

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
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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

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.

OUTCOMES

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.

FDFOHS3001A	Contribute to OHS processes	Core
FDFOP2064A	Provide and apply workplace information	Core
FDFRB3002A	Produce bread dough	Core

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.



UNITS

MSAENV272B	Participate in environmentally sustainable work practices	Core
FDFRB3005A	Bake bread	Core
FDFFS2001A	Implement the food safety program and procedures	Core
FDFRB3011A	Diagnose and respond to product and process faults (bread)	Core
FDFRB3010A	Process dough	Core
FDFOP2061A	Use numerical applications in the workplace	Core
TLIA3038A	Control and order stock	Elective
FDFRB3016A	Plan and schedule production for retail bakery	Elective
FDFPPL2001A	Participate in work teams and groups	Elective
FDFOP2003A	Clean equipment in place	Elective

Disclaimer

Not all electives available at all campuses

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