

Food Processing (Retail Baking - Bread)

| BOS course name | Pattern of study | BOS course number | Schools Online entry advice |
|-----------------------------|-------------------|----------------------------------------------|---------------------------------------------------------------------------|
| Food Processing (240 hours) | 2 units x 2 years | 58043 (school/private provider delivered) | Enter this course number for both Preliminary (Year 11) and HSC (Year 12) |
| | | 43304 (TAFE NSW delivered) | |

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| AQF VET qualification | Statement of Attainment towards Certificate III in Food Processing (Retail Baking – Bread) (FDF30603) |
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| Minimum work placement | For school-based apprentices mandatory work placement requirements for this course are met through the on-the-job training component of the school-based apprenticeship. |
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| Exclusions | Baking – Retail (TAFE NSW VET CEC) |
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For TAFE NSW delivery only:

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|-------------------------|-----------------------------------------|---------------------------|------|
| TAFE course name | Food Processing (Retail Baking – Bread) | TAFE course number | 9297 |
|-------------------------|-----------------------------------------|---------------------------|------|

HSC unit credit and course requirements

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

Food Processing (240 indicative hours)

- accredited for a total of 4 units at the Preliminary and/or HSC level
- attempt 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*.

The pattern of study entered (for example 2 units x 2 years) should reflect the delivery of the course over successive years. Students will be credentialled for the HSC unit credit entered each calendar year provided they have satisfactorily completed the course requirements for that calendar year as determined by the school/RTO.

Access by students in Stage 5

This course is for students undertaking a school-based apprenticeship.

In certain circumstances students in Stage 5 may access this 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

Course content

| Unit code | Unit title | Unit-specific prerequisite | Core (C) or specialist (S) or elective (E) for AQF VET qualification | HSC indicative hours of credit |
|------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------|----------------------------|----------------------------------------------------------------------|--------------------------------|
| Attempt units of competency to a minimum of <u>240</u> HSC indicative hours | | | | |
| FDFCORBM2A | Use basic mathematical concepts | nil | C | 20 |
| FDFCORHS3A | Monitor the implementation of occupational health and safety policies and procedures | nil | C | 40 |
| FDFCORQFS3A | Monitor the implementation of quality and food safety programs | nil | C | 50 |
| FDFCORWCM1A | Communicate workplace information | nil | – | 10 |
| FDFCORWCM2A | Present and apply workplace information | nil | C | 30 |
| FDFRBBB2B | Bake bread | nil | S (specialist Retail Baking – Bread Level 3) | 20 |
| FDFRBPF2B | Prepare fillings | nil | E (specialist Retail Baking Level 2) | 20 |
| FDFRBFM2B | Conduct final mould and final proof | nil | S (specialist Retail Baking – Bread Level 3) | 15 |
| FDFRBPD2B | Produce bread dough | nil | S (specialist Retail Baking – Bread Level 3) | 35 |
| FDFRBSM2B | Scale and mould dough for intermediate proof | nil | S (specialist Retail Baking – Bread Level 3) | 15 |

AQF VET qualification

To attain Certificate III in Food Processing (Retail Baking - Bread) (FDF30603) students must achieve 13 units of competency including:

- a) 4 core units of competency
- b) 9 specialist/optional elective units of competency (see Training Package for specifics of qualification packaging rules).