



FDF30710 Certificate III in Retail Baking (Combined)

National ID: FDF30710 | State ID: S771

About this course

Want a decorated career as a baker or pastry chef?

When you complete the Certificate III in Retail Baking (Combined) you will be able to work as a baker or pastry chef in a hotel, bakery, restaurant, or pastry shop.

You will gain the knowledge and skills to produce a variety of breads, cakes, pastries, biscuits, rolls, scrolls, gateaux, tortes, pies, and slices.

The Certificate III in Retail Baking (Combined) is an apprenticeship, please see the Apprenticeships section for more information.

Gain these skills

- Create a variety of baked goods baking equipment and machinery
- Food safety programs
- First aid
- Hygiene and workplace health and safety

Is this course right for me?

I have the following attributes:

- Enjoy practical work
- Good hand-eye coordination
- Good health, with no skin allergies or chest complains
- Energetic, motivated and creative

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 bread dough	FDFRB3002A
Produce sponge, cake and cookie batter	FDFRB3003A
Decorate cakes and cookies	FDFRB3004A
Bake bread	FDFRB3005A
Bake sponges, cakes and cookies	FDFRB3006A
Bake pastry products	FDFRB3007A

Unit Title	National ID
Process dough	FDFRB3010A
Diagnose and respond to product and process faults (bread)	FDFRB3011A
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

You must be employed in a training contract by an appropriate organisation to study.

Job opportunities



[Bread Baker](#) | [Pastrycook](#) | [Cake Decorator](#) | [Doughmaker](#)

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.