

Certificate III in Baking (SA)

COURSE CODE	FBP30517
LOCATIONS	South Australia
STUDY MODE	Full-time, Apprenticeship
Length	42 months maximum
Commencement	Apply any time
Timetable	Workplace training plus 4 face to face visits each year with a trainer

Course Overview

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

Do you have a passion for creative work as an artisan baker or pastry chef?

The Certificate III in Baking will give you all the necessary skills and knowledge to work as a baker in a retail or wholesale bakery, or in a commercial kitchen.

As an apprentice, 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 - combined.

What will I Learn?

During this course, you will learn a variety of skills and knowledge including:

- how to bake a variety of artisan and specialty breads
- how to implement food safety programs and procedures
- how to contribute to the WHS process
- how to provide and apply workplace information
- how to produce bread dough, bake bread
- carrying out quality control of products and ensure that your work is environmentally sustainable

Course Outcomes and Career Opportunities

Upon successful completion, you will be equipped to gain employment as a qualified Baker or start your own bakery business.

Pathways

After successfully completing this qualification, you may undertake further study at a Certificate IV level in the bakery field.

Course Requirements

Entrance requirements & pre-requisites

- live or work in South Australia for the duration of your course.
- be employed as an apprentice with a registered bakery employer

Not employed as an apprentice yet?

Find out how to gain an apprenticeship in the Baking industry by visiting the [Apprenticeships and Traineeships page](#). You may also contact the Pathfinders Skills and Jobs Centre for further advice on finding an apprenticeship.

Apprenticeship/Traineeship Entry Requirements

You must be employed as an apprentice with a registered bakery employer before commencing this course.

Not employed as an apprentice yet?

Find out how to gain an apprenticeship in the Baking industry by visiting the [Apprenticeships and Traineeships page](#). You may also contact the Pathfinders Skills and Jobs Centre for further advice on finding an apprenticeship.

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
FBPRBK3005	Produce basic bread products	120	\$0.00
FBPRBK3006	Produce savoury bread products	100	\$0.00
FBPRBK3007	Produce specialty flour bread products	100	\$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
FBPRBK3014	Produce sweet yeast products	100	\$0.00
FBPRBK3015	Schedule and produce bakery production	120	\$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
FDFOP2061A	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
FBPRBK3011	Produce frozen dough products	80	\$0.00
FBPRBK3016	Control and order bakery stock	40	\$0.00
FBPRBK4001	Produce artisan bread products	120	\$0.00
FBPRBK4003	Produce gateaux, tortes and entremets	120	\$0.00
SIRXPK001	Advise on products and services	30	\$0.00

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.

South Australian students

This course is supported through WorkReady by the Government of South Australia.

WorkReady is a South Australian government initiative that brings together funding for training, employment and skills activities.

[Find out more about WorkReady and eligibility for government subsidy.](#)



Upfront assessment of learning and support needs

Your Training Provider will conduct an assessment of your learning and support needs before you can enrol in a course. This should ensure you have the best chance of success in your course of choice by finding out more about your individual needs.

The process includes:

- checking if your Employment Service Provider has provided you with a referral to training
- discussing whether the course is a good fit for you and providing you with detailed information relating to the course
- assessing your reading and math skills, and sometimes writing as well, to make sure that any additional learning support needs are addressed
- discussing with you whether there are any personal/life issues that could interfere with your training, and planning to provide support where needed.

By discussing these before enrolment, your training provider can work with you to identify early what is needed to help you achieve your training goals and record the strategies in a Learning and Support Plan.

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.

Find out more about the incentives available and hiring an apprentice or trainee on the [Australian Apprenticeships website](#).

Fees

Course fees

Everyone has different circumstances that can affect what you pay and how much you pay. Your fees each year are made up of 2 different elements:

- Tuition fee
- Consumables/material fee

There are 3 different rates of Tuition fees. Only one will apply to you depending on your eligibility and circumstances. The 3 categories include:

- Government subsidised
- Government subsidised (concession)
- Full fee

The fees listed below are indicative only and may be subject to change without notice and given individual circumstances. Your actual fees will be calculated based on your individual circumstances at the time of 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.

Student type	Indicative Course Fee
South Australian Government subsidised rate (if eligible)	\$2,020.00
Concession rate	\$405.00
Full fee rate (if not eligible)	\$22,850.00

Fee type	Indicative Course Fee
Maximum Consumable/Materials Fee	\$342.00

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

To begin the application process for your chosen course offered in South Australia, make an online enquiry.

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. Call, email or drop in.

Call 5564 8515 or email skillsandjobscentre@swtafe.edu.au

How to apply

There are [five simple steps to apply for a course](#) with us.

1. **Apply** - [complete a short online application form](#). Once this form is submitted we'll send you a thank you email.
2. **Get ready** - your thank-you email will contain links to a pre-training review, to a unique student identifier and to government-subsidised training eligibility.
3. **Chat with your teacher** - your teacher or course specialist will contact you about your Pre-Training Review outcomes and additional course information.
4. **Enrol** - after chatting with your teacher, you will receive an email with your enrolment form and a link to verify your identity.
5. **Sign** - once you've completed your enrolment, you will receive a declaration form to review and sign.

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

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](#).