FBP30317 Certificate III in Cake and Pastry

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 1.0.

Qualification Description

This qualification describes the skills and knowledge of a pastry cook who bakes cake, pastry and biscuit products 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 occupational licensing, legislative or certification requirements apply to this unit at the time of publication.

^ From 1 July 2022 the elective unit HLTAID003 must no longer be delivered and will be replaced in the Packaging Rules by the unit HLTAID011 - for more information see: https://asqa.gov.au/news-events/news/reminder-about-superseded-hlt-first-aid-units

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 15 units of competency:
    - 11 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:

- 2 must be from those units listed in Group A and an additional 2 may be chosen from Group A
- up to 1 from those units listed in Group B
- up to 2 from those units listed in Group C.

Core Units

FBPRBK2002	Use food preparation equipment to prepare fillings
FBPRBK3001	Produce laminated pastry products
FBPRBK3002	Produce non laminated pastry products
FBPRBK3008	Produce sponge cake products
FBPRBK3009	Produce biscuit and cookie products
FBPRBK3010	Produce cake and pudding products
FBPRBK3013	Schedule and produce cake and pastry production
FBPRBK3018	Produce basic artisan products
FDFFS2001A	Implement the food safety program and procedures
FDFOHS2001A	Participate in OHS processes
FDFOP2061A	Use numerical applications in the workplace

Elective Units

An asterisk (*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.

Group A

FBPRBK3003	Produce specialist pastry products
FBPRBK3004	Produce meringue products
FBPRBK3005	Produce basic bread products
FBPRBK4003*	Produce gateaux, tortes and entremets
SITXHRM001	Coach others in job skills

Group B

SIRRMER002	Merchandise food products
SIRXPDK001	Advise on products and services
SIRXSLS001	Sell to the retail customer

Group C

FBPOPR3002*	Prepare food products using basic cooking methods
FBPOPR3003	Identify cultural, religious and dietary considerations for food production
FBPRBK3016	Control and order bakery stock
FBPRBK4004	Develop baked products
FDFTEC3001A*	Participate in a HACCP team
HLTAID003 ^ **HLTAID011**	Provide first aid **Provide First Aid (must be delivered from 1 July 2022)**

Prerequisite requirements

Unit of competency	Prerequisite requirement
FBPRBK4003 Produce gateaux, tortes and entremets	FBPRBK3010 Produce cake and pudding products
FBPOPR3002 Prepare food products using basic cooking methods	FDFFS2001A Implement the food safety program and procedures
FDFTEC3001A Participate in a HACCP team	FDFFS2001A Implement the food safety program and procedures

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP30317 Certificate III in Cake and Pastry	FDF30510 Certificate III in Retail Baking (Cake and Pastry)	Redesigned. Units added and removed from the core and electives	No equivalent qualification

Links

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