

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 5.0.

FBP202XX	Certificate II in Baking
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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.

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
- 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

FBPFSY2001	Implement the food safety program and procedures
FBPOPR2069	Use numerical applications in the workplace
FBPOPR2071	Provide and apply workplace information
FBPRBK2002	Use food preparation equipment to prepare fillings
FBPRBK2005	Maintain ingredient stores
FBPRBK3005	Produce basic bread products
FBPWHS2001	Participate in work health and safety processes

Commented [DM1]: Was FDFFS2001A Implement the food safety program and procedures

Commented [DM2]: Was FDFOP2061A Use numerical applications in the workplace

Commented [DM3]: Was FDFOP2064A Provide and apply workplace information

Commented [DM4]: Was FDFOHS2001A Participate in OHS processes

Elective Units

Group A

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

Group B

FBPOPR2073	Work in a socially diverse environment
FBPRBK3009	Produce biscuit and cookie products
HLTAID003	Provide first aid
SIRRMER002	Merchandise food products
SIRXPK001	Advise on products and services
SIRXSL001	Sell to the retail customer

Commented [DM5]: Was FDFOPR2005A Work in a social diverse environment

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP20217 Certificate II in Baking	FBP202XX Certificate II in Baking	Updated unit codes in core and electives of Packaging Rules	Equivalent qualification

Links

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