

# FBP20217 Certificate II in Baking

Release: 1

## FBP20217 Certificate II in Baking

## **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 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 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Packaging Rules by the unit HLTAID011 - for more information see: https://asqa.gov.au/news-events/news/reminder-about-superseded-hlt-first-aid-units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:

- 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

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• 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

FBPRBK2002	Use food preparation equipment to prepare fillings		
FBPRBK2005	Maintain ingredient stores		
FBPRBK3005	Produce basic bread products		
FDFFS2001A	Implement the food safety program and procedures		
FDFOHS2001A	Participate in OHS processes		
FDFOP2061A	Use numerical applications in the workplace		
FDFOP2064A	Provide and apply workplace information		

#### Elective Units

#### Group A

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

#### Group B

FBPRBK3009	Produce biscuit and cookie products		
FDFOP2005A	Work in a socially diverse environment		
HLTAID003	Provide first aid		
^ HLTAID011	Provide First Aid (must be delivered from 1 July 2022)		
SIRRMER002	Merchandise food products		
SIRXPDK001	Advise on products and services		
SIRXSLS001	Sell to the retail customer		

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# Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP20217 Certificate II in Baking	FDF20510 Certificate II in Retail Baking Assistance	Redesigned. Units added and removed from the core and electives	No equivalent qualification

### Links

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

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