



Certificate III in Bread Baking (FBP30421)

The Certificate III in Bread Baking qualification describes the skills and knowledge of a bread baker who bakes bread products working in a commercial baking environment. To achieve this qualification, competency must be demonstrated in 14 units – nine core units plus five elective units.

UNIT CODE	TITLE	UNIT
FBPFSY2002	Apply food safety procedures	Core
FBPWHS2001	Participate in workplace health and safety processes	Core
FBPOPR2069	Use numerical applications in the workplace	Core
FBPRBK3005	Produce basic bread products	Core
FBPRBK3006	Produce savoury bread products	Core
FBPRBK3007	Produce specialty flour bread products	Core
FBPRBK3012	Schedule and produce bread production	Core
FBPRBK3014	Produce sweet yeast products	Core
FBPRBK3018	Produce basic artisan products	Core
FBPRBK2002	Use food preparation equipment to prepare fillings	Elective
FBPOPR3017	Prepare food products using basic cooking methods	Elective
FBPRBK3008	Produce sponge cake products	Elective
FBPRBK3011	Produce frozen dough products	Elective
FBPRBK4001	Produce artisan bread products	Elective
SIRRMER002	Merchandise food products	Elective

QUALIFICATION REQUIREMENTS

Core Units: 9
Elective Units: 5

COST

\$0



This training is subsidised by the NSW Government

DURATION OF COURSE

3 years full time
Flexible onsite/offsite delivery

FUTURE OPPORTUNITY

Competency in this qualification will open opportunities in these areas:

- Baker in a bakery.
- Baker in a supermarket bakery.
- Baker in a manufacturing bakery.