

FDF40811 Certificate IV in Advanced Baking CRICOS Code 093333J

Course currency status: Current on www.training.gov.au

Course description

This Qualification covers post-trade outcomes for retail bakers, bread makers and pastry cooks. It may be packaged to reflect a specialisation in advanced technical baking skills or in bakery business management skills, or to reflect a combination of both.

Testamur issued for this Qualification are to be titled 'Certificate IV in Advanced Baking'. An additional descriptor may be added by the RTO to reflect Unit selection. When a minimum of four (4) Technical Baking stream Units is selected, the testamur may be titled Certificate IV in Advanced Baking (Technical Baking). When a minimum of four (4) Baking Business Operations stream Units is selected, the testamur may be titled Certificate IV in Advanced Baking (Baking Business Operations).

Duration:

The total volume of learning for this qualification is 1180 hours (59 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 64 weeks.

It is also expected that students would need to complete 295 hours of private study which includes but not limited to reading, research, completion of assessment, practice, etc.

Entry Requirements

This Qualification is a post-trade Qualification and requires one of the following trade-related Qualifications for entry:

- FDF30510 Certificate III in Retail Baking (Cake and Pastry)
- FDF30610 Certificate III in Retail Baking (Bread)
- FDF30710 Certificate III in Retail Baking (Combined)

Entry may also occur on the basis of an RTO assessment of equivalent industry skills and knowledge to one of the above Qualifications.

Age Requirements:

- All students must be aged 18 years or over at the time of applying for admission to the College (all students)

Academic Requirements:

- Satisfactory completion of studies in applicant's home country equivalent to an Australian Year 12 qualification is required for entry into this course.
- Relevant work experience will be acknowledged and taken into consideration.

Enrolment Interview:

- Selection for enrolment in our courses will be approved for applicants who meet the qualification selection criteria during the pre-training assessment interview prior the confirmation of enrolment at RTO. A satisfactory outcome of interview with authorised RTO Staff or representative.

English Language/Literacy/Numeracy requirements:

- Provide satisfactory evidence that the learner has the required level of literacy and numeracy skills (**ACSF level 5**) to complete the qualification.
- Students are required to successfully test their LLN skills by completing an appropriate level LLN test by emailing to the RTO.
- If learners do not meet English and LLN requirements, learners will be asked to take further Language, literacy and numeracy training e.g. Foundation skill programs e.g. EAL etc.
- If a student is qualified in Australia at a Diploma level or above, LLN is not a requirement for those students.
- To obtain an indication of candidates ACSF Level, in addition to the enrolment form, they will be subjected to a test as a component of the enrolment process. The result will not be used as a barrier to enrolment but as an indicator to the required support for the applicant.

The results of this test will not to be used as a barrier for the participant but as an indicator of the support that the participant may need during a study program. If a participant were to score zero in all categories, it will require referral to a specialist agency for further investigation to determine appropriate pathways for the desired study program.

A range of support strategies will be utilized based on best practice grounded in educational/psychological theories. These strategies include, but are not limited to:

- Pre-enrolment materials;
- Study support and study skills programs;
- Language, literacy and numeracy (LLN) programs or referrals to these programs;
- Mediation services or referrals to these services;
- Flexible scheduling and delivery of training and assessment;
- Counselling services or referrals to these services;
- Information and communications technology (ICT) support; and

Learning and assessment programs contextualized to the workplace.

- All learner enrolling in to this program must have basic computer skills

Learners those who do not possess basic computing skills will be referred to take basic computer skills course, International computer driving licence (ICDL) which can be provided by RTO or learners can choose to take course with other institutes).

Training Pathway

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

After achieving this Qualification, candidates may undertake FDF50110 Diploma of Food Processing or any other suitable Qualification.

Employment Pathway

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

- Baker

Course Structure

Weeks	Unit Code & Name	Practical hours	Class room training hours	Total Learning Hours	Assessment Code
1-4	FDFFS3001A Monitor the implementation of quality and food safety programs* FDFFS2001A Implement the food safety program and procedures	40	40	80	A, F, G, B
5-8	FDFOHS4002A Maintain OHS processes	40	40	80	
9-12	FDFPPL3002A Report on workplace performance	40	40	80	A, F, G, B
13	Break				
14-17	FDFRB4002A Control bakery operations to meet quality and production requirements	40	40	80	A, F, G, B
18-22	MSAENV472B Implement and monitor environmentally sustainable work practices	60	40	100	A, F, G, B
23-27	FDFRB2002A Prepare Fillings (C)	70	30	100	A, F, G, B
28	Break				
29-32	FDFFS2001A Implement the food safety program and procedures (C)	40	40	80	A, F, G, B
33-36	BSBSMB404A Undertake small business planning (Group B)	30	50	80	A, F, G, B
37-40	BSBHRM402A Recruit, select and induct staff (Group B)	30	50	80	A, F, G, B
41	Break				
42-45	BSBSMB405B Monitor and manage small business operations (Group B)	30	50	80	A, F, G, B
46-49	BSBSMB406A Manage small business finances (Group B)	30	50	80	A, F, G, B
50-53	FDFOP2064A Provide and Apply workplace Information	30	50	80	A, F, G, B
54	Break				
55-58	SITXCOM005 Manage conflict	30	50	80	A, F, G, B
59-63	FDFRB3001A Produce pastry (C)	70	30	100	A, F, G, B
64	Break				
		580	600	1180	

Fees information

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

Course fee: \$6500

Materials fee: \$750 (payable during orientation)

Total Course Fee: \$ 7500 only

Course delivery

The delivery methods include a mixture of theoretical and practical approaches that reflect course requirements. Students will be supported to develop the skills and knowledge to fulfill the requirements for each unit of competency.

The following techniques are employed during face to face delivery depending on the subject matter: trainer demonstrations and presentations, power point presentations, individual tasks, case studies, research, role plays, practical demonstrations, completion of practical activities and group work. The context of the simulated workplace environment will be incorporated into delivery methodologies and students complete tasks to appropriate workplace standards where appropriate.

Assessment

Assessment processes will cover the broad range of skills and knowledge needed to demonstrate competency and will integrate knowledge and skills with their practical application.

In general during this course, assessment involves students' performance on range of criteria including but not limited to the following: Short Answer Test, Case Study, Presentation, Practical Demonstration, Computer-based activities and written examination.

The assessment, procedures and the criteria for judging performance will be made clear to all participants enrolled in this course. Assessments will be conducted for each part of the training program, and the processes will be valid, reliable, fair and flexible.

Student competency against the unit of competency specifications is assessed throughout the course. Students are provided with opportunities for re-assessment if they fail to demonstrate competency during assessment tasks.

Assessors will provide copies of the assessment tasks in accordance with the assessment schedule and discuss the assessment requirements with each Student prior to them attempting each task.

Location

All training and assessment will take place at our campus in Melbourne.

Course Start Dates

We have several intakes throughout the year in February, May, July, September and November.

Further Information

For further information on courses or related enquiries please contact the Institute aaadmission@BIOT.edu.au or information on unit content can be accessed through searching the units of competency at www.training.gov.au. By searching for each unit using the unit code the unit of competency can be found. Students can review each unit and gain information on subject content by following this process.