

Path of Study
NC0589 National Certificate in Baking (Level 3)

All courses are compulsory

Full time study for one year (part time also available)

BABI300 Introduction to Biscuits <i>3 credits</i>	BAPA300 Introduction to Pastry Making <i>5 credits</i>	BACA300 Introduction to Cake Making <i>5 credits</i>	BALR300 Legislative Requirements <i>8 credits</i>
FOHN167 Producing Safe Food <i>2 credits</i>	BABD300 Introduction to Bakery Decoration <i>21 credits</i>	BABS300 Bakery Science <i>7 credits</i>	BACB300 Craft Baking Skills <i>69 credits</i>



Semester 1



Semester 2



Runs across both semesters