




FBP30317 Certificate III in Cake and Pastry


Our expert trainers will work with you to:




- Learn about workplace safety and procedures
- Produce cakes, biscuits and pastries
- Contribute to the team by coaching and implementing programs for product development

Overview


 **Where:** In the workplace or appropriate venue as discussed at enrolment

 **Duration:** 30 months through 16 X 2-hour training sessions and 5 workshops

 **Entry Requirements:** No Entry Requirements for this qualification

 **Intake:** Ongoing

 **Fees:** www.wts.edu.au

 **Possible Job Outcomes:** Pastrycook, Cake Manager, Chef Pâtissier, Pastry Sous Chef

 **Pathway**  FBP40217 Certificate IV in Baking

About this course

This qualification describes the skills and knowledge of a pastry cook who bakes 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.



Sessions	Unit of Competency to be addressed	Brief Outline of Session Content
1	FDFOHS2001 Participate in OHS processes (C)	<ul style="list-style-type: none"> Plan and conduct 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
2	FDFOHS2001 Participate in OHS processes (C)	<ul style="list-style-type: none"> Plan and conduct 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	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
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
	FBPRBK2002 - Use food preparation equipment to prepare fillings (C)	<ul style="list-style-type: none"> Prepare for work Prepare fillings Complete work
	FBPRBK3002 - Produce non-laminated pastry products(C)	<ul style="list-style-type: none"> Prepare for work Prepare fillings for non-laminated pastry products Mix non-laminated pastry dough Form and fill non-laminated pastry products Form Choux pastry products Pre-bake finish non-laminated pastry products Bake non-laminated pastry products Post-bake, finish non-laminated pastry products Complete work
5	FBPRBK2002 - Use food preparation equipment to prepare fillings (C)	<ul style="list-style-type: none"> Prepare for work Prepare fillings Complete work
	FBPRBK3002 - Produce non-laminated pastry products(C)	<ul style="list-style-type: none"> Prepare for work Prepare fillings for non-laminated pastry products Mix non-laminated pastry dough Form and fill non-laminated pastry products Form Choux pastry products Pre-bake finish non-laminated pastry products Bake non-laminated pastry products Post-bake, finish non-laminated pastry products Complete work
6	FBPRBK3001 - Produce laminated pastry products (C)	<ul style="list-style-type: none"> Prepare for work Prepare fillings for laminated pastry products Mix laminated pastry dough Form and fill laminated pastry products Pre-bake finish laminated pastry products Finish laminated pastry products Complete work
	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

7	FBPRBK3001 - Produce laminated pastry products (C)	<ul style="list-style-type: none"> • Prepare for work • Prepare fillings for laminated pastry products • Mix laminated pastry dough • Form and fill laminated pastry products • Pre-bake finish laminated pastry products • Finish laminated pastry products • Complete work
	FBPRBK3018 - Produce basic artisan products (C)	<ul style="list-style-type: none"> • Prepare to mix dough • Prepare a range of dough types • Clean equipment
8 (workshop 1)	FBPRBK3018 - Produce basic artisan products (C)	<ul style="list-style-type: none"> • Prepare to mix dough • Prepare a range of dough types • Clean equipment
9	FBPRBK3013- Schedule and produce cake and pastry production (C)	<ul style="list-style-type: none"> • Plan cake and pastry production • Plan cake and pastry resources and process • Implement cake and pastry production • Complete cake and pastry production
10 (workshop 2)	FBPRBK3013- Schedule and produce cake and pastry production (C)	<ul style="list-style-type: none"> • Plan cake and pastry production • Plan cake and pastry resources and process • Implement cake and pastry production • Complete cake and pastry production
11	FBPRBK3013- Schedule and produce cake and pastry production (C)	<ul style="list-style-type: none"> • Plan cake and pastry production • Plan cake and pastry resources and process • Implement cake and pastry production • Complete cake and pastry production
12 (workshop 3)	FBPRBK3003 - Produce specialist pastry products (E)	<ul style="list-style-type: none"> • Prepare for work • Prepare fillings for specialist pastry products • Mix specialist pastry dough • Form and fill laminated and non-laminated pastry products • Pre-bake finish non-laminated pastry products • Bake specialist pastry products • Post-bake fill and finish specialist pastry products • Complete work
13	FBPRBK3008 - Produce sponge cake products (C)	<ul style="list-style-type: none"> • Prepare for work • Mix sponge cake batter • Bake sponge cake products • Prepare finishing mediums • Finish sponge cake products • Complete work
14	FBPRBK3008 - Produce sponge cake products (C)	<ul style="list-style-type: none"> • Prepare for work • Mix sponge cake batter • Bake sponge cake products • Prepare finishing mediums • Finish sponge cake products • Complete work







