



Baking Industry Training Australia

(Provider # 31200)

Unit 5, 54 Riverside Place, Morningside Q. 4170

P: 07 3899 6100 / F: 07 3399 3935

E: bita.admin@nbia.org.au / W: www.bita.org.au



In consultation with the industry, BITA are able to offer the delivery of training in 3 day, 4 day and 5 day blocks, face-to-face training. This is designed to help apprentices to complete their study.

Please choose from the dates below for a suitable time to attend the classes, once pre-work is completed.



2022 DATES FOR BLOCK RELEASE TRAINING (January to December)

Basic Bread/ Savoury Bread	Specialty Flour/ Sweet Yeast	Basic Artisan	Artisan Bread	Sponge Cake	Use Food Prep/Lam Pastry/Non Lam Pastry	Use Food Prep/ Frozen Dough	Cake & Pudding	Meringue/ Biscuit & Cookie	Gateaux, Tortes & Entremets	Basic Cooking/ Specialist Pastry	S&P – Bread	S&P – Cake & Pastry	S&P – Bakery
07 – 11 Feb	21 – 25 Feb	07 – 11 Mar	15 – 18 Mar	28 – 31 Mar	04 – 08 Apr	09 -13 May	23 – 27 May	06 – 10 Jun	14 – 17 Jun	20 – 24 Jun	10 – 12 Jan	11 – 14 Jul	17 – 20 Jan
01 – 05 Aug	15 – 19 Aug	29 Aug – 02 Sep	06 – 09 Sep	04 – 07 Oct	19 – 23 Sep	17 – 21 Oct	31 Oct – 04 Nov	14 – 18 Nov	22 – 25 Nov	28 Nov – 02 Dec	04 – 06 Jul		18 – 21 Jul
													05 – 08 Dec

A minimum number of students are required to hold the block training.

Due to social distancing, the maximum number of students in attendance will be eight (8).

It is also an attendance requirement that the student's fees are up to date and all pre-work is completed successfully.

Please discuss with your trainer/assessor regarding registration and further information.

2022 DATES FOR BLOCK RELEASE TRAINING

January	Units Covered
10 – 12	➤ FBPRBK3012 Schedule and produce bread production
17 – 20	➤ FBPRBK3015 Schedule and produce bakery production
February	Units Covered
07 – 11	➤ FBPRBK3005 Produce basic bread products ➤ FBPRBK3006 Product savoury bread products
21 – 25	➤ FBPRBK3007 Produce specialty flour products ➤ FBPRBK3014 Produce sweet yeast products
March	Units Covered
07 – 11	➤ FBPRBK3018 Produce basic artisan products
15 – 18	➤ FBPRBK4001 Produce artisan bread products <i>(please note: this unit has a pre-requisite – FBPRBK3005)</i>
28 – 31	➤ FBPRBK3008 Produce sponge cake products
April	Units Covered
04 – 08	➤ FBPRBK2002 Use food preparation equipment to prepare fillings ➤ FBPRBK3001 Produce laminated pastry products ➤ FBPRBK3002 Produce non laminated pastry products
May	Units Covered
09 – 13	➤ FBPRBK2002 Use food preparation equipment to prepare fillings ➤ FBPRBK3011 Produce frozen dough products <i>(please note: this unit has a pre-requisite – FBPRBK3005)</i>
23 – 27	➤ FBPRBK3010 Produce cake and pudding products
June	Units Covered
06 – 10	➤ FBPRBK3004 Produce meringue products ➤ FBPRBK3009 Produce biscuit and cookie products
14 – 17	➤ FBPRBK4003 Produce gateaux, tortes and entremets
20 – 24	➤ FBPOPR3002 Prepare food products using basic cooking methods ➤ FBPRBK3003 Produce specialist pastry products
July	Units Covered
04 – 06	➤ FBPRBK3012 Schedule and produce bread production
11 – 14	➤ FBPRBK3013 Schedule and produce cake and pastry production
18 – 21	➤ FBPRBK3015 Schedule and produce bakery production
August	Units Covered
01 – 05	➤ FBPRBK3005 Produce basic bread products ➤ FBPRBK3006 Product savoury bread products
15 – 19	➤ FBPRBK3007 Produce specialty flour products ➤ FBPRBK3014 Produce sweet yeast products
29 Aug – 02 Sep	➤ FBPRBK3018 Produce basic artisan products
September	Units Covered
06 – 09	➤ FBPRBK4001 Produce artisan bread products <i>(please note: this unit has a pre-requisite – FBPRBK3005)</i>
19 – 23	➤ FBPRBK2002 Use food preparation equipment to prepare fillings ➤ FBPRBK3001 Produce laminated pastry products ➤ FBPRBK3002 Produce non laminated pastry products
October	Units Covered
04 – 07	➤ FBPRBK3008 Produce sponge cake products
17 – 21	➤ FBPRBK2002 Use food preparation equipment to prepare fillings ➤ FBPRBK3011 Produce frozen dough products <i>(please note: this unit has a pre-requisite – FBPRBK3005)</i>
31 Oct – 04 Nov	➤ FBPRBK3010 Produce cake and pudding products
November	Units Covered
14 – 18	➤ FBPRBK3004 Produce meringue products ➤ FBPRBK3009 Produce biscuit and cookie products
22 – 25	➤ FBPRBK4003 Produce gateaux, tortes and entremets
28 Nov – 02 Dec	➤ FBPOPR3002 Prepare food products using basic cooking methods ➤ FBPRBK3003 Produce specialist pastry products
December	Units Covered
05 – 08	FBPRBK3015 Schedule and produce bakery production

Apprentices may be eligible for travel and accommodation subsidies from the Qld Government.
Visit this website: <http://apprenticeshipinfo.qld.gov.au/apprentices/advice-support/travel-accommodation/index.html> or
call **1800 210 210** to find out more.