

48 Weeks

On campus in Adelaide, Australia

Course Overview

This Qualification covers post-trade outcomes for retail bakers, advanced bread makers and advanced pastry cooks. It has been packaged to reflect a specialisation in advanced technical baking skills and in bakery business management skills to reflect a combination of both.

Certificate IV in Baking targets those working or intending to work in a retail baking enterprise as owners, managers and/or senior bakers or pastry cooks.

The Qualification includes technical, artisan and creative skills and knowledge required to produce bakery products, solve baking problems, and ensure that operations are implemented and maintained to optimal performance. It also covers skills in monitoring the implementation of systems and procedures, and management functions of the organisation.

Course Structure

The Certificate IV in Baking course requires competency in 14 units, and JHIT offers the following highly sought-after units as a part of this qualification:

- > FDFOHS4002A Maintain OHS processes
- > SITXHRM001 Coach others in job skills
- > FBPRBK4001* Produce artisan bread products
- > FDFFS4001A Supervise and maintain a food safety plan
- > SITXFSA001 Use hygienic practices for food safety
- > SITHPAT006* Produce desserts
- > FBPRBK4006 Coordinate baking operations
- > FBPRBK4004 Develop baked products
- > SITHPAT008* Produce chocolate confectionery
- > BSBSUS401 Implement and monitor environmentally sustainable work practices
- > SITHPAT005* Produce petit fours
- > FBPRBK4005 Apply advanced finishing techniques for specialty cakes
- > FBPRBK3016 Control and order bakery stock
- > FBPRBK4003* Produce gateaux, tortes and entremets

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

This Qualification is a post-trade Qualification and requires one of the following trade-related Qualifications for entry:

- > FDF30510 Certificate III in Retail Baking (Cake and Pastry)
- > FDF30610 Certificate III in Retail Baking (Bread)
- > FDF30710 Certificate III in Retail Baking (Combined)
- > FBP40217 Certificate III in Baking

Or, t least 3 year's full time relevant employment in a commercial baking environment.

Additional entry requirements for international students

- 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 and,
- Have completed Year 12 study or equivalent.

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







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^{*}The unit has a prerequisite unit and it will be covered under the qualification.

^{*} You may be eligible for enrolment without completion of year 12 study. Contact us to know more: info@jabinhopkins.edu.au