

Retail Baking

BOS course name	Pattern of study	BOS course number	Schools Online (Administration) entry advice
Retail Baking (120 hours)	2 units x 1 year	tba (school/private provider delivered)	Enter this course number for either Preliminary (Year 11) or HSC (Year 12)
		59387* (TAFE NSW delivered)	
Retail Baking (240 hours)	2 units x 2 years	tba (school/private provider delivered)	Enter this course number for both Preliminary (Year 11) and HSC (Year 12)
		59388* (TAFE NSW delivered)	

* Application to LINK not required.

AQF VET qualification	Statement of Attainment towards Certificate III in Retail Baking (Combined) (FDF30710)
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Minimum work placement	non school-based apprentices – nil school-based apprentices – mandatory work placement requirements are met through the on-the-job training component of the school-based apprenticeship
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Exclusions	Nil
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For TAFE NSW delivery only:

TAFE course name	Retail Baking (Combined)	TAFE course number	10039
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Note: This endorsed course description and/or the TAFE NSW course may include units of competency that are not available for delivery by TAFE NSW for a TVET program of study.

HSC unit credit and course requirements

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

Retail Baking 120 indicative hours

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

Retail Baking (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*.

Access by students in Years 9 and 10 (Stage 5)

In certain circumstances students in Years 9 and 10 (Stage 5) may access this Stage 6 VET course. 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	Status for AQF VET qualification	HSC indicative hours of credit
FDFFS2001A	Implement the food safety program and procedures	nil	core	30
FDFOHS3001A	Contribute to OHS processes	nil	core	30
FDFOP1003A	Carry out manual handling tasks	nil	elective (Group A FDF20510)	15
FDFOP2003A	Clean equipment in place	nil	elective (Group A FDF20510)	30
FDFOP2004A	Clean and sanitise equipment	nil	elective (Group A FDF20510)	30
FDFOP2005A	Work in a socially diverse environment	nil	elective (Group A FDF20510)	10
FDFOP2061A	Use numerical applications in the workplace	nil	core	20
FDFOP2064A	Provide and apply workplace information	nil	core	30
FDFPPL2001A	Participate in work teams and groups	nil	elective (Group A FDF20510)	20
FDFRB1001A	Finish products	nil	elective (Group A FDF20510)	20
FDFRB2001A	Form and fill pastry products	nil	core	20
FDFRB2002A	Prepare fillings	nil	core	20
FDFRB3001A	Produce pastry	nil	core	35
FDFRB3003A	Produce sponge, cake and cookie batter	nil	core	35
FDFRB3004A	Decorate cakes and cookies	nil	core	40
FDFRB3006A	Bake sponges, cakes and cookies	nil	core	20
FDFRB3007A	Bake pastry products	nil	core	20
HLTFA301C	Apply first aid	nil	Group A elective	20
MSAENV272A	Participate in environmentally sustainable work practices	nil	core	15
SIRXFIN001A	Balance point-of-sale terminal	nil	elective (Group A FDF20510)	15
SITHFAB012B	Prepare and serve espresso coffee	nil	Group A elective	15

Unit code	Unit title	Unit-specific prerequisite	Status for AQF VET qualification	HSC indicative hours of credit
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For school-based apprentices only:

FDFRB2003A	Produce meringue-based products	nil	Group A elective	15
FDFRB3014A	Produce sweet yeast products	nil	Group A elective	35
FDFRB3012A	Diagnose and respond to product and process faults (pastry, cakes and cookies)	FDFRB2001A FDFRB2002A FDFRB3001A FDFRB3003A FDFRB3004A FDFRB3006A FDFRB3007A	core	25
Total HSC indicative hours				120 or 240

AQF VET qualification

To attain Certificate III in Retail Baking (Combined) FDF30710 students must achieve 20 units of competency including:

- a) 17 core units
- b) 3 elective units
 - minimum 1 Group A elective unit
 - the two remaining units may be selected from:
 - Group A elective units, not previously selected
 - units packaged at Group A in FDF20510 Certificate II in Retail Baking Assistance
 - units packaged at FDF40110 Certificate IV in Food Processing (maximum of 1)
 - units from any nationally endorsed Training Package and accredited course that are packaged at Certificate 1 level (maximum 1 unit), Certificate II level (maximum 1 unit) and Certificate III level.