FBP20122 - CERTIFICATE II IN FOOD PROCESSING
Supported by Government of South Australia

Baking | Food Preparation | Customer Service

Course Description

This one-year face-to-face course introduces students to a variety of possible pathways including baking, hospitality, and cafe kitchens. The students will work in teams to produce sweet and savoury dishes to sell to the Marden Senior College Cafe customers. Each week is a different menu for recess and lunch, giving the students a wide range of experiences and techniques. This includes cakes, biscuits, slices, vegetarian options, casseroles, pies, and salads from all over the world. Students will learn about food safety and special food requirements. Make the most of the small class size to practice skills independently and in teams!

Pathways

Upon completion of this full certificate course students may have the opportunity to move into further specific study areas of bakery, commercial cookery, and food processing, or alternatively undertake relevant apprenticeship training options.

Students may also enter into a traineeship in Certificate III in Food Processing or Certificate III in Hospitality or gain employment in the Cafe/Food/Hospitality Industries.

Course Schedule

Course Length
Year (35 weeks)
Students must be prepared to complete required homework each week.

Training day and Time(s)
Friday: 8.30 am – 3.30 pm

Course dates
9 February 2024 - 15 November 2024

Enrolment

Please register your interest in the Food Processing course via the Marden Senior College website.
https://www.msc.sa.edu.au/vet-registration/

If you are currently at Secondary School, please enquire via your Home School VET Coordinator.

General enquires:
To enrol complete an online enquiry form www.msc.sa.edu.au/enrol or contact Student Services to make an appointment on 8366 2800

Approved evidence of completion of a relevant VET pathway must be provided.
LLN and pre training interview to be conducted by Marden Senior College prior to being accepted into the course.

Participant Eligibility Criteria apply.
Must be an Australian Citizen, permanent Australian resident or Eligible visa holder. Enrolled in Year 11, 12 or 13 and are 16 years of age or turning 16 years of age in the year of study and are undertaking SACE.

Program Provider Contact: Heather Thomas
Phone: (08) 8366 2869   **email**: MSC.RTO479@schools.sa.edu.au

Enquire now for 2024!

Program Content listed on following page

Course Competencies

Course Content: Students are required to complete 4 core and 9 elective units of competency to achieve this qualification.
Total number of units = 13   *This qualification is current in the national register*

The units selected for this course allows for flexibility to match students' interests and capabilities.

Competency Code Core units	Competency Name	Nominal Hours
FBPFSY2002	Apply food safety procedures	30
FBPOPR2096	Follow procedures to maintain good manufacturing practice in food processing	40
FBPWHS2001	Participate in work health and safety processes	40
FBPOPR2071	Provide and apply workplace information	30
Elective units		
FBPOPR2095	Clean and sanitise equipment	30
FBPOPR3018	Identify dietary, cultural and religious considerations for food production	40
FBPOPR2076	Inspect and sort materials and product	30
FBPOPR1013	Operate basic equipment	30
MSMENV272	Participate in environmentally sustainable work practices	30
FBPPPL2001	Participate in work teams and groups	30
FBPOPR1012	Prepare basic mixes	20
FBPRBK2002	Use food preparation equipment to prepare fillings	40
FBPOPR2069	Use numerical applications in the workplace	30
	Total Nominal Hours	420
	Up to 60 Stage 1 SACE credits upon completion of this qualification	60

Nominal hours are used for SACE purposes and are not reflective of actual delivery hours

Special Requirements

- Neat, clean casual dress, **enclosed non-slip shoes** (ideally leather, or sturdy runner)
- Do not wear any loose jewellery or conventional/smart watches
- Bring pen, writing paper, USB and personal laptop computer

Work Placement Requirements: N/A
Class Size: 12 - 14

PLEASE NOTE: Courses will only commence if minimum enrolment numbers are met.
Parents, Students and VET Coordinators are strongly advised to confirm course details with host schools.
All information in this document was correct at the time of publication but is subject to change.

Initiative of
Government of South Australia