Monthly Contact		
15 (workshop 4)	FBPRBK3008 - Produce sponge cake products (C)	<ul style="list-style-type: none"> • Prepare for work • Mix sponge cake batter • Bake sponge cake products • Prepare finishing mediums • Finish sponge cake products • Complete work
16	FBPRBK3009 - Produce biscuit and cookie products (C)	<ul style="list-style-type: none"> • Prepare for work • Mix biscuits and cookie batters and doughs • Bake biscuit and cookie products • Prepare finishing mediums • Finish biscuit and cookie products • Complete work
17	FBPRBK3009 - Produce biscuit and cookie products (C)	<ul style="list-style-type: none"> • Prepare for work • Mix biscuits and cookie batters and doughs • Bake biscuit and cookie products • Prepare finishing mediums • Finish biscuit and cookie products • Complete work
	FBPRBK3010 – Produce cake and pudding products (C)	<ul style="list-style-type: none"> • Prepare for work • Mix cake and pudding batter • Bake and steam cake and pudding products • Prepare finishing mediums • Finish cake products • Complete work
18 (workshop 5)	FBPRBK3009 - Produce biscuit and cookie products (C)	<ul style="list-style-type: none"> • Prepare for work • Mix biscuits and cookie batters and doughs • Bake biscuit and cookie products • Prepare finishing mediums • Finish biscuit and cookie products • Complete work
19	FBPRBK3010 – Produce cake and pudding products (C)	<ul style="list-style-type: none"> • Prepare for work • Mix cake and pudding batter • Bake and steam cake and pudding products • Prepare finishing mediums • Finish cake products • Complete work
	FBPRBK3004 Produce meringue products (E)	<ul style="list-style-type: none"> • Prepare for work • Mix meringue batter • Process meringue products • Bake meringue products • Prepare finishing mediums • Finish meringue products • Complete work
20	FBPRBK3004 Produce meringue products (E)	<ul style="list-style-type: none"> • Prepare for work • Mix meringue batter • Process meringue products • Bake meringue products • Prepare finishing mediums • Finish meringue products • Complete work
	FBPRBK3016 Control and order bakery stock (E)	<ul style="list-style-type: none"> • Order and receive stock • Store stock • Maintain stock • Minimise stock losses
21	FBPRBK3016 Control and order bakery stock (E)	<ul style="list-style-type: none"> • Order and receive stock • Store stock • Maintain stock • Minimise stock losses
	FBPRBK4004 Develop baked products (E)	<ul style="list-style-type: none"> • Identify product development opportunity • Specify development requirements • Prepare and production trials • Conduct production trials • Confirm product development

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

To be successful in completing this certification, you must complete a total of **15 units, 11 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

To meet the needs of individual apprentices, WTS offers a blended, flexible delivery model.

Our program is structured on a monthly calendar that is a combination of the following delivery methods:

- trainer guided online learning and assessment
- face to face practical workshops
- workplace supervised portfolio tasks
- trainer feedback and instruction

Blended learning requires self-discipline.

You need to commit and make time to attend online lessons and practical workshops and complete the assigned activities as directed by your Trainer / Assessor in the set timeframes.

Victorian and Commonwealth Government 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

