

## Modification History

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

FBP3XX21	Certificate III in High Volume Baking																		
<p><b>Qualification Description</b></p> <p>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.</p> <p>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.</p> <p>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.</p> <p>No licensing, legislative or certification requirements are known to apply to this qualification at the time of publication.</p>																			
<p><b>Entry Requirements</b></p> <p>There are no entry requirements for this qualification.</p>																			
<p><b>Packaging Rules</b></p> <p>To achieve this qualification, competency must be demonstrated in:</p> <ul style="list-style-type: none"> <li>17 units of competency: <ul style="list-style-type: none"> <li>9 core units plus</li> <li>8 elective units.</li> </ul> </li> </ul> <p>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:</p> <ul style="list-style-type: none"> <li>at least 5 units from the Group A electives listed below (could be more but must be at least 5 - refer to notes at end of document to see which units fit with different baking streams)</li> <li>up to 3 units from the Group B electives listed below (could be fewer, could be none)</li> <li>up to 3 units from any currently endorsed Training Package or accredited course. (could be fewer, could be none).</li> </ul> <p>(Note: all unit codes including X will be updated at the end of the project.)</p> <p><b>Core Units</b></p> <table border="1"> <tbody> <tr> <td>FBPFSY3001X</td> <td>Monitor the implementation of food safety and quality programs</td> </tr> <tr> <td>FBPFSY3XX1</td> <td>Control contaminants and allergens in food processing</td> </tr> <tr> <td>FBPFSY3XX2</td> <td>Participate in traceability activities</td> </tr> <tr> <td>FBPOPR3XX5</td> <td>Operate and monitor interrelated processes in a production or packaging system</td> </tr> <tr> <td>FBPOPR3X16</td> <td>Apply good manufacturing practice requirements in food processing</td> </tr> <tr> <td>FBPOPR2069</td> <td>Use numerical applications in the workplace</td> </tr> <tr> <td>FBPTEC3XX2</td> <td>Work with flours and baking additives</td> </tr> <tr> <td>FBPTEC3XX1</td> <td>Work with bakery ingredients, their functions and interactions</td> </tr> <tr> <td>FBPWHS3001X</td> <td>Contribute to work health and safety processes</td> </tr> </tbody> </table> <p><b>Elective Units</b></p>		FBPFSY3001X	Monitor the implementation of food safety and quality programs	FBPFSY3XX1	Control contaminants and allergens in food processing	FBPFSY3XX2	Participate in traceability activities	FBPOPR3XX5	Operate and monitor interrelated processes in a production or packaging system	FBPOPR3X16	Apply good manufacturing practice requirements in food processing	FBPOPR2069	Use numerical applications in the workplace	FBPTEC3XX2	Work with flours and baking additives	FBPTEC3XX1	Work with bakery ingredients, their functions and interactions	FBPWHS3001X	Contribute to work health and safety processes
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FBPWHS3001X	Contribute to work health and safety processes																		

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

(Refer to notes at the end of document to see which units fit with bread, pastries, cakes and biscuits 'streams'.)

FBPHVB3001X	Operate a bread dough mixing and development process
FBPHVB3003X	Operate a bread dough make up process
FBPHVB3002X	Operate a final prove and bread baking process
FBPHVB3XX5	Operate and monitor a doughnut making process
FBPHVB3X15	Operate and monitor a griddle production process
FBPHVB3X14	Finish baked products
FBPHVB3XX2	Operate and monitor a laminated pastry production process
FBPHVB3XX9	Operate and monitor a non laminated pastry production process
FBPHVB3XX3	Operate and monitor a pastry forming and filling process
FBPOPR3XX4	Operate and monitor an extrusion process
FBPOPR2033X	Operate a depositing process
FBPHVB3X11	Operate and monitor the production of fillings
FBPHVB3X10	Operate and monitor a pastry baking process
FBPHVB3XX8	Operate and monitor a batter production process
FBPHVB3X13	Operate and monitor a baking process
FBPHVB3X12	Operate and monitor a biscuit dough make up process
FBPHVB3XX6	Operate and monitor a forming or shaping process
FBPHVB3XX4	Manufacture wafer products
FBPHVB3XX7	Manufacture crisp breads
FBPHVB2XX2	Freeze and thaw dough
FBPHVB3XX1	Operate and monitor a cooling and wrapping process
FBPHVB3X16	Operate and monitor a cooling, slicing and wrapping process

