

# Bakery Studies



Courses	Employment outcomes	Units	Duration
<p><b>*Certificate II in Food Processing</b></p> <p>National Course Code: FDF20111</p> <p>**For school students only [TGSS]</p>	<p>This course is a great introduction to baking covering basic problem solving skills. Typically this role would include some predetermined, routine baking functions with customer service and general preparation and cleaning skills.</p>	<p>5 Core Units and 8 Elective Units</p>	<p>1 year Part Time</p>
<p><b>Certificate III in Retail Baking (Combined)</b></p> <p>National Course Code: FDF30710</p> <p>** Apprenticeship Course</p>	<p>Students who complete this course will be able to work in international hotels, catering institutions, hotbread shops, supermarket bakeries, artisan bakeries, restaurants, cafes, plant bakeries, bread and cake franchises and hospitals. Two years of industry experience is required after successful completion of this qualification to be eligible to apply for trade equivalence status from the Food, Tourism and Hospitality Industry Skills Advisory Council.</p>	<p>17 Core Units and 3 Elective Units</p>	<p>6 months Full Time</p>
<p><b>Certificate III in Retail Baking (Bread)</b></p> <p>National Course Code: FDF30610</p>	<p>This hands on course will equip you with the skills and knowledge to work in a retail baking environment, from commercial to independently owned bakeries. You will gain practical skills in dough preparation and bake various breads from white, rye, wholemeal to specialty breads from France Italy and Germany as well as a range of artisan breads and sour dough's.</p>	<p>9 Core Units and 4 Elective Units</p>	<p>9 weeks + 1 week Vocational Placement</p>
<p><b>Certificate III in Retail Baking (Cake and Pastry)</b></p> <p>National Course Code: FDF30510</p>	<p>This hands on course will equip you with the skills and knowledge to work in a range of retail bakery environments from wholesale and commercial bakeries to small independent bakeries with a focus on cakes, pastry and sweet yeast. You will learn how to make, various savoury and sweet pastries, Croissant, Brioche, Meringues, Macaron, various cake fillings and decorating, finishing mediums in addition to producing a broad range of cakes, gateaux and torten.</p>	<p>13 Core Units and 3 Elective Units</p>	<p>9 weeks + 1 week Vocational Placement</p>
<p><b>Certificate IV in Advanced Baking</b></p> <p>National Course Code: FDF40811</p>	<p>This qualification reflects those working in a retail baking enterprise as owners, managers and/or senior bakers or pastry cooks.</p>	<p>5 Core Units and 9 Elective Units</p>	<p>6 months Full Time</p>

**Apprentice Class Fees 2015  
Certificate III in Retail Baking**

Unit Name	Time	Date	CRN	Unit of Competency	Course Code	Hrs	T223			
							Conc. Rate	Conc. Fees	Full Rate	
Core	9am - 3pm	4/2/15 - 6/2/15	18200	Contribute to OHS processes	AAARP	40	62.00		116.00	
			15327	Implement the food safety program and procedures	AAABF	30	46.50		87.00	
			15349	Use numerical applications in the workplace	AAASX	30	46.50	\$248.00	87.00	\$464.00
			15325	Provide and apply workplace information	AAABK	30	46.50		87.00	
			15317	Participate in environmentally sustainable work practices	GNET	30	46.50		87.00	
Rye & Savoury	7am - 3pm	18/5/15 - 22/5/15	15305	Diagnose and respond to product and process faults (bread)	AAAWM	60	93.00	\$93.00	174.00	\$174.00
Pastry 2	7am - 3pm	16/3/15 - 20/3/15	15290	Bake pastry products	AAAWG	30	46.50	\$46.50	87.00	\$87.00
Meal, Grain & Fibre	12pm - 8pm	2/2/15 - 6/2/15	15259	Bake bread	AAAWE	40	62.00	\$155.00	116.00	\$290.00
			15269	Process dough	AAAWL	60	93.00		174.00	
Sweet Yeast	7am - 3pm	27/4/15 - 1/5/15	15301	Produce sweet yeast products	AAAWR	50	77.50	\$155.00	145.00	\$290.00
			15299	Plan and schedule production for retail bakery	AAAWT	50	77.50		145.00	
Cake 1	1pm - 8pm	23/3/15 - 27/3/15	15295	Produce sponge, cake and cookie batter	AAAWC	70	108.50	\$108.50	203.00	\$203.00
Cake 2	7am - 3pm	2/2/15 - 6/2/15	15273	Bake sponges, cakes and cookies	AAAWF	50	77.50	\$170.50	145.00	\$319.00
			15288	Diagnose & respond to product and process faults (pastry, cake & cookies)	AAAWN	60	93.00		174.00	
Cake Decorating	7am - 3pm	9/6/15 - 12/6/15	15307	Decorate Cakes & Cookies	AAAWD	60	93.00	\$93.00	174.00	\$174.00
Bread 1	7am - 3pm	20/7/15 - 24/7/15		Produce bread dough	AAAWB	80	124.00	\$124.00	232.00	\$232.00
Biscuits, Cookies & Meringues	1pm - 8pm	14/9/15 - 18/9/15		Prepare fillings	AAABN	30	46.50	\$77.50	87.00	\$145.00
				Produce meringue-based products	AAABM	20	31.00		58.00	
Continental Bread	1pm - 8pm	17/8/15 - 20/8/15		Store, handle and use frozen dough	AAAWH	40	62.00	\$93.00	116.00	\$174.00
				Retard dough	AAAWK	20	31.00		58.00	
Pastry 1	12pm - 8pm	24/8/15 - 28/8/15		Form and fill pastry products	AAABN	40	62.00	\$139.50	116.00	\$261.00
				Produce pastry	AAAWA	50	77.50		145.00	
Continental Cakes	1pm - 8pm	19/10/15 - 23/10/15		Produce and decorate gateaux and tortes	AAAWS	80	124.00	\$124.00	232.00	\$232.00
				Produce artisan breads	AAAWP	80	124.00	\$124.00	232.00	\$232.00
							\$1,751.50			\$3,277.00