

Baking – Retail

TAFE course enrolment number	9298
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Is this course available for school-based apprentices?	Yes
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VET credential available	Statement of Attainment towards Certificate III Food Processing (Retail Baking – Combined) (FDF30703)
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BOS course name	Pattern of study	BOS course number	Schools Online entry advice
Baking – Retail (120 hours)	2 units x 1 year	59387	Enter this course number for either Preliminary (Year 11) or HSC (Year 12)
Baking – Retail (240 hours)	2 units x 2 years	59388	Enter this course number for both Preliminary (Year 11) and HSC (Year 12)

Exclusions	None
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Access including access by students in Stage 5.	In certain circumstances students in Stage 5 may access a Stage 6 VET course while also completing the requirements for the award of the School Certificate. Further information is available on the Board of Studies website at www.boardofstudies.nsw.edu.au/voc_ed/stage-5.html
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HSC unit credit and course requirements

HSC unit credit for VET courses can be accredited to the Preliminary and/or HSC pattern of study.

Baking – Retail (120 indicative hours)

- accredited for a total of 2 units at the Preliminary and/or HSC level
- attempt Group 1 units of competency to a minimum of 120 HSC indicative hours.

Baking – Retail (240 indicative hours)

- accredited for a total of 4 units at the Preliminary and/or HSC level
- attempt Group 1 units of competency to a minimum of 240 HSC indicative hours
- *for school-based apprentices only*, attempt Group 1 and/or Group 2 units of competency to a minimum of 240 HSC indicative hours.

For a course to count towards the HSC program of study students must satisfy the course completion criteria as required by the Board of Studies. Refer to Section 8.4 of the *Assessment, Certification and Examination (ACE) Manual*.

AQF VET credential

To attain Certificate III in Food Processing (Retail Baking – Combined) (FDF30703) students must achieve 20 units of competency including:

- 4 core units (1 core unit of competency provided by this course)
- a minimum of 16 specialist and optional units of competency (some units of competency provided by this course).

TAFE delivered HSC VET Content Endorsed Course Description (2009)

Course content

Unit code	Unit title	Core (C) or elective (E) or specialist (S) for AQF VET qualification	Prerequisites	Indicative hours for HSC credit
Group 1				
FDFCORBM2A	Use basic mathematical concepts	C	nil	15
FDFCORFSY1A	Follow work procedures to maintain food safety	–	nil	20
FDFCORHS1A	Follow work procedures to maintain health and safety	–	nil	40
FDFCORQAS1A	Follow work procedures to maintain quality	–	nil	20
FDFRBBC2B	Bake sponges, cakes and cookies	S	nil	20
FDFRBCP2B	Produce choux pastry *	E	nil	20
FDFRBBP2B	Bake pastry products	S	nil	20
FDFRBDC2B	Decorate cakes and cookies	S	nil	40
FDFRBFF2B	Form and fill pastry products	S	nil	20
FDFRBPC2B	Produce sponge, cake and cookie batter	S	nil	35
FDFRBPP2B	Produce pastry	S	nil	35
FDFRBPY2B	Produce yeast-raised products *	E	nil	35
Group 2 – for school-based apprentices				
FDFCORQFS3A	Monitor the implementation of quality and food safety programs	C	nil	50
FDFCORWCM2A	Present and apply workplace information	C	nil	30
FDFRBFP1B	Finish products	E	nil	20
FDFRBPF2B	Prepare fillings	S	nil	20
Total HSC indicative hours				120 or 240

* Only one of these units of competency can contribute towards the AQF VET qualification.

For further information

Refer to the following websites:

www.det.nsw.edu.au/vetinschools/vet/tvet/index.html

www.tafensw.edu.au → Find a course → TVET for schools