

# Certificate III in Cake and Pastry (Apprenticeship)

COURSE CODE	FBP30317
LOCATIONS	Workplace training
STUDY MODE	Apprenticeship
Length	Up to three years
Commencement	Start any time
Timetable	Workplace training plus a minimum of three face-to-face visits per year by the trainer. There is also mandatory three-day workshop on campus each year.

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## Course Overview

*This section gives you an introduction to what you will be learning in this course, plus course outcomes, career opportunities, and student support.*

### Study from home during COVID-19 restrictions

Whilst we pride ourselves on our hands-on training, we have had to adjust most of our courses for study from home and remote learning during the COVID-19 restrictions. This means courses will be delivered using a range of methods including online learning, virtual classrooms, workbooks and direct contact with your teacher.

Given the government restrictions that are now in place to reduce the spread of coronavirus in Australia, we expect this new model of study will continue until the government makes changes to these restrictions.

## Introduction

Are you a passionate baker looking for a sweet career?

The Certificate III in Retail Baking (Cake and Pastry) will teach you to bake sponges, cakes, biscuits and pastries, including the preparation of fillings, for work in the retail baking sector.

As an apprenticeship, you will be given the opportunity to put this knowledge into practice in the workplace, gaining hands-on skills and experience as a retail baker in cake and pastry.

## What will I Learn?

This course will provide you with the practical skills and knowledge to produce and decorate a variety of delectable cakes and pastries that will stretch your creative talents.

## Course Outcomes and Career Opportunities

After achieving this qualification, you may continue study in the FBP30517 Certificate III in Baking, or other suitable higher qualifications, such as small business management.

## Course Requirements

This section gives you an overview of entry requirements, course units and electives, skills recognition, and assessment criteria.

## Entrance requirements & pre-requisites

You must be employed as an apprentice with a registered employer that produces cakes and pastries.

## Apprenticeship/Traineeship Entry Requirements

You need to be employed in this field as an apprentice or trainee before commencing this course.

If you are currently **not** employed in this field please contact the [Skills and Jobs Centre](#) for further advice.

## Course requirements

To be eligible for this qualification you must successfully complete 15 units: 11 core units and 4 elective units.

## Units offered

### Core Units

Unit Code	Unit Name	Unit Hours	Unit Consumables
FBPRBK2002	Use food preparation equipment to prepare fillings	40	\$0.00
FBPRBK3001	Produce laminated pastry products	100	\$0.00
FBPRBK3002	Produce non laminated pastry products	80	\$0.00
FBPRBK3008	Produce sponge cake products	80	\$0.00
FBPRBK3009	Produce biscuit and cookie products	80	\$0.00
FBPRBK3010	Produce cake and pudding products	120	\$0.00
FBPRBK3013	Schedule and produce cake and pastry production	100	\$0.00
FBPRBK3018	Produce basic artisan products	100	\$0.00
FDFFS2001A	Implement The Food Safety Program And Procedures	30	\$0.00
FDFOHS2001A	Participate In OHS Processes	40	\$0.00
FDPOP2061A	Use Numerical Applications In The Workplace	30	\$0.00

### Elective Units

Unit Code	Unit Name	Unit Hours	Unit Consumables
FBPOPR3002	Prepare food products using basic cooking methods	50	\$0.00
FBPRBK3004	Produce meringue products	60	\$0.00
FBPRBK4003	Produce gateaux, tortes and entremets	120	\$0.00

SIRXPK001	Advise on products and services	30	\$0.00
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## Units

The units listed below are just a sample of what we can offer training in. We offer a wide variety of training tailored to suit your business needs.

## Assessment

This course involves accredited units. You will be required to complete assessment tasks to demonstrate your underpinning knowledge, skills and attributes to meet the course outcomes. A combination of written, oral and practical assessment strategies will be used in either a classroom, online or workplace environment.

Where units require demonstration of skills in a workplace environment, you will have the opportunity to do this either in your own workplace (where appropriate), through a practical placement, or by using one of the Institute's simulated workshops/classrooms. Detailed information about the types, conduct and dates of assessments will be provided in advance. You will also be provided with information about the opportunity for reassessment and appeal.

## After applying

Once you have applied for your chosen course, you will receive a thank you email from South West TAFE with a few steps to help process your enrolment.

### Complete a Pre-Training Review

You will receive an email to complete a Pre-Training Review online evaluation. This evaluation helps us tailor your training to suit your needs.

### Create or provide a Unique Student Identifier (USI)

A USI is a nationally recognised reference number that provides an online record of your training qualifications gained in Australia.

[Create your USI](#)

Already have a USI but can't remember it? [Find your USI](#)

### Skills recognition

If you have experience or prior qualifications, you may be eligible to apply for [recognition of prior learning](#) and gain credits. You will be asked to provide any relevant Statement of Attainment to support identified credits.

