

COURSE CODE

FBP30517

COURSE

Certificate III in Baking

ENROL TODAY

TAFENSW.EDU.AU or 131 601

WHY CHOOSE TAFE NSW?



Opens career doors. Our industry relationships lead many students directly into work with a range of employers including agencies, studios, galleries and fashion houses.



Global prospects. TAFE NSW graduates possess the technical knowledge, creative-thinking and specialised skills that are highly sought after by employers around the world.



State-of-the-art facilities. Purpose-built creative studios and industry standard software mean you will master the same tools of the trade as leading professionals.



Industry exposure. TAFE NSW partners with industry to provide you with hands-on experience through networking, sponsor programs, competitions, talks, lectures and other creative industry events.



Recognised and respected. TAFE NSW has built its reputation on delivering trusted, industry aligned and nationally recognised training for over 130 years.

Certificate III in Baking

National Course Code: FBP30517 | TAFE NSW Code: FBP30517-01V01-20HAM-999

Qualification Level	Certificate III
Study Type	Part Time Day
Course Start Date	Anytime
Hours Per Week	19
Duration	2 Years
Delivery Locations	Hamilton - (Apprenticeship)
Course Fees	Subsidised Prices Fee If Eligible For Subsidy: \$0.00 Non-subsidised Prices Full Fee: \$17,470.00
Course Features	Nationally Recognised Training Apprenticeship Allowed This training is subsidised by the NSW Government Fully Subsidised Course

Course Description

The nationally recognised Certificate III in Baking builds the technical skills and knowledge you need to work in a commercial bakery as a baker, chef ptissier or cake baker. With TAFE NSW, you will learn from specialist teachers and refine your skills in an industry-equipped bakery.

LEARN NEW SKILLS

Through theoretical and practical course work, you will learn to:

- Make and bake pastry, bread, artisan products, meringues, donuts, biscuits, gateaux, tortes and cakes
- Schedule and produce bakery production
- Control and order bakery stock
- Apply safe hygiene, health and work practices

DEVELOP YOUR TALENT

Develop the personal attributes that will help you get ahead:

- Creativity
- Time management
- Problem solving skills
- Collaboration and team work
- Effective communication skills
- Attention to detail

ACHIEVE YOUR GOALS

Completing this course will provide you with:

- A nationally accredited qualification at Certificate III level
- A strong pathway to continue your studies and enhance your career opportunities
- Skills and knowledge to start your own sole trader business

Career opportunities:

- Baker
- Pastry cook
- Chef ptissier
- Pastry sous chef

GROW YOUR CAREER

Build on your expertise with these further study options:

- Certificate IV in Patisserie
- Certificate IV in Commercial Cookery

INDUSTRY DEMAND

The Certificate III in Baking helps to address a skills shortage in the industry and prepare for its forecasted growth over three years to 2023. TAFE NSW consults regularly with industry to ensure elective units meet industry needs, so your qualification is as up-to-date and relevant as possible.

Entry Requirements

When you study with TAFE NSW, we want you to succeed. Entry requirements allow us to make sure that you have the right pre-existing knowledge and skills to achieve your chosen qualification. You will need to provide evidence that you meet the requirements listed in this section.

ENTRY REQUIREMENTS

TAFE NSW offers the Certificate III in Baking as an apprenticeship only.

To be eligible for this course, you must:

- Be employed as an apprentice in the baking industry evidenced by a letter of support from your employer
- Submit your training plan proposal (TPP) with your application

IS THIS COURSE RIGHT FOR YOU?

To be prepared for this course, it is recommended that you:

- Are an early riser to enjoy a professional career as a baker
- Have good communication skills
- Enjoy working as part of a team to achieve goals
- Have an entrepreneurial spirit
- Budget for basic baking equipment including a bakery student uniform and other personal protective equipment

If you need help preparing for study, contact us about your options.

ADDITIONAL REQUIREMENTS

With 130 locations across the state, TAFE NSW tailors qualifications to meet the needs of the local community and specific student groups (like apprentices, fast-tracked and online students). To make sure this course is the right fit for you, we will need you to demonstrate that you can meet the additional requirements below.

To be enrolled in this course, you need to be able to provide evidence that you are:

- an apprentice (you will work in industry and study at the same time)
- employed full time
- signed up with an Apprentice Network Provider and have a Training Plan Proposal
- seeking to gain skills and knowledge to become a qualified baker after successful completion

To successfully complete this course, you will need:

- to be competent in all units within a designated time frame
- complete the RUReady assessment within the first 3 weeks of commencement

You will be issued with a Training Log Book that will prescribe skills to be practiced within the work place each week. This log book will inform your employer of what is being covered within the TAFE NSW learning environment, and what skills are required to be practiced. Employers will be asked to provide feedback on your skills development throughout the duration of each unit. Where employers are unable to provide this practice (e.g. lack of suitable equipment), TAFE NSW will work with you and your employer to ensure sufficient skill development is possible.

Information Sessions and more about the course

INFORMATION SESSIONS

There are no information sessions currently scheduled for this course.

STUDY COMMITMENT

This is a part time day course. You will need to attend approximately 8.2 hours of class, 1 day a week for 76 weeks. As well as the in-class component, you will need to complete approximately 10.9 hours of other study per week.

