



Baking Industry Training Australia

(Provider # 31200)

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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 | | 09 -13 May | 23 – 27 May | 06 – 10 Jun | 14 – 17 Jun | 20 – 24 Jun | 10 – 12 Jan | | 17 – 20 Jan |
| 01 – 05 Aug | 15 – 19 Aug | 04 – 08 Apr | 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 | 11 – 14 Jul | 18 – 21 Jul |
| | | 29 Aug – 02 Sep | | | | | | | | | | | 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.

It is advised that you do not book travel until you have received a confirmation email from the BITA Training & Operations Manager that you are registered for the class.

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 | ➤ FBPRBK3018 Produce basic artisan 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://apprenticeshipsinfo.qld.gov.au/apprentices/advice-support/travel-accommodation/index.html> or
call **1800 210 210** to find out more.