



Australian Government

FBP31121 Certificate III in High Volume Baking

Release 1

FBP31121 Certificate III in High Volume Baking

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 for workers in a production bakery, where high volume production of bread, pastry products, biscuits and/or cakes is undertaken.

The qualification is designed for production related roles that require application of specific high volume baking skills and knowledge across a range of processes and including some technical and problem solving ability. It caters for multi-skilled outcomes and roles that include team leader functions within the production environment.

All work must be carried out to comply with workplace procedures according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements are known to apply to this qualification 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:

- 17 units of competency:
 - 9 core units plus
 - 8 elective units.

Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:

- at least 4 units from the Group A electives listed below
- up to 4 units from the Group B electives listed below
- up to 3 units from any currently endorsed Training Package or accredited course.

Core Units

FBPFSY3003	Monitor the implementation of food safety and quality programs
FBPFSY3004	Participate in traceability activities
FBPFSY3005	Control contaminants and allergens in food processing
FBPOPR2069	Use numerical applications in the workplace
FBPOPR3019	Operate and monitor interrelated processes in a production or packaging system
FBPOPR3021	Apply good manufacturing practice requirements in food processing
FBPTEC3005	Work with bakery ingredients, their functions and interactions
FBPTEC3006	Work with flours and baking additives
FBPWHS3001	Contribute to work health and safety processes

Elective Units

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 below for details.

Group A

FBPHVB2001	Freeze and thaw dough
FBPHVB3002	Operate and monitor a laminated pastry production process
FBPHVB3003	Operate and monitor a pastry forming and filling process
FBPHVB3004	Manufacture wafer products
FBPHVB3005	Operate and monitor a doughnut making process
FBPHVB3006	Operate and monitor a forming or shaping process
FBPHVB3007	Manufacture crisp breads
FBPHVB3008	Operate and monitor a batter production process

FBPHVB3009	Operate and monitor a non laminated pastry production process
FBPHVB3010	Operate and monitor a pastry baking process
FBPHVB3011	Operate and monitor the production of fillings
FBPHVB3012	Operate and monitor a biscuit dough make up process
FBPHVB3013	Operate and monitor a baking process
FBPHVB3014	Finish baked products
FBPHVB3015	Operate and monitor a griddle production process
FBPHVB3017	Operate a bread dough mixing and development process
FBPHVB3018	Operate a final prove and bread baking process
FBPHVB3019	Operate a bread dough make up process
FBPOPR2097	Operate a depositing process
FBPOPR3004	Set up a production or packaging line for operation
FBPOPR3024	Operate and monitor an extrusion process
FBPTEC3001	Apply raw materials, ingredient and process knowledge to production problems

Group B

FBPBPG3002	Operate the labelling process
FBPBPG3007	Perform packaging equipment changeover
FBPBPG3011	Operate and monitor a high speed wrapping process
FBPCON2011	Operate a chocolate tempering process
FBPFST4003	Apply digital technology in food processing
FBPFSY3002	Participate in a HACCP team
FBPFSY4003	Perform an allergen risk review
FBPFSY4005	Conduct a traceability exercise

FBPHVB3001	Operate and monitor a cooling and wrapping process
FBPHVB3016	Operate and monitor a cooling, slicing and wrapping process
FBPOPR2078	Work in a freezer storage area
FBPOPR2081	Measure non-bulk ingredients
FBPOPR2090	Operate a freezing process
FBPOPR2092	Operate a continuous freezing process
FBPOPR3007	Operate a bulk liquid transfer process
FBPOPR3018	Identify dietary, cultural and religious considerations for food production
FBPOPR3020	Plan, conduct and monitor equipment maintenance
FBPOPR3022	Receive and store raw materials for food processing
FBPPPL3003	Participate in improvement processes
FBPPPL3004	Lead work teams and groups
FBPPPL3005	Participate in an audit process
FBPPPL3006	Report on workplace performance
FBPPPL3007	Support and mentor individuals and groups
FBPPPL3008	Establish compliance requirements for work area
FBPTEC3002	Implement the pest prevention program
FBPTEC4008	Participate in product recalls
FSKDIG002	Use digital technology for routine and simple workplace tasks
FSKDIG003	Use digital technology for non-routine workplace tasks
FSKLRG009	Use strategies to respond to routine workplace problems
FSKNUM015	Estimate, measure and calculate with routine metric measurements for work
FSKNUM019	Interpret routine tables, graphs and charts and use

	information and data for work
FSKOCM004	Use oral communication skills to participate in workplace meetings
FSKRDG008	Read and respond to information in routine visual and graphic texts
FSKRDG009	Read and respond to routine standard operating procedures
FSKWTG008	Complete routine workplace formatted texts
MSL973013	Perform basic tests
MSMPER300*	Issue work permits
MSMSUP310	Contribute to the development of workplace documentation
MSMSUP330	Develop and adjust a production schedule
MSMSUP390	Use structured problem-solving tools
MSMWHS201	Conduct hazard analysis
MSS403010	Facilitate change in an organisation implementing competitive systems and practices
MSS403021	Facilitate a Just in Time system
MSS403040	Facilitate and improve implementation of 5S
MSS403085	Ensure process improvements are sustained
MSS404060	Facilitate the use of planning software systems in a work area or team
MSTGN3017	Monitor and operate trade waste process
SIRRINV002	Control stock
TAEDEL301	Provide work skill instruction
TLIA0015	Organise receipt and despatch operations

Prerequisite requirements

Unit of competency	Prerequisite requirement
MSMPER300 Issue work permits	MSMWHS201 Conduct hazard analysis

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP31121 Certificate III in High Volume Baking	FBP30217 Certificate III in Plant Baking	Number of core units changed Packaging rules updated Elective units updated	Not equivalent

Links

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