



FDF30510 Certificate III in Retail Baking (Cake and Pastry)

National ID: FDF30510 | State ID: S769

About this course

This course is only available to apprentices and international students.

The Certificate III in Retail Baking (Cake and Pastry) covers the retail baking - cake and pastry specialisation within the food processing industry. It provides trade baking skills and knowledge for those working in a retail baking environment with a focus on cakes and pastry.

Is this course right for me?

- Enjoy practical work
- Motivated and creative
- Good hand-eye coordination
- Good health, with no skin allergies or chest complaints
- Able to cope with the physical demands of the job
- Neat and clean

Overview

Semester 1, 2019

Joondalup (Kendrew Crescent) - Apprentice



Duration: **6 Semester/s**



When: **Semester 1, 2019**



How:

Apprenticeship
Apprenticeship
On campus

Units

The units in Apprenticeship are customised according to the individual Training Agreement that is negotiated with the employer and may vary (within the Qualification rules) in each case.

Core

Unit Title	National ID
Implement the food safety program and procedures	FDFFS2001A
Contribute to OHS processes	FDFOHS3001A
Use numerical applications in the workplace	FDFOP2061A
Provide and apply workplace information	FDFOP2064A
Form and fill pastry products	FDFRB2001A
Prepare fillings	FDFRB2002A
Produce pastry	FDFRB3001A
Produce sponge, cake and cookie batter	FDFRB3003A
Decorate cakes and cookies	FDFRB3004A
Bake sponges, cakes and cookies	FDFRB3006A
Bake pastry products	FDFRB3007A
Diagnose and respond to product and process faults (pastry, cake and cookies)	FDFRB3012A
Participate in environmentally sustainable work practices	MSAENV272B

Elective

Unit Title	National ID
Produce meringue-based products	FDFRB2003A
Produce sweet yeast products	FDFRB3014A
Produce and decorate gateaux and tortes	FDFRB3015A

Entrance requirements

School Leaver	Non-School Leaver	AQF
OLNA or NAPLAN 9 Band 8	C Grades in Year 10 English and Maths or equivalent	Certificate I or Certificate II

Job opportunities



[Pastrycook](#)

Please note this list should be used as a guide only as job titles and qualification requirements may vary between organisations.

Fees and charges

View our [Indicative Fees list](#)

Local full time students

Course fees are made up of two components, tuition fees and resource fees.

Tuition fees are determined by multiplying the course fee rate by the nominal hours, which is the number of hours in which an average student could be expected to complete each unit. They are not the hours of training or instruction.

Resource fees are charges for material that are essential to a course or unit, and are purchased by NMT to be used by students during the course.

Fees may vary depending on the units you are enrolled in so an approximate amount has been shown. You will be given the exact amount of your fees at enrolment. Part time student fees will vary depending on the number of units you are enrolled in.

Please note, you may also need to buy textbooks or equipment for your course.

International Students

Check [TAFE International WA](#) to confirm this course is available to international students. You will pay your tuition fees to TIWA.

Please note, fees are subject to change.