

## Course Details - FBP20117 Certificate II in Food Processing (Specialising in Baking) - Birdwood High School

AHSPs Title	Food Processing - Specialising in Baking		
Qualification	FBP20117 Certificate II in Food Processing (Specialising in Baking)		
RTO	TAFE SA (National Code 41026)		
Host Organisation	Birdwood High School		
Course Length	2 semesters (1 year) 30 weeks		
Course Description	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.		
Pathways	Retail Baker I Pastry Cook Business		
Entry Requirements	<p>Students in Year 11 will need to demonstrate a genuine interest or experience within the industry.</p> <p>Students in Year 11 will also need to undertake the VET Readiness Orientation (VETRO) process in Semester 2, 2021 via a referral process completed at their Home School using an online form.</p> <p>Once the Home School has completed the referral process, students will be required to undertake a Snapshot Reading and Numeracy Assessment to demonstrate sufficient literacy and numeracy ability.</p>		
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 at times to be confirmed. Commencement date 08/02/22.		
Work Placement	10 days Compulsory to achieve all competencies		
SACE Details	SACE Stage 1, 70 SACE credits		
Units Of Competency	Core	FBPRBK2004 Assist basic bread production (60 nominal hours) FDFFS2001A Implement the food safety program and procedures (30 nominal hours) SIRXPDK001 Advise on products and services (30 nominal hours) FBPRBK3008 Produce sponge cake products (80 nominal hours) FDFOP2063A Apply quality systems and procedures (30 nominal hours) FDFOP2064A Provide and apply workplace information (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	\$255.00 GST exempt This training cost may vary in 2022 and does not include consumables. This training cost is the gap fee payable after subsidised government funding from the Department for Innovation and Skills (VFSS). For DfE families who qualify for School Card, there may be no cost for this course. Please refer to your school's VET Coordinator for further information. Non-member schools - an admin levy of \$250.00 per student.		
Other Costs	\$200.00 including GST Enrolment fee.		
Number Of Students	Minimum 12 Maximum 15		
Selection Process	An interview will be required for all new students applying to undertake this course. The interview will be conducted at Birdwood High School. Applicants will be contacted directly by Birdwood High School to confirm the time and date of the interview		
Contact Person	Ms Rachel Brennan, Phone 85685100, Email Rachel.Brennan136@schools.sa.edu.au		