



## Certificate III in Cake and Pastry (FBP30321)

The Certificate III in Cake and Pastry qualification describes the skills and knowledge of a pastrycook/chef who bakes cake, pastry, and biscuit products working in a commercial baking environment. To achieve this qualification, competency must be demonstrated in 15 units – 11 core units plus four elective units.

UNIT CODE	TITLE	UNIT
FBPWS2001	Participate in workplace health and safety processes	Core
FBPFSY2002	Apply food safety procedures	Core
FBPOPR2069	Use numerical applications in the workplace	Core
FBPRBK2002	Use food preparation equipment to prepare fillings	Core
FBPRBK3001	Produce laminated pastry products	Core
FBPRBK3002	Produce non-laminated pastry products	Core
FBPRBK3008	Produce sponge cake products	Core
FBPRBK3009	Produce biscuit and cookie products	Core
FBPRBK3010	Produce cake and pudding products	Core
FBPRBK3013	Schedule and produce cake and pastry	Core
FBPRBK3018	Produce basic artisan products	Core
FBPOPR3017	Prepare food products using basic cooking methods	Elective
SIRRMER002	Merchandise food products	Elective
FBPRBK3005	Produce basic bread products	Elective
FBPRBK3003	Produce specialist pastry products	Elective
FBPRBK3004	Produce meringue products	Elective
FBPRBK4003	Produce gateaux, tortes, and entremets	Elective

### QUALIFICATION REQUIREMENTS

Core Units: 11  
Elective Units: 4

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:

Pastry Chef in the professional kitchen of a hotel, resort, restaurant, cafe etc.

Pâtissier in patisserie or boulangerie.

Pastrycook in a bakery.