

# **FDF30710 Certificate III in Retail Baking CRICOS CODE 093332K**

**Course currency status:** Current on [www.training.gov.au](http://www.training.gov.au)

## **Course description**

This qualification provides trade baking skills and knowledge to work in various organisations where cake and pastry and bread products are prepared and served, including hot bread shops, cake shops, franchises, in-store bakeries and similar outlet .

## **Duration:**

The total volume of learning for this qualification is 1240 hours (or 62 weeks) face to face classroom, practical and work-based learning. The contact hours is 20 contact hours per week. To allow for holidays and break this will be delivered over 78 weeks.

It is also expected that students would need to complete 310 hours of private study which includes but not limited to reading, research, completion of assessment, practice, etc.

## **Training Pathway**

The further study pathways available to learners who undertake this qualification include:

**On successful completion of the Certificate III in Retail Baking (Combined) student can study FDF40110 Certificate IV in Food Processing or other suitable Certificate IV Qualifications.**

## **Employment Pathway**

The following employment pathways are available to students who complete this qualification:

- Baker

## Course Structure

Unit/s of Competency (Code)	Unit Name	Practical hours	Class room training hours	Total Learning Hours	Assessment Code
FDFFS2001A	Implement the food safety program and procedures	15	25	40	A, F, G, B
FDFOHS3001A	Contribute to OHS processes	21	31	52	A, F, G, B
FDFOP2061A	Use numerical applications in the workplace	15	25	40	A, F, G, B
FDFOP2064A	Provide and apply workplace information	15	25	40	A, F, G, B
FDFRB2001A	Form and fill pastry products	26	26	52	A, F, G, B
FDFRB2002A	Prepare fillings	25	15	40	A, F, G, B
FDFRB3001A	Produce pastry	35	30	65	A, F, G, B
FDFRB3002A	Produce bread dough	60	54	114	A, F, G, B
FDFRB3003A	Produce sponge, cake and cookie batter	52	50	92	A, F, G, B
FDFRB3004A	Decorate cakes and cookies	40	40	80	A, F, G, B
FDFRB3005A	Bake bread	26	26	52	A, F, G, B
FDFRB3006A	Bake sponges, cakes and cookies	40	25	65	A, F, G, B
FDFRB3007A	Bake pastry products	20	20	40	A, F, G, B
FDFRB3010A	Process dough	40	40	80	A, F, G, B
*FDFRB3011A	Diagnose and respond to product and process faults (bread)*	30	50	80	A, F, G, B
*FDFRB3012A	Diagnose and respond to product and process faults (pastry, cake and cookies)*	35	45	80	A, F, G, B
<i>FDFRB3013A</i>	<i>Produce artisan breads</i>	26	26	52	A, F, G, B
MSAENV272B	Participate in environmentally sustainable work practices	15	25	40	A, F, G, B
FDFRB3016A	Plan and Schedule Production for retail bakery	15	27	42	A, F, G, B
TLIA3038A	Control and order stock	22	25	47	A, F, G, B
<b>Total Hours</b>		<b>590</b>	<b>650</b>	<b>1240</b>	

## **Fees information**

Application fee: \$250 (payable on submission of Application form one off charge only)

Course fee: \$11500

Materials fee: \$750 (payable during orientation)

**Total Course Fee: \$ 12500 only**