



TAFE NSW

CERTIFICATE III IN CAKE AND PASTRY

COURSE CODE:

FBP30317

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.

ENROL TODAY
TAFENSW.EDU.AU
131 601

RTO 90003 | CRICOS 00591E | HEP PRV12049

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COURSE CODE

FBP30317

QUALIFICATION

Certificate III in Cake and Pastry

CAREER AREA

Hospitality

TRAINING PACKAGE ENTRY REQUIREMENTS:**ENTRY REQUIREMENTS**

TAFE NSW offers the Certificate III in Cake and Pastry 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

WORK PLACEMENT

There is no work placement requirement for this qualification. As an apprentice, you will gain your experience on-the-job with your employer.

IS THIS COURSE RIGHT FOR YOU

To be prepared for this course, we recommend that you have:

- An interest in working with people and being part of a team
- A passion for food and baking
- The ability to rise early for baking duties

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

NATIONALLY RECOGNISED
TRAINING

- **Apprenticeship
Allowed**
- **Combination**
- **Part Time**

**CAREER
OPPORTUNITIES****Pastry cook****OVERVIEW**

The nationally recognised Certificate III in Cake and Pastry helps you launch a sweet career as a pastry sous chef. Be sought after in this high demand industry as you learn to create delicious cakes, pastries, biscuits, craft your own signature recipes and perfect cake and pastry formulas.

LEARN NEW SKILLS

Through a mix of theory and practical coursework, learn to:

- Create laminated and non-laminated pastries
- Produce all types of cakes, puddings, biscuits and cookies
- Control and order stock and produce
- Create specialist and artisan treats
- Conduct tastings with the public

DEVELOP YOUR TALENT

Develop the attributes to help you get ahead:

- A collaborative spirit

- Effective communication
- Creative flair
- Time management
- Problem solving skills

ACHIEVE YOUR GOALS

Completing this course provides you with:

- A nationally recognised trade qualification at a Certificate III level
- A strong pathway to continue your study and enhance your career opportunities
- Skills and knowledge to start your own business

GROW YOUR CAREER

Take your career further with the:

- Certificate III in Baking
- Certificate III in Bread Baking
- Certificate IV in Patisserie

CAMPUS	STUDY MODE	START DATE	DURATION	MAX FEE IF ELIGIBLE FOR SUBSIDY	HOURS PER WEEK
Coffs Harbour Education (Apprenticeship)	Part Time, Combination	Anytime	2 Years	Enquire	17.5
Hamilton (Apprenticeship)	Part Time, Combination	Anytime	2 Years	Enquire	8
Nepean, Kingswood	Part Time, Combination	12 Jul 2021	2 Years	\$14,060.00	19
Nepean, Kingswood (Apprenticeship)	Part Time, Combination	02 Feb 2022	2 Years	\$14,060.00	8