



Australian Government

FBPRBK2005 Maintain ingredient stores

Release: 1

FBPRBK2005 Maintain ingredient stores

Modification History

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

Application

This unit of competency describes the skills and knowledge required to maintain ingredient stores in a commercial baking environment.

The unit applies to individuals who undertake routine work under supervision. This includes identifying and providing solutions to a limited range of predictable problems.

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.

Pre-requisite Unit

Nil

Unit Sector

Retail baking (RBK)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Maintain stock quality	1.1 Confirm required stock food safe storage conditions with supervisor 1.2 Check date codes to identify out-of-date stock 1.3 Inspect stock to identify damage and spoilage 1.4 Protect stock from cross-contamination to maximise use

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.5 Check stock to identify stock quality problems for supervisor
2. Maintain perishables quality	2.1 Identify perishables and confirm required food safe storage conditions with supervisor 2.2 Measure, record and check perishables temperatures meet food safe storage conditions 2.3 Rotate perishables to maximise use 2.4 Check perishables to identify stock quality problems for supervisor
3. Maintain stock levels	3.1 Confirm required stock levels with supervisor 3.2 Use safe manual handling techniques to handle ingredient stores 3.3 Check ingredient levels and replenish as needed to maintain required levels 3.4 Clean ingredient storage equipment to meet food safe conditions 3.5 Complete store records according to workplace requirements

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	<ul style="list-style-type: none"> Interprets key information from stock labels
Writing	<ul style="list-style-type: none"> Completes stores records using required format and language
Numeracy	<ul style="list-style-type: none"> Identifies and comprehends measurements, including stock volumes Interprets safe food condition temperature range requirements for perishables and stores
Oral communication	<ul style="list-style-type: none"> Uses listening and questioning techniques to communicate and obtain specific information and confirm understanding
Navigate the world of work	<ul style="list-style-type: none"> Follows explicit procedures immediately relevant to own role

Skill	Description
Interact with others	<ul style="list-style-type: none">Follows clearly defined instructions, seeking assistance when necessary

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK2005 Maintain ingredient stores	Not applicable	New unit	No equivalent unit

Links

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