

Pre-requisites:

Interviews will form part of the enrolment and selection process.

Delivery time-frame:

Over 2 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.

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.

VET courses do not support Literacy, Numeracy or ICT ticks



Want more information?

Contact:

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Delivered and assessed at school in partnership with
TasTAFE (RTO Code 60142)



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striving for excellence

learning for life

Building Brighter Futures

FBP20221 Certificate II in Baking

(67 points towards TCE)*



School-based Apprenticeship opportunities in Year 11 and/or 12

**No other school along the North West Coast
of Tasmania delivers this VET course.**

*subject to change



FBP20221 Certificate II in **BAKING**

What will I gain from completing this VET Certificate?

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.



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/suggestions:

- FBP30521 Certificate III in Baking
- FBP30321 Certificate III in Cake and Pastry
- FBP30421 Certificate III in Bread Baking



Future career pathways/suggestions:

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

