

# Certificate III in Bread Baking (Apprenticeship)

COURSE CODE	FBP30421
LOCATIONS	Warrnambool, Workplace training
STUDY MODE	Apprenticeship
Length	Up to three-and-a-half years
Commencement	Apply any time
Timetable	On-the-job training plus a three-day training session on campus each year.

## Course Overview

*This section gives you an introduction to what you will be learning in this course, plus course outcomes, career opportunities, and student support.*

### Introduction

This qualification is offered to those employed as full-time apprentice bread bakers currently working in bakeries throughout Victoria. Learners are interested in bread production and artisan bread goods, who enjoy doing the physical hands-on type of work, interacting and dealing directly with the public. Learners may be school leavers wanting to gain their qualification through apprenticeship in the baking industry as well as mature aged, wanting to begin a career or participate in a career change to the baking industry.

### What will I Learn?

During this course, you will learn how to make a wide range of bread and yeast goods. You will be given the opportunity to put this knowledge into practice making real amounts of products in real time.

## Course Outcomes and Career Opportunities

Upon successful completion, you will have the skills to gain employment as a Bread Baker.

### Pathways

After achieving this Qualification, candidates may undertake FBP30517 Certificate III in Baking or other suitable Certificate IV Qualifications, such as small business management.

## Course Requirements

*This section gives you an overview of entry requirements, course units and electives, skills recognition, and assessment criteria.*

### Entrance requirements & pre-requisites

**Must be a registered apprentice** working in a food premises producing breads and yeast goods.

### Apprenticeship/Traineeship Entry Requirements

You need to be employed in this field as an apprentice or trainee before commencing this course.

If you are currently **not** employed in this field please contact the [Skills and Jobs Centre](#) for further advice.

## Course requirements

To be eligible for this qualification you must successfully complete 14 units of competency, 9 core & 5 elective.

## Units offered

### Core Units

Unit Code	Unit Name	Unit Hours	Unit Consumables
FBPRBK3018	Produce basic artisan products	100	\$0.00
FBPRBK3005	Produce basic bread products	120	\$0.00
FBPRBK3006	Produce savoury bread products	100	\$0.00
FBPRBK3007	Produce specialty flour bread products	100	\$0.00
FBPRBK3012	Schedule and produce bread production	100	\$0.00
FBPRBK3014	Produce sweet yeast products	100	\$0.00
FBPOPR2069	Use numerical applications in the workplace	30	\$0.00
FBPFSY2002	Apply food safety procedures	30	\$0.00
FBPWHS2001	Participate in work health and safety processes	40	\$0.00

### Elective Units

Unit Code	Unit Name	Unit Hours	Unit Consumables
FBPRBK2002	Use food preparation equipment to prepare fillings	40	\$0.00
FBPRBK3008	Produce sponge cake products	80	\$0.00
SIRXPDK001	Advise on products and services	30	\$0.00
FBPRBK3011	Produce frozen dough products	80	\$0.00
FBPRBK3016	Control and order bakery stock	40	\$0.00
FBPRBK4001	Produce artisan bread products	120	\$0.00
SIRRMER002	Merchandise food products	25	\$0.00
FBPOPR3018	Identify dietary, cultural and religious considerations for food production	40	\$0.00

## Units

The units listed below are just a sample of what we can offer training in. We offer a wide variety of training tailored to suit your business needs.

## Assessment

This course involves accredited units. You will be required to complete assessment tasks to demonstrate your underpinning knowledge, skills and attributes to meet the course outcomes. A combination of written, oral and practical assessment strategies will be used in either a classroom, online or workplace environment.

Where units require demonstration of skills in a workplace environment, you will have the opportunity to do this either in your own workplace (where appropriate), through a practical placement, or by using one of the Institute's simulated workshops/classrooms. Detailed information about the types, conduct and dates of assessments will be provided in advance. You will also be provided with information about the opportunity for reassessment and appeal.

## Fees

*This section gives you an overview of course fees, subsidies, and how they can be paid.*

### Course Fees

**Here's an outline of fees and costs associated with your course.**

**Your fees each year can be made up of 3 different elements.** Everyone has different circumstances that can affect what you pay and how much you pay. :

1. Tuition fees - charged as an hourly rate that varies from course to course. A large portion of the tuition is subsidised by the Victorian Government for eligible students.
2. Resource and/or materials costs - covers the cost of materials and other incidentals. This fee will vary according to the course being undertaken.
3. Booklist items - such as textbooks, equipment and stationery recommended for your course

### Tuition fees

**There are 4 different rates of tuition fees.** Only one will apply to you (depending on your eligibility and circumstances).

