



### **Certificate III in Cake & Pastry (FBP30317)**

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

This course will offer the following, but is not limited to, units:

- : Use food preparation equipment to prepare fillings
- : Produce laminated pastry products
- : Produce non-laminated pastry products
- : Produce sponge cake products
- : Produce biscuit and cookie products
- : Produce cake and pudding products
- : Schedule and produce cake and pastry production
- : Produce basic artisan products
- : Implement the food safety program and procedures
- : Participate in OHS processes
- : Use numerical applications in the workplace

To achieve this qualification, competency must be demonstrated in:

- : 15 units of competency – 11 core units plus 4 elective units.

### **Certificate III in Bread Baking (FBP30417)**

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

This course will offer the following, but is not limited to, units:

- : Produce basic bread products
- : Produce savoury bread products
- : Produce specialty flour bread products
- : Schedule and produce bread production
- : Produce sweet yeast products
- : Produce basic artisan products
- : Implement the food safety program and procedures
- : Participate in OHS processes
- : Use numerical applications in the workplace

To achieve this qualification, competency must be demonstrated in:

- : 14 units of competency – 9 core units plus 5 elective units.



Baking Industry Training  
A U S T R A L I A

### **Certificate III in Baking (FBP30517)**

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

This course will offer the following, but is not limited to, units:

- : Use food preparation equipment to prepare fillings
- : Produce laminated pastry products
- : Produce non-laminated pastry products
- : Produce basic bread products
- : Produce savoury bread products
- : Produce specialty flour bread products
- : Produce sponge cake products
- : Produce biscuit and cookie products
- : Produce cake and pudding products
- : Produce sweet yeast products
- : Schedule and produce bakery production
- : Produce basic artisan products
- : Implement the food safety program and procedures
- : Participate in OHS processes
- : Use numerical applications in the workplace

To achieve this qualification, competency must be demonstrated in:

- : 19 units of competency – 15 core units plus 4 elective units.