

FBP30521

CERTIFICATE III IN BAKING

**CRICOS NUMBER
107368A**

The Certificate III in Baking course at Nova Institute of Technology provides the specialist technical skills and knowledge of a baker who bakes bread, cake, pastry and biscuit products working in a commercial baking environment. Students will learn the fundamental technical, artisan and creative skills of commercial bread, cake and pastry production.

QUALIFICATION

On successfully completing all units of this course, graduates will receive the nationally recognised FBP30521 Certificate III in Baking.

JOB PROSPECTS

On successful completion of the course, the candidates can seek employment in the following job roles:

- Pastry chef
- Baker
- Bakery supervisor.

ENTRY REQUIREMENTS

Language, Literacy and Numeracy Requirements:

There are no language, literacy, and numeracy requirements to enter this qualification. However, LLN (Language, Literacy and Numeracy) testing will be used during the Pre-training review to investigate the need for language, literacy, and numeracy support throughout the course.

Licensing/Regulatory Requirements:

There are no licensing or regulatory requirements associated with this course.

International students must hold Overseas Health Insurance cover for the course's duration.

ENGLISH LANGUAGE REQUIREMENTS FOR INTERNATIONAL STUDENTS

All students entering this qualification must have an English Language proficiency level as below:

- IELTS band score of 5.5 (Academic or general version) or equivalent internationally recognized exam result, or

- IELTS band score of 5.0 (Academic or general version) then Satisfactory completion of ELICOS or ESL up to 20 weeks (about 4 and a half months) at upper intermediate level or

- Upper Intermediate (General English) or higher certificate from a CRICOS registered English language training provider.

- In the 2 years before commencing the course, has completed secondary studies equivalent to an Australian Year 12 qualification from an English language speaking country.

- In the 2 years before commencing the course, has completed, in Australia and in the English language, either the Senior Secondary Certificate of Education or a substantial component of a course leading to a qualification from the Australian Qualifications Framework at the Certificate III or higher level.

TOEFL paper based	527
TOEFL Internet based	46
PTE	42
OET.	Pass
Cambridge English: Advanced (Certificate in Advanced English).	162

ACSF / CSFW

Australian Core Skills Framework entry levels for this qualification specific for this course are:

- Reading – Level 2
- Writing – Level 2
- Oral communication – Level 3
- Numeracy – Level 2

Core Skills for work levels required for successful completion of this course:

- Cluster 1: Navigate the World of Work - Level 3
- Cluster 2: Interact with others – Level 3
- Cluster 3: Get the work done – Level 3



RECOGNITION OF PRIOR LEARNER (RPL) AND CREDIT TRANSFER

Credit transfer is only for learning that is deemed current and will not be granted for courses completed more than 10 years before the application for credit is submitted.

PATHWAYS

After achieving this Qualification, candidates may undertake the FBP40221 Certificate IV in Baking.

COURSE LENGTH & FEES

The duration of this course is 64 weeks including term breaks.

Tuition Fees:

MEL: \$12,000 | ADL: \$12,000 | SYD: \$12,000

Application Fee: \$200
Material Fee: AUD \$950

Flexible payment plans

UNIT OF COMPETENCY

FBPRBK3016	Control and order bakery stock	Elective
FBPRBK3005	Produce basic bread products	Core
FBPRBK3014	Produce sweet yeast products	Core
SITXHRM001	Coach others in job skills	Core
FBPRBK3006	Produce savoury bread products	Core
FBPRBK3007	Produce specialty flour bread products	Core
FBPRBK3018	Produce basic artisan products	Core
FBPRBK3009	Produce biscuit and cookie products	Core
FBPRBK2002	Use food preparation equipment to prepare fillings	Core
FBPRBK3001	Produce laminated pastry products	Elective
FBPRBK3002	Produce non laminated pastry products	Core
FBPFSY2002	Apply food safety procedures	Core
FBPOPR2069	Use numerical applications in the workplace	Core
FBPWHS2001	Participate in work health and safety processes	Core
FBPRBK3010	Produce cake and pudding products	Core
FBPRBK3008	Produce sponge cake products	Core
FBPRBK3003	Produce specialist pastry products	Elective
FBPRBK3015	Schedule and produce bakery production	Core
FBPRBK4004	Develop baked products	Elective