

Modification History

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

FBP305XX	Certificate III in Baking																														
<p>Qualification Description</p> <p>This qualification describes the skills and knowledge of a baker who bakes bread, cake, pastry and biscuit products working in a commercial baking environment.</p> <p>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.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>																															
<p>Entry Requirements</p> <p>There are no entry requirements for this qualification.</p>																															
<p>Packaging Rules</p> <p>To achieve this qualification, competency must be demonstrated in:</p> <ul style="list-style-type: none"> 19 units of competency: <ul style="list-style-type: none"> 15 core units plus 4 elective units. <p>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:</p> <ul style="list-style-type: none"> 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. 																															
<p>Core Units</p> <table border="1"> <tbody> <tr> <td>FBPFSY2001</td> <td>Implement the food safety program and procedures</td> </tr> <tr> <td>FBPOPR2069</td> <td>Use numerical applications in the workplace</td> </tr> <tr> <td>FBPRBK2002</td> <td>Use food preparation equipment to prepare fillings</td> </tr> <tr> <td>FBPRBK3001</td> <td>Produce laminated pastry products</td> </tr> <tr> <td>FBPRBK3002</td> <td>Produce non laminated pastry products</td> </tr> <tr> <td>FBPRBK3005</td> <td>Produce basic bread products</td> </tr> <tr> <td>FBPRBK3006</td> <td>Produce savoury bread products</td> </tr> <tr> <td>FBPRBK3007</td> <td>Produce specialty flour bread products</td> </tr> <tr> <td>FBPRBK3008</td> <td>Produce sponge cake products</td> </tr> <tr> <td>FBPRBK3009</td> <td>Produce biscuit and cookie products</td> </tr> <tr> <td>FBPRBK3010</td> <td>Produce cake and pudding products</td> </tr> <tr> <td>FBPRBK3014</td> <td>Produce sweet yeast products</td> </tr> <tr> <td>FBPRBK3015</td> <td>Schedule and produce bakery production</td> </tr> <tr> <td>FBPRBK3018</td> <td>Produce basic artisan products</td> </tr> <tr> <td>FBPWHS2001</td> <td>Participate in work health and safety processes</td> </tr> </tbody> </table>		FBPFSY2001	Implement the food safety program and 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
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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																														
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<p>Elective Units</p> <p>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.</p>																															

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

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

Commented [DM3]: Was FDFOHS2001A Participate in OHS processes

Group A

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
FBPOPR3002*	Prepare food products using basic cooking methods
FBPOPR3003	Identify cultural, religious and dietary requirements for food products
FBPRBK3016	Control and order bakery stock
FBPRBK4004	Develop baked products
HLTAID003	Provide first aid

Commented [DM4]: Was FDFTEC3001A Participate in a HACCP team

Commented [DM5]: Prerequisite requirement unit updated

Prerequisite requirements

Unit of competency	Prerequisite requirement
FBPOPR3002 Prepare food products using basic cooking methods	FBPFSY2001 Implement the food safety program and procedures
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

Commented [DM6]: Code of prerequisite requirement unit has been updated

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP305XX Certificate III in Baking	FBP30517 Certificate III 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>