

	Basic & Savoury	Sweet Yeast, Basic Artisan & Fillings	Specialty Flour, Produce Artisan & Frozen Dough	Pastry, Food Prep & Fillings	Sponge, Cookies & Cakes	Meringue & Gateaux	Schedule & Produce (Bread, Cake & Bakery)
Block Units	 FBPRBK3005 - Produce basic bread products FBPRBK3006 - Produce savoury bread products	 FBPRBK2002 - Use food preparation equipment to prepare fillings FBPRBK3014 - Produce sweet yeast products FBPRBK3018 - Produce basic artisan products	 FBPRBK3007 - Produce specialty flour bread products FBPRBK3011 - Produce frozen dough products FBPRBK4001 - Produce artisan bread products	 FBPRBK2002 - Use food preparation equipment to prepare fillings FBPRBK3001 - Produce laminated pastry products FBPRBK3002 - Produce non-laminated pastry products FBPRBK3003 - Produce specialist pastry products FBPOPR3017 - Prepare food products using basic cooking methods	 FBPRBK3008 - Produce sponge cake products FBPRBK3009 - Produce biscuit and cookie products FBPRBK3010 - Produce cake and pudding products	 FBPRBK3004 - Produce meringue products FBPRBK4003 - Produce gateaus, tortes and entremets	 FBPRBK3012 - Schedule and produce bread production OR FBPRBK3013 - Schedule and produce cake and pastry production OR FBPRBK3015 - Schedule and produce bakery production
	Dates	9-13 Jan 2023 6-10 Mar 2023 8-12 May 2023 10-14 Jul 2023 4-8 Sep 2023 23-27 Oct 2023 27 Nov - 1 Dec 2023	16-20 Jan 2023 20-24 Feb 2023 13-17 Mar 2023 22-26 May 2023 17-21 Jul 2023 11-15 Sep 2023 30 Oct - 3 Nov 2023 11-15 Dec 2023	30 Jan - 3 Feb 2023 20-24 Mar 2023 15-19 May 2023 5-9 Jun 2023 24-28 Jul 2023 18-22 Sep 2023 6-10 Nov 2023	6-10 Feb 2023 12-16 Jun 2023 25-29 Sep 2023 13-17 Nov 2023 13-17 Nov 2023	13-17 Feb 2023 17-21 Apr 2023 19-23 Jun 2023 28 Aug - 1 Sep 2023 16-20 Oct 2023 20-24 Nov 2023	26-30 June 2023 9-13 October 2023