FBP20217 Certificate II in BAKING

What will I gain from completing this VET Qualification?

This qualification describes the skills and knowledge of a Baker's assistant working in a commercial baking environment. Electives have been chosen that are fun and interactive, giving students the opportunity to bake a wide variety of sweet and savoury goods over a two year period.

This course can be started in Year 12, however, only a Statement of Attainment will be awarded. Therefore, it is highly recommended to start this course in Year 11 to receive the full Certificate.



What will I learn?

- Use food preparation equipment to prepare fillings
- Maintain ingredients store
- Produce basic bread products
- Implement the food safety program and procedures
- Participate in OHS processes
- Use numerical applications in the workplace
- Provide and apply workplace information
- Produce non-laminated pastry products
- Produce sponge cake products
- Produce sweet yeast products
- Produce biscuit and cookie products



Post-Secondary Pathways:

- FBP30517 Certificate III in Baking
- FBP30317 Certificate III in Cake and Pastry
- FBP30417 Certificate III in Bread and Baking

Future Career Pathways:

This course prepares you to take an entry-level role in the Baking industry as a Baker's Assistant.



Delivery time-frame:

Over two years

Timetabled lessons:

2 full days per 10 day cycle

Working with a Registered Training Organisation, a qualified trainer and assessor will deliver this nationally recognised qualification at Marist. All theory and practical applications are completed in the purpose built Cradle Coast Trade Training Centre (CCTTC) which is a simulated bakery work environment. There is an expectation that students will be involved in preparing products for events held at the College and for Cloud 9 and Cafe 9.

A student must be deemed competent in all units to receive the full Certificate. Failure to complete all units will result in a Statement of Attainment only. This course does not receive thefollowing ticks:

literacy, numeracy or ICT.



Want more information?

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(67 TCE credit points)





