



Australian Government

FBPSS00002 Bread baking for pastry cooks skill set

Release 2

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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 error.
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 pastry cooks with the knowledge and skills to bake bread products.

Pathways Information

These units of competency provide a pathway from the *FBP30317 Certificate III in Cake and Pastry* or equivalent.

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
- FBPRBK3006 Produce savoury bread products
- FBPRBK3007 Produce specialty flour bread products
- FBPRBK3014 Produce sweet yeast products
- FBPRBK4001* Produce artisan bread products

Prerequisite requirements

Unit of competency	Prerequisite requirement
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FBPRBK4001 Produce artisan bread products	FBPRBK3005 Produce basic bread products
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Target Group

This skill set targets experienced pastry cooks who require the skills and knowledge to bake bread products 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 baking bread products in commercial bakeries.