

Certificate III in Baking

FBP30521



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

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

Apprenticeship WA - \$1820.00

Apprenticeship ACT - \$1710.00

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

FBP30321 Certificate III in Cake and
Pastry

FBP30421 Certificate III in Bread
Baking

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

ABN 48 106 641 767

This document is current as at 21-09-21



Qualification Outline

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

To achieve FBP30521 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
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 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
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
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
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
FBPFSY3002	Participate in a HACCP team
FBPOPR3017	Prepare food products using basic cooking methods
FBPOPR3018	Identify dietary, cultural and religious considerations for food production
FBPRBK3016	Control and order bakery stock