



CERTIFICATE III IN BREAD BAKING

OVERVIEW

This course is available only for apprentices and will prepare you for a retail baking career. Being a qualified baker involves more than just baking. You will learn to prepare and bake food across a range of bakery settings and also how to manage a bakery, ensure the hygiene and cleanliness of the bakery are maintained, and order ingredients.

LEARNING OUTCOMES

- Preparing product for baking
- Processing and baking dough
- Learning basic cooking methods
- Planning and scheduling production for retail baking

COMPULSORY UNITS

FBPFSY2002 Apply food safety procedures
FBPOPR2069 Use numerical applications in the workplace
FBPRBK3005 Produce basic bread products
FBPRBK3006 Produce savoury bread products
FBPRBK3007 Produce specialty flour bread products
FBPRBK3012 Schedule and produce bread production
FBPRBK3014 Produce sweet yeast products
FBPRBK3018 Produce basic artisan products
FBPWHS2001 Participate in work health and safety processes
FBPRBK2002 Use food preparation equipment to prepare fillings
FBPRBK4001 Produce artisan bread products
SIRXPDK001 Advise on products and services
FBPOPR3018 Identify dietary, cultural and religious considerations for food production
FBPRBK3016 Control and order bakery stock

ASSESSMENT

The assessments will enable students to demonstrate the underpinning knowledge, skills and attributes required to meet the course outcomes. Non-apprentices assessment methods are solely campus-based, whereas apprentices undergo workplace training and assessment as depicted by their employer in-line with the qualification. You'll be assessed in both your theoretical and practical abilities.

CERTIFICATION

On successful completion of this course you will receive a nationally recognised AQF Qualification.

CAREERS

This qualification provides trade baking skills and knowledge for those working in a retail baking environment specialising in bread.

DELIVERY METHODS

- Apprenticeship – Teaching and assessment will be required to be conducted as part of an apprenticeship

LOCATIONS

- McKoy Street, Wodonga Vic (Main campus)

DURATION

Full-time: 3 years

DELIVERY SCHEDULE

Individual training plans will be developed in consultation with your employer, as part of your apprenticeship.

On-campus attendance dates vary for 1st, 2nd and 3rd year students.

REQUIREMENTS

You must be employed as an apprentice prior to undertaking this course.

It is recommended that you have your own laptop or have access to a computer and internet for at-home and online learning studies.

It is expected that you will meet industry requirements with your apparel. You will be required to wear your typical work uniform, or white polo shirt, enclosed non-slip protective shoes, bakers cap and apron.

FEES

Government Funded \$3,246.75 (Tuition \$3,246.75, Materials \$0.00)

Concession \$649.35 (Tuition \$649.35, Materials \$0.00)

Fee For Service \$5,994.00 (Tuition \$5,994.00, Materials \$0.00)

FEES ADDITIONAL INFORMATION

The student tuition fees published are indicative only and can be subject to change given individual circumstances at the time of enrolment. Funding made available to eligible individuals by State and Commonwealth Governments. If funding is utilised, this may affect future opportunities to access additional funding in the future. For more information see 'Fee information and eligibility' under the 'How to Apply' tab on the Wodonga TAFE website.

HOW TO APPLY

You will enrol with Wodonga TAFE as part of your apprenticeship with your employer. The Australian Apprenticeship Support Network (AASN) is your first point of contact for queries about a traineeship or apprenticeship, www.australianapprenticeships.gov.au/about-aasn.

Please note: We reserve the right to close course intakes early. Many courses have limited places and high demand. Early applications are recommended. We reserve the right to cancel intakes and courses if there are insufficient student numbers.

WHEN YOU CAN ENROL

This course is for apprenticeships only.

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