

FDF30510

Certificate III in Retail Baking (Cake and Pastry) - Apprenticeship



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



Industry endorsed



Payment options



Student satisfaction

OVERVIEW

Give your career a sweet start

Practice the art of producing delicious cakes and pastries and learn quick fixes for when your masterpiece does not rise to the occasion. We will help you prepare fillings, batter and cake decorations. Get the knowledge to evaluate bakery products and learn to modify or create new recipes according to researched trends and developments. You will also conduct product tastings and evaluate results, which are among the perks of becoming a qualified pastry cook.



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/10089

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

FDF30510 Certificate III in Retail Baking (Cake and Pastry)

Job prospects

- Baker and Pastrycook

Units

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

Stage 1

| | | |
|--------------------|---|------|
| FDFOP2061A | Use numerical applications in the workplace | Core |
| FDFOP2064A | Provide and apply workplace information | Core |
| MSAENV272B | Participate in environmentally sustainable work practices | Core |
| FDFFS2001A | Implement the food safety program and procedures | Core |
| FDFOHS3001A | Contribute to OHS processes | Core |

Stage 2

| | | |
|-------------------|---|------|
| FDFRB3007A | Bake pastry products | Core |
| FDFRB3006A | Bake sponges, cakes and cookies | Core |
| FDFRB3004A | Decorate cakes and cookies | Core |
| FDFRB3003A | Produce sponge, cake and cookie batter | Core |
| FDFRB3001A | Produce pastry | Core |
| FDFRB2001A | Form and fill pastry products | Core |
| FDFRB2002A | Prepare fillings | Core |
| FDFRB3012A | Diagnose and respond to product and process faults (pastry, cake and cookies) | Core |

Stage 3

| | | |
|--------------------|--|----------|
| FDFOP2003A | Clean equipment in place | Elective |
| FDFRB3016A | Plan and schedule production for retail bakery | Elective |
| FDFPPL2001A | Participate in work teams and groups | 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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