

FDF30710

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



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



Industry endorsed



Payment options



Student satisfaction

OVERVIEW

### Want to make more dough?

Broaden your career opportunities with an apprenticeship that combines bread, pastry and cake-making. Learn to produce and process dough and to respond to product faults along the way. We will help you prepare fillings, batter and cake decorations and modify and create new recipes. With convenient block release schedules and on-the-job training, this qualification will easily fit around your work duties, giving you the necessary skills to become a qualified baker or pastry chef.



### 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/10091](http://tafebrisbane.edu.au/course/10091)

### 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**

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**Job prospects**

- Bakers And Pastrycooks

**Units**

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

**Stage 1**

FDFOP2064A	Provide and apply workplace information	Core
FDFOHS3001A	Contribute to OHS processes	Core
FDFRB3002A	Produce bread dough	Core
FDFOP2061A	Use numerical applications in the workplace	Core
FDFRB3005A	Bake bread	Core
FDFRB3011A	Diagnose and respond to product and process faults (bread)	Core
MSAENV272B	Participate in environmentally sustainable work practices	Core
FDFRB3010A	Process dough	Core
FDFFS2001A	Implement the food safety program and procedures	Core

**Stage 2**

FDFRB2002A	Prepare fillings	Core
FDFRB2001A	Form and fill 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
FDFRB3007A	Bake pastry products	Core
FDFRB3012A	Diagnose and respond to product and process faults (pastry, cake and cookies)	Core

**Stage 3**

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

**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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