



New Zealand Certificate in Baking (Level 3)



Intakes

19/07/2027 (New Plymouth)



Duration

1 semester full-time



Domestic Fees

\$4,649.00



witt.ac.nz



New Zealand Certificate in Baking (Level 3)

Learn how to apply basic baking skills to produce a range of biscuits, breads, cakes, and pastry products in line with industry standards. You will learn how to work as an effective team member and produce bakery products while demonstrating clear and appropriate communication within group and one-on-one situations.

Courses

CIB3.100

Practical 1 – Breads and Doughs

This course is designed to provide students with knowledge and baking skills in the production of breads and doughs, food safety, kitchen safety and hygiene practices to industry standards. Students will also develop their communication skills as an effective member of a team and in one-on-one situations.

CIB3.101

Practical 2 – Pastry Products

This course is designed to provide students with knowledge and baking skills in the production of pastry products food safety, kitchen safety and hygiene practices to industry standards.

CIB3.102

Practical 3 – Cakes and Sponges

This course is designed to provide students with knowledge and baking skills in the production of cakes and sponges, food safety and hygiene practices to industry standards.

CIB3.103

Practical 4 – Bakery Small Goods

This course is designed to provide students with the knowledge and bakery skills in the production of bakery small goods, food safety, kitchen safety and hygiene practices to industry standards.

Programme Specific Information

Class Times

Classes are taught over three days a week.

Education pathway

This qualification provides a pathway for people wanting to progress from secondary education into the Baking industry. Graduates may progress to one or more of:

- New Zealand Certificate in Cookery (Level 3)
- New Zealand Certificate in Cookery (Level 4)
- New Zealand Certificate in Food and Beverage Service Level 3

Entry Requirements

- Open entry

You will learn how to:

- Follow health and safety, and food hygiene processes and procedures related to baking industry standards.
- Apply basic baking skills to produce biscuit, bread, cake, or pastry products in accordance with industry standards.
- Work as an effective member of a team to produce required bakery products.
- Communicate clearly and appropriately in group and one-on-one situations.
- Use literacy and numeracy skills to produce required bakery products.

Career Options

Junior baker, bakery assistant.

Additional Course Related Costs

- Uniform - \$230 (approx) includes White aprons, Chefs pants, White Chefs Jackets, White Chefs hat
- Shoes - between \$80-\$150 (fully enclosed, flat, black shoes, non-slip, non-marking sole)
- Stationery and printing - \$20