

**SKILL CERTIFICATION FOR SERVICE PROVIDERS**  
**TRADE - BAKERY**  
**ORIENTATION PROGRAM - FIVE DAYS**

**COURSE CONTENT**

1. Pride in Nation
2. Tourism and your role in bakery
3. Personal Hygiene for food handlers
4. Preparing for work
5. Bakery equipment uses & maintenance
6. Bakery & Pastry Terms
7. Principles of baking
8. Bread making and faults
9. Basics of pastry making
10. Methods of cake making & faults in cake making
11. Storing Food
12. Food Presentation (consistency, texture, flavour, colour, garnishes)
13. Health and Safety
14. Basic First Aid
15. Closing down the Bakery

