

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](http://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**

<b>FDFOP2061A</b>	Use numerical applications in the workplace	Core
<b>FDFOP2064A</b>	Provide and apply workplace information	Core
<b>MSAENV272B</b>	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

<b>FDFFS2001A</b>	Implement the food safety program and procedures	Core
<b>FDFOHS3001A</b>	Contribute to OHS processes	Core

**Stage 2**

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

**Stage 3**

<b>FDFOP2003A</b>	Clean equipment in place	Elective
<b>FDFRB3016A</b>	Plan and schedule production for retail bakery	Elective
<b>FDFPPL2001A</b>	Participate in work teams and groups	Elective

**Disclaimer**

Not all electives available at all campuses

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