

Certificate III in Cake & Pastry

FBP30321



This specialised qualification is suited for those who wish to pursue a career as a pastry cook in a commercial baking environment, baking cakes, pastry and biscuit products.

Employment Opportunities

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

- Cake and pastry chef
- Pastry cook

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

Apprenticeship WA - \$1680.00

Apprenticeship ACT - \$1350.00

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

FBP30421 Certificate III in Bread
Baking

FBP30521 Certificate III in Baking

**Talk to our training
specialists today or visit
auscollege.edu.au**

ABN 48 106 641 767

This document is current as at 08-08-25



Qualification Outline

This qualification covers the skills and knowledge of a pastry cook who bakes cake, pastry and biscuit products in a commercial baking environment.

To achieve FBP30321 Certificate III in Cake and Pastry, a total of **fifteen (15) units** of competency must be completed, including:

- **Eleven (11) core units, and Four (4) elective units**

Unit Code	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
FBPRBK3008	Produce sponge cake products
FBPRBK3009	Produce biscuit and cookie products
FBPRBK3010	Produce cake and pudding products
FBPRBK3013	Schedule and produce cake and pastry production
FBPRBK3018	Produce basic artisan products
FBPWHS2001	Participate in work health and safety processes

Elective Units

- Two must be selected from Group A and an additional 2 may also be chosen from Group A.
- Up to 1 unit selected from Group B.
- Up to 2 units selected from Group C.

Group A

Unit Code	Elective Units
FBPRBK3003	Produce specialist pastry products
FBPRBK3004	Produce meringue products
FBPRBK3005	Produce basic bread products
FBPRBK4003	Produce gateaux, tortes and entremets *Pre-requisite unit FBPRBK3010 Produce cake and pudding products

Group B

Unit Code	Elective Units
SIRRMER002	Merchandise food products
SIRXPK001	Advise on products and services
SIRXSL001	Sell to the retail customer

Group C

Unit Code	Elective Units
FBPOPR3017	Prepare food products using basic cooking methods
FBPOPR3018	Identify dietary, cultural and religious considerations for food production
FBPRBK3016	Control and order bakery stock