### Group B

BSBSMB407	Manage a small team
FBPBP3002	Operate the labelling process
FBPBP3XX5	Operate and monitor a high speed wrapping process
FBPBP3007	Perform packaging equipment changeover
FBPCON2XX2	Operate a chocolate tempering process
FBPFST4003	Apply digital technology in food processing
FBPFSY3002	Participate in a HACCP team
FBPFSY4XX1	Perform an allergen risk review
FBPFSY4XX4	Conduct a traceability exercise
FBPOPR2007X	Work in a freezer storage area
FBPOPR2027X	Measure non-bulk ingredients
FBPOPR2032X	Apply work procedures to maintain integrity of processed product
FBPOPR2056X	Operate a freezing process
FBPOPR2059X	Operate a continuous freezing process
FBPOPR3003X	Identify dietary, cultural and religious considerations for food production
FBPOPR3004	Set up a production or packaging line for operation
FBPOPR3X13	Plan, conduct and monitor equipment maintenance
FBPOPR3X14	Receive and store raw materials for food processing
FBPOPR3X15	Operate a bulk liquid transfer process
FBPOPR3XX1	Load and unload tankers
FBPPPL3001X	Support and mentor individuals and groups
FBPPPL3002	Establish compliance requirements for work area
FBPPPL3003	Participate in improvement processes
FBPPPL3004	Lead work teams and groups
FBPPPL3005	Participate in an audit process
FBPPPL3006	Report on workplace performance
FBPTEC3001	Apply raw materials, ingredient and process knowledge to production problems
FBPTEC3002	Implement the pest prevention program

FBPTEC4008	Participate in product recalls
FSKDIG002	Use digital technology for routine and simple workplace tasks
FSKDIG03	Use digital technology for 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
MSS403002	Ensure process improvements are sustained
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
MSS404060	Facilitate the use of planning software systems in a work area or team
MSTGN3017	Monitor and operate trade waste process
SIRRV002	Control stock
TAEDEL301	Provide work skill instruction
TLIA3015	Organise receipt and despatch operations
TLIX0004X	Administer inventory systems

### 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
FBP3XX21 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>

This information about unit selection options from Group A electives will be included in the Companion Volume Implementation Guide.

Group A electives - for each of the Bread, Pastries, Cakes and Biscuits 'streams' the options would be:

	Unit cross over			
	Bread	Pastries	Cakes	Biscuits
<b>Bread</b>				
FBPHVB3001X Operate a bread dough mixing and development process	✓			
FBPHVB3003X Operate a bread dough make up process	✓			
FBPHVB3002X Operate a final prove and bread baking process	✓			
FBPHVB3XX5 Operate and monitor a doughnut making process	✓		✓	
FBPOPR2033X Operate a depositing process	✓	✓	✓	✓
FBPHVB3X15 Operate a griddle production process	✓			✓
FBPHVB3X14 Finish baked products	✓	✓	✓	✓
<b>Pastry</b>				
FBPHVB3XX9 Operate and monitor a non laminated pastry production process		✓		
FBPHVB3XX2 Operate and monitor a laminated pastry production process		✓		
FBPHVB3X10 Operate and monitor the production of fillings	✓	✓	✓	✓
FBPPBK3XX3 Operate and monitor a pastry forming and filling process		✓		
FBPOPR3XX4 Operate and monitor an extrusion process		✓	✓	✓
FBPOPR2033X Operate a depositing process	✓	✓	✓	✓
FBPHVB3X10 Operate and monitor a pastry baking process		✓		
FBPHVB3X14 Finish baked products	✓	✓	✓	✓
<b>Cakes and sponges</b>				
FBPHVB3XX8 Operate and monitor a batter production process			✓	
FBPHVB3X10 Operate and monitor the production of fillings	✓	✓	✓	✓
FBPOPR2033X Operate a depositing process	✓	✓	✓	✓
FBPOPR3XX4 Operate and monitor an extrusion process		✓	✓	✓
FBPHVB3XX5 Operate and monitor a doughnut making process	✓		✓	
FBPHVB3X13 Operate and monitor a baking process		✓	✓	✓
FBPHVB3X14 Finish baked products	✓	✓	✓	✓
<b>Biscuits/cookies</b>				
FBPHVB3X12 Operate and monitor a biscuit dough make up process				✓
FBPHVP3XX6 Operate and monitor a forming or shaping process		✓		✓
FBPOPR2033X Operate a depositing process	✓	✓	✓	✓
FBPOPR3XX4 Operate and monitor an extrusion process		✓	✓	✓
FBPHVB3X15 Operate a griddle production process	✓			✓
FBPHVB3XX4 Manufacture wafer products				✓
FBPHVB3XX7 Manufacture crisp breads				✓
FBPHVB3X10 Operate and monitor the production of fillings	✓	✓	✓	✓
FBPHVB3X13 Operate and monitor a baking process		✓	✓	✓
FBPHVB3X14 Finish baked products	✓	✓	✓	✓
<b>Other relevant units</b>				

FBPHVB2XX2 Freeze and thaw dough	✓	✓		✓
FBPHVB3XX1 Operate and monitor a cooling and wrapping process		✓	✓	✓
FBPHVB3024X Operate and monitor a cooling, slicing and wrapping process	✓			

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