

VET DELIVERED TO SECONDARY STUDENTS

Certificate III in Baking (FSB30521) (partial completion)

PROGRAM DESCRIPTION

The Certificate III in Baking program will provide you with the practical skills and knowledge to prepare bakery items in a supervised kitchen. This hands-on program will help you to develop food handling, preparation skills and industry knowledge.

WHO SHOULD APPLY?

Students who are interested in working with food and what to learn more about the hospitality industry.

PROGRAM STRUCTURE

2-year program
Delivered one day a week

LOCATIONS

SWTAFE Warrnambool Campus

SPECIAL REQUIREMENTS

black uniform and enclosed shoes.

PATHWAYS

Pathways may include Certificate III in Hospitality, Certificate III in Commercial Cookery or Certificate IV in Bakery.

WORK PLACEMENTS

The VCAA strongly recommends a minimum of 80 hours of work placement for this program.

CONTRIBUTION TO THE VCE

Students undertaking this VET DSS program are eligible for credit of up to four VCE VET units on their VCE Statement of Results: two units at Unit 1-2 level and a Unit 3-4 sequence.

Students undertaking this VET DSS program through the VCE Vocational Major stream will need to complete a minimum of 180 nominal hours of a VET DSS program over 2 years.

BENEFITS STUDYING A VETDSS PROGRAM AT SWTAFE

A SWTAFE VETDSS program allows school students to develop industry-specific skills, develop employability skills and gain a nationally or state recognised VET qualification while completing their Victorian Certificate of Education.

Valuable hands-on skills and experience for work, further training or university.

You can explore potential careers while you are still in school.

WOULD YOU LIKE TO APPLY?



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1st year

Code	Units of Competency	Nominal Hours
FBPFSY2002	Apply food safety procedures	30
FBPRBK2002	Use food preparation equipment to prepare fillings	40
FBPWHS2001	Participate in work health and safety procedures	40
FBPRBK3009	Produce biscuit and cookie products	80
Subtotal		190

2nd year

Code	Units of Competency	Nominal Hours
FBPRBK3008	Produce sponge cake products	80
FBPRBK3014	Produce sweet yeast products	100
Subtotal		180
TOTAL		370

Units of competency may change without notice