



FBP30517 Certificate III in Baking

About this course

This qualification describes the skills and knowledge of a baker who bakes bread, cake, pastry and biscuit products working in a commercial baking environment.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety, regulations and legislation that apply to the workplace

Our expert trainers will work with you to:



- Learn about workplace safety and procedures
- Produce basic bread and bakery products
- Understand Stock control

Overview

-  **Where:** In the workplace or appropriate venue as discussed at enrolment
-  **Duration:** 30 months through 16 X 2-hour training sessions, scheduled every 4 weeks
-  **Entry Requirements:** No Entry Requirements for this qualification
-  **Intake:** Ongoing
-  **Fees:** www.wts.edu.au
-  **Possible Job Outcomes:** Pastrycook, Cake Manager, Chef Patissier, Pastry Sous Chef
-  **Pathway**  FBP40217 Certificate IV in Baking

Sessions	Unit of Competency to be addressed	Brief Outline of Session Content
1		Program Induction
2	FDFOHS2001A - Participate in OHS processes (C)	<ul style="list-style-type: none"> Plan and prepare to work safely Conduct work safely Participate in OHS consultative activities Follow emergency response procedures
	FDFFS2001A - Implement the food safety program and procedures (C)	<ul style="list-style-type: none"> Implement the food safety program Participate in maintaining and improving food safety Comply with personal hygiene standards
3	FDFOHS2001A - Participate in OHS processes (C)	<ul style="list-style-type: none"> Plan and prepare to work safely Conduct work safely Participate in OHS consultative activities Follow emergency response procedures
	FDFFS2001A - Implement the food safety program and procedures (C)	<ul style="list-style-type: none"> Implement the food safety program Participate in maintaining and improving food safety Comply with personal hygiene standards
4	FDFOP2061A - Use numerical applications in the workplace (C)	<ul style="list-style-type: none"> Apply basic mathematical concepts to calculate workplace information Apply basic mathematical concepts to estimate workplace information
5	FBPRBK3005 - Produce basic bread products (C)	<ul style="list-style-type: none"> Prepare for work Mix basic bread dough Process basic bread dough Pre-bake finish basic bread products Bake basic bread products Complete work
	FBPRBK3006 - Produce savoury bread products (C)	<ul style="list-style-type: none"> Prepare for work Prepare savoury fills Mix savoury bread dough Process savoury bread dough Apply toppings and fillings to savoury bread dough Bake savoury bread products Steam savoury bread products Complete work
6	FBPRBK3005 - Produce basic bread products (C)	<ul style="list-style-type: none"> Prepare for work Mix basic bread dough Process basic bread dough Pre-bake finish basic bread products Bake basic bread products Complete work
	FBPRBK3006 - Produce savoury bread products (C)	<ul style="list-style-type: none"> Prepare for work Prepare savoury fills Mix savoury bread dough Process savoury bread dough Apply toppings and fillings to savoury bread dough Bake savoury bread products Steam savoury bread products Complete work
7	FBPRBK3005 - Produce basic bread products (C)	<ul style="list-style-type: none"> Prepare for work Mix basic bread dough Process basic bread dough Pre-bake finish basic bread products Bake basic bread products Complete work

