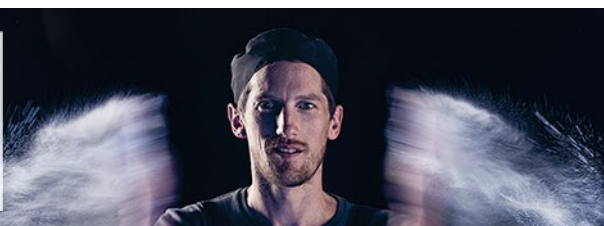


FDFace10
Certificate III in Retail Baking (Cake and Pastry) - Apprenticeship



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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.

OUTCOMES

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

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

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

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