BAKING-RETAIL

TAFE Course No. for enrolment 9298
Credential available Transcript of Academic Record, Statement of Competencies Achieved
TAFE Curriculum Centre Community Services, Health, Tourism & Recreation

BOS Course No./Unit value Exclusions Some modules also part of Traineeship course?
59387 - 2 units x 1 year Nil Yes
59388 - 2 units x 2 years

Advanced Standing in other TAFE courses (Note: All TAFE courses are AQF credentials)
9298 Certificate III in Food Processing (Retail Baking) Combined (FDF30703)
9296 Certificate III in Food Processing (Retail Baking - Cake and Pastry)
9297 Certificate III in Food Processing (Retail Baking - Bread)
All units are aligned to National Competency Standards that will allow for direct articulation into any related Food Processing (FDF03) qualification courses.

Who is this course for?
Preliminary and HSC year students.

This course is for students who wish to gain entry level skills in the baking industry. It is recommended that students obtain part-time employment or work experience in a retail baking environment.

What is this course about? What will students be doing?
Depending on the modules chosen students will gain the skills and knowledge to:
- apply basic mathematical functions of addition, subtraction, multiplication and division to carry out routine work tasks
- produce pastry and shortbread in an in-store bakery or retail baking environment. This unit covers all pastry types with the exception of choux pastry and may include the steps of blocking and laminating according to pastry requirements. On successful completion you will be able to: prepare and mix ingredients, block and laminate pastry as required, clean equipment
- produce choux pastry in an in-store bakery or retail baking environment. On successful completion you will be able to: prepare and mix ingredients, shape or form product, clean equipment.
- form pastry and deposit fillings into a pastry shell or onto a pastry sheet which may then be topped according to product requirements. This unit applies to form and fill processes in an in-store or retail bakery environment. On successful completion you will be able to: prepare to fill and form pastry products, form and fill pastry products, clean equipment
- bake pastry in an in-store bakery or retail baking environment. On successful completion you will be able to: prepare to bake pastry products, bake products.
- produce a range of cake, sponge and cookie batters in an in-store bakery or retail baking environment. On successful completion you will be able to: prepare sponge, cake and cookie batter, clean equipment
- bake sponges, cakes and cookies in an in-store bakery or retail baking environment. On successful completion you will be able to: prepare to bake product, bake products
- prepare and apply decorating materials such as fondants and ganache and use a range of typical decorating techniques. On successful completion you will be able to: prepare to decorate cakes and cookies, decorate products to meet quality and customer requirements.
- produce a range of yeast-based breads, cakes and pastries in an in-store bakery or retail baking environment. On successful completion you will be able to: prepare to mix dough, prepare dough, bake/fry product, clean equipment

Recognition from HSC to TAFE courses (credit transfer opportunities)
Please refer to the Credit Transfer website http://www.det.nsw.edu.au/hsctafe/ for the most current information regarding credit transfer arrangements.

Updated June 2005
## BAKING-RETAIL

### Course Content

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<th>Unit of Competency Code</th>
<th>Module Numbers</th>
<th>Pre-requisite modules</th>
<th>Nominal Module Hours</th>
<th>Cost Category</th>
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<td>USE BASIC MATHEMATICAL CONCEPTS</td>
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<td>9301U</td>
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<tr>
<td>PRODUCE PASTRY (SHORT &amp; PUFF)</td>
<td>FDFRBPFP2B</td>
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<td>PRODUCE CHOUX PASTRY</td>
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<td>FORM &amp; FILL PASTRY PRODUCTS</td>
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<td>BAKE PASTRY PRODUCTS</td>
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<td>PRODUCE SPONGE, CAKE &amp; COOKIE BATTER</td>
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<td>BAKE SPONGES, CAKES &amp; COOKIES</td>
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<td>DECORATE CAKES &amp; COOKIES</td>
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<td>PRODUCE YEAST-RAISED PRODUCTS</td>
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<td>5</td>
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</tbody>
</table>

Select modules that total the hours for the units studied.

Nominal Course Hours: 108 – 216 (Min.)

### Additional Information:

The Board of Studies limits participation of Year 10 students in VET courses for the School Certificate to students in the following categories of schools, (i) schools identified as rurally isolated, (ii) juvenile justice centres, and (iii) schools for students with behaviour difficulties.

Principals responsible for students in these categories of schools may apply to the Board, using the Board Endorsed Course process, for permission to deliver this course to Year 10 students.