

FBPSS00001 Advanced baking skill set

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Modification History

Release	Comments
Release 2	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 2.0. Corrected typographical errors.
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 1.0.

Description

This skill set addresses the skills required to provide bakers with advanced knowledge and skills to produce baking products.

Pathways Information

These units of competency provide a pathway from FBP30417 Certificate III in Bread Baking and FBP30517 Certificate III in Baking. Three of the units provide credit toward FBP40217 Certificate IV in Baking.

Licensing/Regulatory Information

Food safety legislation applies to workers in this industry. Requirements vary between industry sectors and state/territory jurisdictions. Users of this skill set are advised to check with their food safety authority for specific requirements.

Skill Set Requirements

An asterisk next to the unit code indicates that there are prerequisite requirements which must be met as part of the skill set requirements. Please refer to the Prerequisite requirements table for details.

- FBPRBK3005 Produce basic bread products
- FBPRBK3018 Produce basic artisan products
- FBPRBK4001* Produce artisan bread products
- FBPRBK4002* Develop advanced artisan bread methods

Prerequisite requirements

Unit of competency	Prerequisite requirement
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FBPRBK4001 Produce artisan bread products	FBPRBK3005 Produce basic bread products
FBPRBK4002 Develop advanced artisan bread methods	FBPRBK4001 Produce artisan bread products

Target Group

This skill set is for experienced bakers working in a commercial baking environment.

Suggested words for Statement of Attainment

These competencies from the FBP Food, Beverage and Pharmaceutical Training Package meet industry requirements for producing advanced bakery products in a commercial baking environment.

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