

Food Processing

(Baking and Patisserie)

FDF30111 Certificate III in Food Processing
(Intro to Baking and Patisserie)
Independent Institute of Food Processing RTO – 40123

Course length

24 weeks - 1 day a week

Credit value

Refer to page 8 for more information.

Advice to students

This course requires attendance on one full day per week. Basic written language skills are essential. Previous food processing and/or handling experience is preferred. This course is an extension to the Certificate II in Food Processing (Café, Sales and Barista) run at Marden Senior College each semester.

Course overview

The training will give students the opportunity to gain key skills and/or recognition in food handling, food preparation, customer service/selling and barista/cafe duties. Students will produce quality food and beverage products to serve and sell to staff/students in the Marden cafeteria one day a week over recess and lunch. Each week students will produce a minimum of two new products and espresso coffee to order over the duration of the service periods. A theory session will commence after students have completed stocktake of product and cleaned the kitchen area.

This program will help students become job ready for businesses such as cafes, delis, bakeries, hotels, commercial kitchens, catering, hospitality, restaurants and kitchens.

Assessment

Assessment is conducted throughout the course in both practical and theoretical activities. Each competency is assessed according to the criteria set in the training package. Students can also apply for RPL.

Pathways

Students have the opportunity to move into further specific study areas of bakery, commercial cookery, meat and food processing, or alternatively undertake relevant apprenticeship training options.

Further information

This course is only available to students undertaking other subjects at Marden Senior College.



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