You may also be required to complete approximately 2.5 hours of additional study each week outside of class hours, including private study, research and assignment preparation.

IS THIS COURSE RIGHT FOR YOU?

This course offering is designed for people who are commercial bakers who perform a duties within the baking industry. Key job roles for a qualified baker could include:

- Pastry Cook
- Cake Manager
- Chef Patissier
- Pastry Sous Chef

There are additional learning and study tools available for this course, including:

- Aboriginal and/or Torres Strait Islander Student Support and Services
- Accessibility and Disability Services
- Personal Counselling
- Vocational Counselling
- Learning Support
- Library services on campus, Monday - Friday 9:00-5:00pm
- Disability and Counselling Services
- International Student Support
- Scholarships
- Multicultural Support

We offer student services and study support to ensure you can achieve your goals. Learn about TAFE NSW [Student Services](#)

As a TAFE NSW student in this course, you will have access to:

- LinkedIn Learning (formerly Lynda.com)
- Smarthinking - after hours online study support service
- Easy computing online short courses
- Access to local TAFE libraries
- Accessibility and Disability Support Services
- Access to Read&Write learning support software at TAFE and at home

Attendance

Australian Apprenticeships training can be on-the-job, off-the-job or a combination of both. TAFE NSW will negotiate your attendance and study pattern with you and your employer.

Fee Details

SMART AND SKILLED FEES

There are a range of study options for NSW Apprentices and eligible non-apprentices with relevant industry work experience in this course.

Under the NSW Government fee-free apprenticeship initiative, NSW apprentices that commence their training on or after 1 July 2018 may be eligible for fee-free training. Apprentices are required to provide evidence of their NSW apprenticeship to finalise their enrolment and applicable fees.

This course is also a TAFE NSW Trade Pathways Qualification and ideal if you have been working in this industry for an extended period of time but haven't received a qualification. To be eligible to enrol as a non-apprentice and secure funding, you must firstly meet the Smart and Skilled eligibility criteria and be:

- over 21 years of age
- able to demonstrate and provide evidence of extensive industry experience and
- able to demonstrate relevant ongoing work experience and provide workplace evidence to support the achievement of competence.

To study this course as a NSW apprentice or to check if you meet the non-apprentice requirements for NSW funding, please enquire now or call 131 601. For further information about eligibility and explanations of the different fee categories, visit [Are You Eligible?](#)

ADDITIONAL RESOURCES

You will need to provide for yourself the following resources which you will keep when you complete your study:

- bakery student uniform that includes traditional check trousers, heavy duty white bib apron, double breasted white short sleeved jacket, blue neckerchief, white buttons, white skull cap (beret) and protective footwear
- equipment which is a toolbox that includes a digital thermometer, calculator, bread and scoring knife, metal and 1/2 moon scraper, scissors, 2 x clean tea towels and ruler
- access to a computer and internet access to undertake online components. If you do not have access to a computer and internet, TAFE NSW can make arrangements to access these resources at the TAFENSW Library

READ BEFORE YOU ENROL

Learn about TAFE NSW [Fees](#)

Learn about TAFE NSW [Payment/Funding](#)

RECOGNITION

Recognition is a process of acknowledging previously completed qualifications, skills, knowledge or experience relevant to your course. This may reduce the amount of learning required, reduce your course fees and allow you to achieve your qualification faster.

Learn about Recognition at TAFE NSW [Recognition](#)

How to Enrol

Before you can start an apprenticeship, you first need to find an employer in the industry you're interested in that will support you through your studies. You and your employer should contact an Apprenticeship Network Provider (ANP) and tell them you're interested in studying at TAFE NSW.

The ANP will help you and your employer to complete a Training Contract. Once you have a Training Contract, we will help you, your employer and the ANP to complete a Training Plan Proposal.

Once you have both these documents, the ANP will lodge them with State Training Services, who will provide further advice about next steps.

Find out more: https://www.training.nsw.gov.au/apprenticeships_traineeships/index.html

For further information or assistance, call 131 601.

Find out more about [Applying and Enrolling](#)

Units

FDFFS2001A	Implement the food safety program and procedures
FDFOHS2001A	Participate in OHS processes
FBPRBK3018	Produce basic artisan products
FBPRBK3005	Produce basic bread products
FBPRBK3009	Produce biscuit and cookie products
FBPRBK3010	Produce cake and pudding products
FBPRBK3001	Produce laminated pastry products
FBPRBK3002	Produce non laminated pastry products
FBPRBK3006	Produce savoury bread products
FBPRBK3007	Produce specialty flour bread products
FBPRBK3008	Produce sponge cake products
FBPRBK3014	Produce sweet yeast products
FBPRBK3015	Schedule and produce bakery production
FBPRBK2002	Use food preparation equipment to prepare fillings
FDFOP2061A	Use numerical applications in the workplace
FBPRBK3016	Control and order bakery stock
FBPRBK4003	Produce gateaux, tortes and entremets
FBPRBK3004	Produce meringue products
FBPRBK3003	Produce specialist pastry products

Career Opportunities

Baker, breadmaker, cake maker, pastry chef