



## CERTIFICATE III IN BAKING

COURSE CODE FBP30517

CRICOS COURSE CODE 0101959

**58 Weeks**

**On campus in Adelaide, Australia**

### **Course Overview**

Certificate III in Baking provides the opportunity to broaden your career opportunities by combining four related fields of bread, pastry, cake and biscuit making qualifications. The aim of the course is to develop and extend practical skills and knowledge, create new recipes and become familiar with contemporary research trends and the latest market developments. This helps to support the skills and knowledge required to produce quality bakery products in the Bakery Industry.

As a part of this process, students will also conduct product sampling and evaluate results. On completion students will have the competitive edge to gain employment as a qualified baker or pastry cook perfect to make dough from a career in the culinary arts.

Contact us to know more: [info@jabinhopkins.edu.au](mailto:info@jabinhopkins.edu.au)

## Course Structure

Certificate III in Baking requires competency in 19 units, and JHIT offers the following highly sought-after units as a part of this qualification:

- > **FBPRBK2002** Use food preparation equipment to prepare fillings
- > **FBPRBK3001** Produce laminated pastry products
- > **FBPRBK3002** Produce non laminated pastry products
- > **FBPRBK3005** Produce basic bread products
- > **FBPRBK3006** Produce savoury bread products
- > **FBPRBK3007** Produce specialty flour bread products
- > **FBPRBK3008** Produce sponge cake products
- > **FBPRBK3009** Produce biscuit and cookie products
- > **FBPRBK3010** Produce cake and pudding products
- > **FBPRBK3014** Produce sweet yeast products
- > **FDFO2061A** Use numerical applications in the workplace
- > **FBPRBK3016** Control and order bakery stock
- > **FBPRBK3018** Produce basic artisan products
- > **FBPRBK3004** Produce meringue products
- > **FBPRBK4003\*** Produce gateaux, tortes and entremets
- > **FDFOHS2001A** Participate in OHS processes
- > **FBPRBK3015** Schedule and produce bakery production
- > **FDFFS2001A** Implement the food safety program and procedures
- > **FBPOPR3002\*** Prepare food products using basic cooking methods

\* The unit has a prerequisite unit and it will be covered under the qualification.

## Course credit

Students may apply for Credit Transfer for units undertaken elsewhere and have these units count towards the qualification, where these units are applicable.

**Recognition of Prior Learning (RPL) is available for this course**

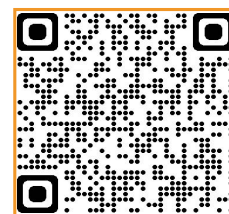
## ENTRY REQUIREMENTS

### Entry requirements for international students

- Have completed Year 12 study or equivalent.
- English proficiency equivalent to IELTS overall score of 5.5 Or ACSF Level 4 as assessed by Jabin Hopkins Institute of Technology English Language Literacy Assessment
- Be over 18 years of age

\* You may be eligible for enrolment without completion of year 12 study. Contact us to know more: [info@jabinhopkins.edu.au](mailto:info@jabinhopkins.edu.au)

**Enrol Now:** <http://www.jabinhopkins.edu.au/apply-now>



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No Vet Student Loans available

RTO No: 40345, CRICOS No: 03189B