

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 02/02/21.		
Work Placement	10 days Compulsory to achieve all competencies		
SACE Details	SACE Stage 1, 70 SACE credits		
Units Of Competency	Core	SITHFAB005 SITXFSA001 FBPRBK2004 FDFOP2063A FDFOP2064A FDFFS2001A MSMENV272 FDFOHS2001A	Prepare and serve espresso coffee (30 nominal hours) Use hygienic practices for food safety (15 nominal hours) Assist basic bread production (60 nominal hours) Apply quality systems and procedures (30 nominal hours) Provide and apply workplace information (30 nominal hours) Implement the food safety program and procedures (30 nominal hours) Participate in environmentally sustainable work practices (30 nominal hours) Participate in OHS processes (40 nominal hours)
	Elective	FBPPBK2002 FBPPBK2007 FDFOP2061A FBPPBK2005 FDFOP2004A	Operate a pastry forming and filling process (40 nominal hours) Operate a pastry production process (50 nominal hours) Use numerical applications in the workplace (30 nominal hours) Operate a doughnut making process (40 nominal hours) 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). - From January 2021, students who turn 16 in year 11 will be able to access subsidised training from the beginning of the school year. Please refer to your school's VET Coordinator for more information. This does not cover consumables. 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		