

FBP20221 Certificate II in Baking

Release 1

FBP20221 Certificate II in Baking

Modification History

Release	Comments	
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.	

Qualification Description

This qualification describes the skills and knowledge of a baker's assistant working in a commercial baking environment.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety, regulations and legislation that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 11 units of competency:
 - 7 core units plus
 - 4 elective units.

Elective units must ensure the integrity of the qualification's Australian Quality Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome.

The electives are to be chosen as follows:

- 1 from the units listed in Group A
- 2 from the remaining units listed in Group A or units listed in Group B
- 1 from the remaining units listed in Group A, or units listed in Group B, or any currently
 endorsed Training Package or accredited course that is packaged at a Certificate II or III
 level.

Core Units

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FBPFSY2002	Apply food safety procedures
FBPOPR2069	Use numerical applications in the workplace
FBPOPR2071	Provide and apply workplace information
FBPRBK2002	Use food preparation equipment to prepare fillings
FBPRBK2005	Maintain ingredient stores
FBPRBK3005	Produce basic bread products
FBPWHS2001	Participate in work health and safety processes

Elective Units

Group A

FBPRBK3002	Produce non laminated pastry products	
FBPRBK3008	Produce sponge cake products	
FBPRBK3014	Produce sweet yeast products	

Group B

FBPPPL2002	Work in a socially diverse environment
FBPRBK3009	Produce biscuit and cookie products
HLTAID011	Provide First Aid
SIRRMER002	Merchandise food products
SIRXPDK001	Advise on products and services
SIRXSLS001	Sell to the retail customer

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP20221 Certificate	FBP20217 Certificate	Unit codes updated in core	Equivalent

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Code and title current version	Code and title previous version	Comments	Equivalence status
II in Baking	II in Baking	and electives	

Links

 $Companion\ \ Volumes,\ including\ \ Implementation\ \ Guides,\ are\ available\ \ at\ VETNet: - \\ \underline{https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4}$

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