBK3003	Produce specialist pastry products
FBPRBK3004	Produce meringue products
FBPRBK3011	Produce frozen dough products *Pre-requisite unit FBPRBK3005 Produce basic bread products
FBPRBK4001	Produce artisan bread products *Pre-requisite unit FBPRBK3005 Produce basic bread products
FBPRBK2003	Produce gateaux, tortes and entremets *Pre-requisite unit FBPRBK3005 Produce basic bread products

## Group B

Unit Code	Elective Units
SIRRMER002	Merchandise food products
SIRXPDK001	Advise on products and services
SIRXSLS001	Sell to the retail customer

## Group C

Unit Code	Elective Units
FBPOPR3002	Prepare food products using basic cooking methods *Pre-requisite unit FDFFS2001A Implement the food safety program and procedures
FBPOPR3003	Identify cultural, religious & dietary requirements for food products
FBPRBK3016	Control and order bakery stock
FBPRBK4004	Develop baked products
FDFTEC3001A	Participate in a HACCP team *Pre-requisite unit FDFFS2001A Implement the food safety program and procedures

This document is current as at 8<sup>th</sup> January 2019

