

FDF30610

## Certificate III in Retail Baking (Bread) - Apprenticeship



HELLO THERE, OUR DREAM IS TO HELP YOU **MAKE GREAT HAPPEN**



Industry endorsed



Payment options



Student satisfaction

OVERVIEW

### Get the most out of your bread and butter

Learn to produce and process the perfect dough. We'll teach you how to diagnose and respond to product faults to bake consistently perfect loaves of bread. Get trained up to enhance your apprenticeship with formal training. With convenient block release schedules and on-the-job training, this qualification will easily fit around your work duties.



### LOCATION/S

Workplace



### DURATION

Workplace: nominal duration 36 months

COURSE DETAILS

### Course delivery options

WORKLOAD	LOCATION	DELIVERY
	Workplace	Workplace

### Key dates

For key start dates for each location visit the online brochure for this course (under the course details tab).  
[tafebrisbane.edu.au/course/10084](http://tafebrisbane.edu.au/course/10084)

### Entry requirements

Students must be employed as an apprentice and have a signed Registered Training Contract,  
[...more online](#)

### Resources required

No specific resources are required to successfully complete this course.  
It is recommended that students have access to  
[...more online](#)

### Important Information

**Year 12 graduates: start**  
[...more online](#)

COSTS

Eligible apprentices and trainees that meet the Queensland state funding requirements will be charged a student contribution fee of \$1.60 per nominal hour. For more information on the number of units funded for this course visit [Queensland Training Information Services](#).

Nominal hours for each unit will be outlined in the agreed training plan, which will be provided

[...more online](#)

For more information about the costs associated with undertaking an apprenticeship, please give us a call.

### Outcome

FDF30610 Certificate III in Retail Baking (Bread)

#### Job prospects

- Baker
- Baker and Pastrycook

### Units

The successful achievement of this qualification requires you to complete all units listed on your individual training plan.

<b>FDFOHS3001A</b>	Contribute to OHS processes	Core
<b>FDFOP2064A</b>	Provide and apply workplace information	Core
<b>FDFRB3002A</b>	Produce bread dough	Core
<b>MSAENV272B</b>	Participate in environmentally sustainable work practices	Core
<b>FDFRB3005A</b>	Bake bread	Core
<b>FDFFS2001A</b>	Implement the food safety program and procedures	Core
<b>FDFRB3011A</b>	Diagnose and respond to product and process faults (bread)	Core
<b>FDFRB3010A</b>	Process dough	Core
<b>FDFOP2061A</b>	Use numerical applications in the workplace	Core
<b>TLIA3038A</b>	Control and order stock	Elective
<b>FDFRB3016A</b>	Plan and schedule production for retail bakery	Elective
<b>FDFPPL2001A</b>	Participate in work teams and groups	Elective
<b>FDFOP2003A</b>	Clean equipment in place	Elective

### Disclaimer

Not all electives available at all campuses

## ARE YOU READY TO TAKE THE NEXT STEP ON YOUR PATH TO GREAT?

Enrol today to secure your spot in this course.

### HOW TO ENROL

#### Recognition of prior learning

Fast-track your way to a formal qualification by earning credit for the things you already know. Getting recognition for the skills you've gained from the workplace or previous learning means less study time for you, and getting the paper to prove you're qualified a whole lot sooner.

#### Make your future happen

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