	FBPRBK3006 - Produce savoury bread products (C)	<ul style="list-style-type: none"> • Prepare for work • Prepare savoury fills • Mix savoury bread dough • Process savoury bread dough • Apply toppings and fillings to savoury bread dough • Bake savoury bread products • Steam savoury bread products • Complete work
8	FBPRBK3005 - Produce basic bread products (C)	<ul style="list-style-type: none"> • Prepare for work • Mix basic bread dough • Process basic bread dough • Pre-bake finish basic bread products • Bake basic bread products • Complete work
	FBPRBK3006 - Produce savoury bread products (C)	<ul style="list-style-type: none"> • Prepare for work • Prepare savoury fills • Mix savoury bread dough • Process savoury bread dough • Apply toppings and fillings to savoury bread dough • Bake savoury bread products • Steam savoury bread products • Complete work
9	FBPRBK3005 - Produce basic bread products (C)	<ul style="list-style-type: none"> • Prepare for work • Mix basic bread dough • Process basic bread dough • Pre-bake finish basic bread products • Bake basic bread products • Complete work
	FBPRBK3006 - Produce savoury bread products (C)	<ul style="list-style-type: none"> • Prepare for work • Prepare savoury fills • Mix savoury bread dough • Process savoury bread dough • Apply toppings and fillings to savoury bread dough • Bake savoury bread products • Steam savoury bread products • Complete work
10	FBPRBK3006 - Produce savoury bread products (C)	<ul style="list-style-type: none"> • Prepare for work • Prepare savoury fills • Mix savoury bread dough • Process savoury bread dough • Apply toppings and fillings to savoury bread dough • Bake savoury bread products • Steam savoury bread products • Complete work
	FBPRBK3007 - Produce specialty flour bread products (C)	<ul style="list-style-type: none"> • Prepare for work • Mix specialty flour bread dough • Process Specialty flour bread dough • Pre-bake finish specialty flour bread products • Bake specialty flour bread products • Complete work
11	FBPRBK3018 – Produce basic artisan products (C)	<ul style="list-style-type: none"> • Prepare for work • Mix basic artisan doughs • Process basic artisan dough • Pre-bake finish basic artisan products • Fry basic artisan products • Bake basic artisan products • Post-bake/fry finish basic artisan products • Complete work







	FBPRBK3007 - Produce specialty flour bread products (C)	<ul style="list-style-type: none"> • Prepare for work • Mix specialty flour bread dough • Process Specialty flour bread dough • Pre-bake finish specialty flour bread products • Bake specialty flour bread products • Complete work
12	FBPRBK3018 – Produce basic artisan products (C)	<ul style="list-style-type: none"> • Prepare for work • Mix basic artisan doughs • Process basic artisan dough • Pre-bake finish basic artisan products • Fry basic artisan products • Bake basic artisan products • Post-bake/fry finish basic artisan products • Complete work
	FBPRBK3007 - Produce specialty flour bread products (C)	<ul style="list-style-type: none"> • Prepare for work • Mix specialty flour bread dough • Process Specialty flour bread dough • Pre-bake finish specialty flour bread products • Bake specialty flour bread products • Complete work
13	FBPRBK3018 – Produce basic artisan products (C)	<ul style="list-style-type: none"> • Prepare for work • Mix basic artisan doughs • Process basic artisan dough • Pre-bake finish basic artisan products • Fry basic artisan products • Bake basic artisan products • Post-bake/fry finish basic artisan products • Complete work
	FBPRBK3007 - Produce specialty flour bread products (C)	<ul style="list-style-type: none"> • Prepare for work • Mix specialty flour bread dough • Process Specialty flour bread dough • Pre-bake finish specialty flour bread products • Bake specialty flour bread products • Complete work
14	FBPRBK3015 - Schedule and produce bakery production (C)	<ul style="list-style-type: none"> • Plan production schedule • Plan production resources and processes • Implement production • Complete production

(C)Indicates Core Unit (E) Indicates Elective units

To be successful in completing this certification, you must complete a total of **19 units, 15 core units and 4 electives**.

*If the student is not progressing as per the training plan a catch-up session will be needed.

Assessment methods may include:

-  Written work
-  Project/Case study
-  Supervisor/Third party
-  Practical demonstration of skills observed by a trainer/assessor and workplace supervisor
-  Role play
-  Learning activities

Delivery method: Face to face & on the job

Victorian and Commonwealth Funding available to eligible participants.

For information about enrolment fees, payment schedules, cancellation fees and complaints procedures, please see our statement of fees and student information handbook on our website www.wts.edu.au