1. **Government Subsidised Fee** - you could be eligible for a government-subsidised rate under the Skills First funding depending on your age, educational history, and citizenship or residency status. If you are eligible, the government will contribute to the cost of your training.  
[Find out more about subsidised training](#)
2. **Government Subsidised Concession Fee** - If you are eligible for a Skills First government-subsidised place and hold a current healthcare or pension card, that you can provide at enrolment, you may be eligible for the concession rate. Note, the concession rate is not applicable to Diploma level courses.  
[Find out more about concession rates](#)
3. **If the course is a Free TAFE course or part of the Free TAFE Pathways Program** - Eligible students will not pay course tuition fees for the duration of their enrolment in this course, however, there may be some consumable/material fees for the course (find out more below). Any resource or material costs, or booklist items for this course are listed in the table below.  
[Find out more about Free TAFE](#)  
[Find out more about Free TAFE Pathways Programs](#)
4. **Full fee** - If you are not eligible for a Skills First government-subsidised place, exemption, concession or are enrolling in a course that isn't government-subsidised, you may be required to pay the full fee rate.

#### **FIND OUT MORE ABOUT FEES AND ELIGIBILITY**

The fees listed below are indicative only. The course fees published are subject to change given individual circumstances at enrolment. Course fee funding is made available to eligible individuals by the Victorian and Commonwealth Governments. If funding is utilised, this may affect opportunities to access additional funding in the future. An accurate quote for this course will be provided during the enrolment process.

Course fees by student type	Indicative Course Fee
Government subsidised rate (if eligible)	\$1,730.00
Concession rate	\$350.00

Full fee rate (if not eligible for govt subsidy)	\$18,740.00
<b>Additional course fees</b>	<b>Indicative Course Fee</b>
Course consumable/materials (approximate)	\$350.00

## Resource and/or materials costs

Some courses require specific resources or materials necessary for your study eg: tools of the trade, excursions, etc. Final costs will be determined upon enrolment.

## How do I pay my fees?

Once we have processed your enrolment form, you will receive an email with your invoice.

You have [three options when organising your payment](#):

1. [Upfront payment](#) - can be made over the phone with EFTPOS
2. [Payment plan](#) - can be directly debited from your bank account or via a [VET Student Loan](#) (for diploma or advanced diploma courses only)
3. [Paid by employer, school or job network agency](#) - if your fees are being paid by your employer, school or job network agency, you will need to complete an Authority to Invoice form.

Payments will need to be arranged within five(5) business days of receiving the email containing your invoice.

We also offer a range of [scholarships](#) each year which you may be eligible to apply for to assist with course fees.

## Next Steps

*Ready to take the next step? Here you can make an enquiry, attend an information session or begin the application process.*

## How to apply for an apprenticeship or traineeship

There are five simple steps to apply for an apprenticeship or traineeship with us.

1. **Find a job** - find a job as an apprentice or trainee through an Apprenticeship Centre or Group Training Company.
2. **Register** - register with an Australian Apprenticeship Support Network (AASN) and nominate SWTAFE as your training provider (your employer will usually do this for you).
3. **Complete a pre-training review** - SWTAFE staff will contact you to organise your Pre-Training Review once your AASN contract registration is complete.
4. **Enrol** - complete the enrolment form provided to you and provide your identification.
5. **Sign** - once you've completed your enrolment form and verified your identification you will receive your student declaration form to review and sign. You can sign this digitally via your smartphone, computer or tablet.

If need any assistance with applying, [contact our Customer Service team](#) on 1300 648 911 or [visit your nearest campus](#).

## Careers and Course Advice

Not sure which course is right for you? South West TAFE will help you find your way.

Our Careers Coaches at the [Skills and Jobs Centre](#) is here to support you. Whether you're exploring career options, transitioning from school to the workforce or looking to study after school we're here to help you.

## Student Support

As a SWTAFE student, you can access a variety of support services that will enhance your study experience and help you complete your studies successfully. For more information about any of these services, [visit our student page](#).