## Employer Incentives

The Australian Apprenticeships Incentives Program provides a number of incentives to assist employers who take on an Australian Apprentice, particularly where the Australian Apprenticeship is in a trade experiencing a skills shortage. More information can be obtained from your local Australian Apprenticeship Centre.

## Fees

*This section gives you an overview of course fees, subsidies, and how they can be paid.*

### Course Fees

**Here's an outline of fees and costs associated with your course.**

**Your fees each year can be made up of 3 different elements.** Everyone has different circumstances that can affect what you pay and how much you pay. :

1. Tuition fees - charged as an hourly rate that varies from course to course. A large portion of the tuition is subsidised by the Victorian Government for eligible students.
2. Resource and/or materials costs - covers the cost of materials and other incidentals. This fee will vary according to the course being

undertaken.

3. Booklist items - such as textbooks, equipment and stationery recommended for your course

## Tuition fees

There are 4 different rates of tuition fees. Only one will apply to you (depending on your eligibility and circumstances).

1. Government Subsidised Fee - you could be eligible for a government-subsidised rate under the Skills First funding depending on your age, educational history, and citizenship or residency status. If you are eligible, the government will contribute to the cost of your training.  
[Find out more about subsidised training](#)
2. Government Subsidised Concession Fee - If you are eligible for a Skills First government-subsidised place and hold a current healthcare or pension card, that you can provide at enrolment, you may be eligible for the concession rate. Note, the concession rate is not applicable to Diploma level courses.  
[Find out more about concession rates](#)
3. Free TAFE - Students who are eligible for Victorian government-subsidised training will not pay course tuition fees for the duration of their enrolment in this course, however, there may be some consumable/material fees for the course (find out more below). Any resource or material costs, or booklist items for this course are listed in the table below.  
[Find out more about Free TAFE](#)
4. Full fee - If you are not eligible for a Skills First government-subsidised place, exemption, concession or are enrolling in a course that isn't government-subsidised, you may be required to pay the full fee rate.

### FIND OUT MORE ABOUT FEES AND ELIGIBILITY

The fees listed below are indicative only. The student tuition fees as published are subject to change given individual circumstances at enrolment. Funding made available to eligible individuals by State and Commonwealth Governments. If funding is utilised, this may affect future opportunities to access additional funding in the future.

Course fees by student type	Indicative Course Fee
Government subsidised rate (if eligible)	\$1,495.00
Concession rate	\$300.00
Full fee rate (if not eligible for govt subsidy)	\$15,825.00

  

Additional course fees	Indicative Course Fee
Course consumable/materials (approximate)	\$270.00

## Resource and/or materials costs

Some courses require specific resources or materials necessary for your study eg: tools of the trade, excursions, etc. Final costs will be determined upon enrolment.

## How do I pay my fees?

Once we have processed your enrolment form, you will receive an email with your invoice.

You have [three options when organising your payment](#):

1. [Upfront payment](#) - can be made over the phone with EFTPOS
2. [Payment plan](#) - can be directly debited from your bank account, debited from your Centrelink payments or via a [VET Student Loan](#) (for diploma or advanced diploma courses only)

3. **Paid by employer, school or job network agency** - if your fees are being paid by your employer, school or job network agency, you will need to complete an Authority to Invoice form.

Payments will need to be arranged within five(5) business days of receiving the email containing your invoice.

We also offer a range of [scholarships](#) each year which you may be eligible to apply for to assist with course fees.

## Next Steps

*Ready to take the next step? Here you can make an enquiry, attend an information session or begin the application process.*

## How to apply for an apprenticeship or traineeship

There are five simple steps to apply for an apprenticeship or traineeship with us.

1. **Find a job** - find a job as an apprentice or trainee through an Apprenticeship Centre or Group Training Company.
2. **Register** - register with an Australian Apprenticeship Support Network (AASN) and nominate SWTAFE as your training provider (your employer will usually do this for you).
3. **Complete a pre-training review** - SWTAFE staff will contact you to organise your Pre-Training Review once your AASN contract registration is complete.
4. **Enrol** - complete the enrolment form provided to you and provide your identification.
5. **Sign** - once you've completed your enrolment form and verified your identification you will receive your student declaration form to review and sign. You can sign this digitally via your smartphone, computer or tablet.

If need any assistance with applying, [contact our Customer Service team](#) on 1300 648 911 or [visit your nearest campus](#).

## Careers and Course Advice

Not sure which course is right for you? South West TAFE will help you find your way.

Our Careers Coaches at the [Skills and Jobs Centre](#) is here to support you. Whether you're exploring career options, transitioning from school to the workforce or looking to study after school we're here to help you.

## Student Support

As a SWTAFE student, you can access a variety of support services that will enhance your study experience and help you complete your studies successfully. For more information about any of these services, [visit our student page](#).