



FBP30517 Certificate III in Baking

National ID: FBP30517 | State ID: BDP3

About this course

Want a decorated career as a baker or pastry chef?

When you complete the Certificate III in Baking 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. You will also learn first aid, food safety programs, hygiene, and workplace health and safety.

We are the only public provider offering training in baking with an on-campus bakehouse that sells students' work to the general public.

Overview

This course may be offered with a blended, flexible delivery model to enable social distancing measures to be undertaken during the COVID-19 pandemic. This approach may include a mix of online and classroom based delivery, as well as practical and work experience placements. Lecturers will provide any specific instructions if your training delivery style needs to change.

All year round, 2020

Bentley - Classroom-Apprenticeship



When: **All year round**



How: **Apprenticeship
Part Time**

Units

Core

National ID	Unit Title
FBPRBK2002	Use food preparation equipment to prepare fillings
FBPRBK3001	Produce laminated pastry products
FBPRBK3002	Produce non laminated pastry products
FBPRBK3005	Produce basic bread products
FBPRBK3006	Produce savoury bread products
FBPRBK3007	Produce specialty flour bread products
FBPRBK3008	Produce sponge cake products
FBPRBK3009	Produce biscuit and cookie products
FBPRBK3010	Produce cake and pudding products
FBPRBK3014	Produce sweet yeast products
FBPRBK3015	Schedule and produce bakery production
FBPRBK3018	Produce basic artisan products
FDFFS2001A	Implement the food safety program and procedures
FDFOHS2001A	Participate in OHS processes

National ID	Unit Title
FDFOP2061A	Use numerical applications in the workplace

Elective

National ID	Unit Title
FBPRBK4001	Produce artisan bread products
FBPRBK4004	Develop baked products
HLTAID003	Provide first aid
SITXHRM001	Coach others in job skills

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

This course is available as an apprenticeship.

Entrance requirements for apprenticeships

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

An apprenticeship involves full time work with an employer who provides an opportunity to learn all aspects of a trade. This is a structured program for a fixed period of time and while you learn on the job, you also attend off the job training at SM TAFE.

Some of the benefits of an Apprenticeship are that you can:

- Earn a wage while you train
- Learn on the job skills combined with off the job training

- Receive a nationally recognised qualification on successful completion
- Start a valuable step towards a rewarding career path

Job opportunities

- When you complete the Certificate III in Baking you will be looking at a decorated career as a baker or pastry chef in a hotel, bakery, restaurant, or pastry shop.

For information about jobs and pathways, please see <http://joboutlook.gov.au/>

Further study opportunities:

Fees and charges

Indicative fees and charges

[2020 General Admission Fees List](#)

[2020 Apprenticeship/Traineeship Fees List](#)

Fees and charges published on our website are indicative. Your fees will depend on your eligibility for government funding or a concession rate, and the units you choose to study or seek to be recognised under Recognition of Prior Learning (RPL). Our Indicative fees lists show fees that are:

- Based on the full possible study plan of units, including the recommended electives
- Based on full time study in 2020
- Charged at the government funded rate for over 18 years of age students
- Based on unit electives designed to meet localised industry demand for skills
- Made up of course fees and resource fees, or RPL fees. Course fees are the cost of your tuition, while resource fees pay for consumables provided to you to aid your study (such as printing and paper). You may also be required to purchase text books or equipment that are not part of our tuition or resource fees.

Fees may vary between students and between educational providers. Other charges may apply.

Visit our [Fees and payment options](#) page for more information.

Call 1800 001 001 to get a more accurate fee indication based on your eligibility and study plan before applying.

VET Student Loans

Selected courses are VET Student Loan eligible courses.

A VET Student Loan creates a debt that must be repaid to the Commonwealth and is only available to students who

are eligible.

To find out if you are eligible or to see the list of eligible courses visit our [Student Loans](#) page.

International students

Selected courses are available to International students for full time study only.

Fees, charges, available locations, applications and enrolment procedures for International students are different to those for students who have Australian permanent residency.

For more information or to find a course visit the [TAFE International WA](#) website.

Apprenticeships and traineeships

Fees for apprenticeships and traineeships are charged at a rate per nominal hour of study.

This means that your fees will vary depending on the units you study as part of your training plan.

Apprentices and trainees are liable to pay for their own fees but some industrial agreements (awards) dictate that employers are required to reimburse their apprentice upon receipt of satisfactory progress. An employer may also opt to pay on behalf of the apprentice or trainee.

For more information visit our [Apprenticeships and traineeships](#) page.

Recognition of Prior Learning

Recognition of Prior Learning (RPL) enrolments are charged at \$3.25 per nominal hour of study.

No concession fees apply to RPL enrolments. Refer to the institutional or apprenticeship/traineeship fee lists for an indicative RPL course fee.

Please note, fees are subject to change.