

Course Details - FBP20117 Certificate II Food Processing (Baking focus) (Birdwood High School)

AHSPs Title	Certificate II Food Processing - Specialising in Bakery		
Qualification	FBP20117 Certificate II Food Processing (Baking focus)		
RTO	TAFE SA (National Code 41026)		
Host Organisation	Birdwood High School		
Course Length	2 semesters (1 year)		
Course Description	<p>This course enables students to gain knowledge and hands on experience making a range of bakery products. Students will complete competencies from the Food Processing qualification with a baking focus. The training environment will simulate a retail baking operation. Students study core units which focus on OHS process, food safety, quality systems and procedures, environmentally sustainable work practices and workplace information.</p> <p>Information provided about this course may be subject to change.</p>		
Pathways	Retail Baker I Pastry Cook Business		
Other Requirements	Closed in shoes and long trousers.		
Delivery Location(s)	Birdwood High School, Shannon Street, Birdwood, SA, 5234		
Dates and Times	30 weekly sessions at Birdwood High School on Tuesdays from 08:45 until 15:15. Commencement date 04/02/20. course dates and times for 2020 to be confirmed		
Work Placement	10 days Compulsory to achieve all competencies		
SACE Details	SACE Stage 1, 70 SACE credits		
Units Of Competency	Core	SITHFAB005 Prepare and serve espresso coffee (30 nominal hours) SITXFSA001 Use hygienic practices for food safety (15 nominal hours) FBPRBK2004 Assist basic bread production (60 nominal hours) FDFOP2063A Apply quality systems and procedures (30 nominal hours) FDFOP2064A Provide and apply workplace information (30 nominal hours) FDFFS2001A Implement the food safety program and procedures (30 nominal hours) MSMENV272 Participate in environmentally sustainable work practices (30 nominal hours) FDFOHS2001A Participate in OHS processes (40 nominal hours)	Elective FBPPBK2002 Operate a pastry forming and filling process (40 nominal hours) FBPPBK2007 Operate a pastry production process (50 nominal hours) FDFOP2061A Use numerical applications in the workplace (30 nominal hours) FBPPBK2005 Operate a doughnut making process (40 nominal hours) FDFOP2004A Clean and sanitise equipment (30 nominal hours)
		Nominal hours are used for SACE purposes and are not reflective of actual delivery hours Competencies may vary due to TAFE SA requirements	
Training Cost	\$2,600.00 GST exempt This course is delivered by an approved Skilling South Australia training provider, and as such, students may be eligible to be funded for the Training Cost of this course under a Training Guarantee for SACE students (TGSS). Please refer to your school's VET Coordinator for more information. This does not cover consumables. To be eligible for this funding, students must be 16 years or older at the beginning of the course. If eligible, this course is fee-free except for extra costs for example aprons. These fees may vary in 2020. Non-member schools - an additional 15% admin levy up to a maximum of \$250.00 per student.		
Other Costs	None An apron will need to be purchased.		
Number Of Students	Minimum 10 Maximum 15		
Contact Person	Ms Rachel Brennan, Phone 85685100, Email Rachel.Brennan136@schools.sa.edu.au		