

# Course Outline

## FDF30703 Certificate III Food Processing (Retail Baking – Combined)

### Job Roles

The Certificate III in Food Processing (Retail Baking - Combined) provides trade baking skills and knowledge for those working in a retail baking environment with a focus on cakes, pastry and bread.

### Options for achieving this qualification

This qualification can be achieved by:

- providing evidence of competency (skills recognition) for some or all of the units required to complete this qualification and/or
- a combination of skills recognition and gap training and/or
- the completion of a comprehensive learning program (course), designed to develop the competence of the participants as defined by the units within this qualification.

**Prerequisite requirements:** There are no prerequisites for entry to this qualification.

**Qualification rules:** To achieve a Certificate III in Food Processing (Retail Baking – Combined), 20 units must be completed:

- all 4 core units
- all 16 specialist units

### Core Units

#### AQF 3 - Core (4) units

FDFCORHS3A Monitor the implementation of occupational health and safety policies and procedures

FDFCORQFS3A Monitor the implementation of quality and food safety programs

FDFCORWCM2A Present and apply workplace information

FDFCORBM2A Use basic mathematical concepts

#### AQF 3 - Specialist/Optional (16) units

FDFRBDPB3A Diagnose and respond to product and process faults (bread)

FDFRBPD2B Produce bread dough

FDFRBSM2B Scale and mould dough for intermediate proof

FDFRBFM2B Conduct final mould and final proof

FDFRBBB2B Bake bread

FDFRBDPC3A Diagnose and respond to product and process faults (pastry, cake and cookies)

FDFRBPP2B Produce pastry

FDFRBPF2B Prepare fillings

FDFRBBF2B Form and fill pastry products

FDFRBBP2B Bake pastry products

FDFRBP2B Produce sponge, cake and cookie batter

FDFRBBC2B Bake sponges, cakes and cookies  
FDFRBDC2B Decorate cakes and cookies  
FDFRBGT3A Produce and decorate gateaux and tortes  
FDFRBCP2B Produce choux pastry  
FDFZPRW1A Participate effectively in a workplace environment

Work Plus Development + Training use a number of different approaches to facilitate learning and assessment for this qualification and they include:

- Bakery & Kitchen specific resources to provide knowledge as well as activities to enable practice
- Assessment Kits to enable competence once you have gained the knowledge and skills necessary
- Classroom or Workshop style training sessions in some instances if required.
- Visits to the workplace to conduct coaching session, facilitate workplace learning and conduct assessments
- Contact via telephone, email and other forms of communication outside of workplace visits

In order to ensure that the business and the individuals gain the most out of this qualification, a flexible approach is taken by Work Plus Development + Training, which includes:

Undertaking a Training Needs Analysis with the business and the individuals

Negotiating the “Planned Outcomes” with the business and the individuals

Conducting all learning and assessment activities at dates, times and locations suitable to all involved

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or call 03 6344 3747 to talk to a  
Work Plus Development + Training representative today**