



Australian Government

FBPSS00003 Cake and pastry baking for bread bakers 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 errors in <i>Suggest words for Statement of Attainment</i> section.
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 bread bakers with the knowledge and skills to bake cake and pastry products.

Pathways Information

These units of competency provide a pathway for individuals who hold the *FBP30417 Certificate III in Bread Baking* 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

- FBPRBK3001 Produce laminated pastry products
- FBPRBK3002 Produce non laminated pastry products
- FBPRBK3008 Produce sponge cake products
- FBPRBK3009 Produce biscuit and cookie products
- FBPRBK3010 Produce cake and pudding products
- FBPRBK3018 Produce basic artisan products

Target Group

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