FBP30521 Certificate III in Baking

Release 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

Qualification Description

This qualification describes the skills and knowledge of a baker who bakes bread, 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 licensing, legislative or certification requirements apply to this unit at the time of publication.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 19 units of competency:
  - 15 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

FBPFSY2002	Apply food safety procedures

FBPOPR2069	Use numerical applications in the workplace
FBPRBK2002	Use food preparation equipment to prepare fillings
FBPRBK3001	Produce laminated pastry products
FBPRBK3002	Produce non laminated pastry products
FBPRBK3005	Produce basic bread products
FBPRBK3006	Produce savoury bread products
FBPRBK3007	Produce specialty flour bread products
FBPRBK3008	Produce sponge cake products
FBPRBK3009	Produce biscuit and cookie products
FBPRBK3010	Produce cake and pudding products
FBPRBK3014	Produce sweet yeast products
FBPRBK3015	Schedule and produce bakery production
FBPRBK3018	Produce basic artisan products
FBPWHS2001	Participate in work health and safety processes

Elective Units

Group A

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.

FBPRBK3003	Produce specialist pastry products
FBPRBK3004	Produce meringue products
FBPRBK3011*	Produce frozen dough products
FBPRBK3017*	Operate plant baking processes
FBPRBK4001*	Produce artisan 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

FBPFSY3002	Participate in a HACCP team
FBPOPR3017	Prepare food products using basic cooking methods
FBPOPR3018	Identify dietary, cultural and religious considerations for food production
FBPRBK3016	Control and order bakery stock
FBPRBK4004	Develop baked products
HLTAID011	Provide First Aid

Prerequisite requirements

Unit of competency	Prerequisite requirement
FBPRBK3011 Produce frozen dough products	FBPRBK3005 Produce basic bread products
FBPRBK3017 Operate plant baking processes	FBPRBK3005 Produce basic bread products
FBPRBK4001 Produce artisan bread products	FBPRBK3005 Produce basic bread products
FBPRBK4003 Produce gateaux, tortes and entremets	FBPRBK3010 Produce cake and pudding products

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP30521 Certificate III in Baking	FBP30517 Certificate III in Baking	Unit codes updated in core and electives	Equivalent

Links

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