



**Course Description:**

This qualification describes the skills and knowledge of a baker who bakes bread, cake, pastry, and biscuit products working in a commercial baking environment. All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety, regulations and legislation that apply to the workplace.

**Course Outcome:**

This qualification provides a pathway to work in various organisations where baked products are prepared and served, including bakeries, restaurants, hotels, catering operations, clubs, pubs, cafés and coffee shops.

**Entry Requirement:**

- Year 12 (HSC)
- Academic IELTS 5.5 overall, no less than 5.0 in each band, or upper intermediate, or EAP from approved ELICOS/ESL center.
- Student who do not meet the English requirement as above must sit for an LLN Test.
- At least 18 years or above

For Packaging courses, student cannot progress to the higher Qualification unless the student successfully Completed lower Qualification.

**Assessment Method:**

Assessments may include short written knowledge tests, discussions and oral communication demonstrations, case study exercises, written reports, web-based research and reports, final projects and final written exams. To perform at your best, you will probably need to work on the assessments outside of class time.

**Recognition of Prior Learning (RPL):**

Students who have completed relevant studies or have some of the competencies in the course may apply for Recognition of Prior Learning (RPL). Application for RPL can be made with the initial application or can be made within two weeks of the course commencement using the RPL Application Form and by providing supporting documents. Please note that RPL cannot result in an international student having less than a full-time load of study (20 hours per week) but can reduce the overall duration of the course and fees. See our Student Handbook for more information.,

**Course Credit**

If a student has an Australian VET qualification and the units match exactly with the units delivered, the Student will be granted a Direct Credit Transfer. Marketing and student services staff will manage this process following Student Credit Transfer and Recognition of Prior Learning policy and procedure. This sets out how the process is administered and the adjustment to course duration and course fees.

**Course Credit**

52 weeks (40 Academic weeks + 12Weeks Holidays)

**Study Mode**

14 Hours Face to Face and 6 Hours Online

**Delivery Location**

Level 2, 17-21 Macquarie St Parramatta NSW 2150, Level 1, 303 Pitt St, Sydney 2000, NSW, 9 Searcy St, Darwin City, NT, 0800 Level 8 50 Grenfell St, ADELAIDE, South Australia 5000

**Core Units**

FBPRBK2002	Use food preparation equipment to prepare fillings
FBPRBK3001	Produce laminated pastry products
FBPRBK3002	Produce non laminated pastry products
FBPRBK3005	Produce basic bread products
FBPRBK3006	Produce savoury bread products
FBPRBK3007	Produce specialty flour bread products
FBPRBK3008	Produce sponge cake products
FBPRBK3009	Produce biscuit and cookie products
FBPRBK3010	Produce cake and pudding products
FBPRBK3014	Produce sweet yeast products
FBPRBK3015	Schedule and produce bakery production
FBPRBK3018	Produce basic artisan products
FDFFS2001A	Implement the food safety program and procedures
FDFOHS2001A	Participate in OHS processes
FDFOP2061A	Use numerical applications in the workplace

**Elective Units**

HLTAID003	Provide first aid
FBPOPR3002*	Prepare food products using basic cooking methods
SITXHRM001	Coach others in job skills
FBPRBK3004	Produce meringue products

**National Link**

<https://training.gov.au/Training/Details/FBP30517>

**Contact Information**

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