

**Entry requirement:**  
Interviews will form part of the enrolment and selection process.

**Delivery time-frame:**  
1 year.



**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 short skill set course 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 a Statement of Attainment only.

VET courses do not support Literacy, Numeracy or ICT ticks

**Want more information?**

**Contact:**

Miss Jen Reeves  
Vocational Education and Training Coordinator  
Australian School-based Apprenticeship and  
Traineeship Facilitator  
Marist Regional College  
Email: [jreeves@mrc.tas.edu.au](mailto:jreeves@mrc.tas.edu.au)  
Phone: (03) 6432 7623

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

# Introduction to Baking

(38 points towards TCE)\*



**Marist Regional College**

PO Box 588 Burnie  
Tasmania Australia 7320

P: (03) 6432 7600

striving for excellence

learning for life

*Building Brighter Futures*

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



# Introduction to **BAKING**

## What will I gain from completing this short skill set course?

This course 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 one year period.



## What will I learn?

- FBPRBK3005 Produce basic bread products
- FBPRBK3009 Produce biscuit and cookie products
- FBPRBK3001 Produce laminated pastry products
- FBPRBK3002 Produce non laminated pastry products



## Post-secondary pathways/suggestions:

- FBP20221 Certificate II in Baking
- 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.

