

Job description

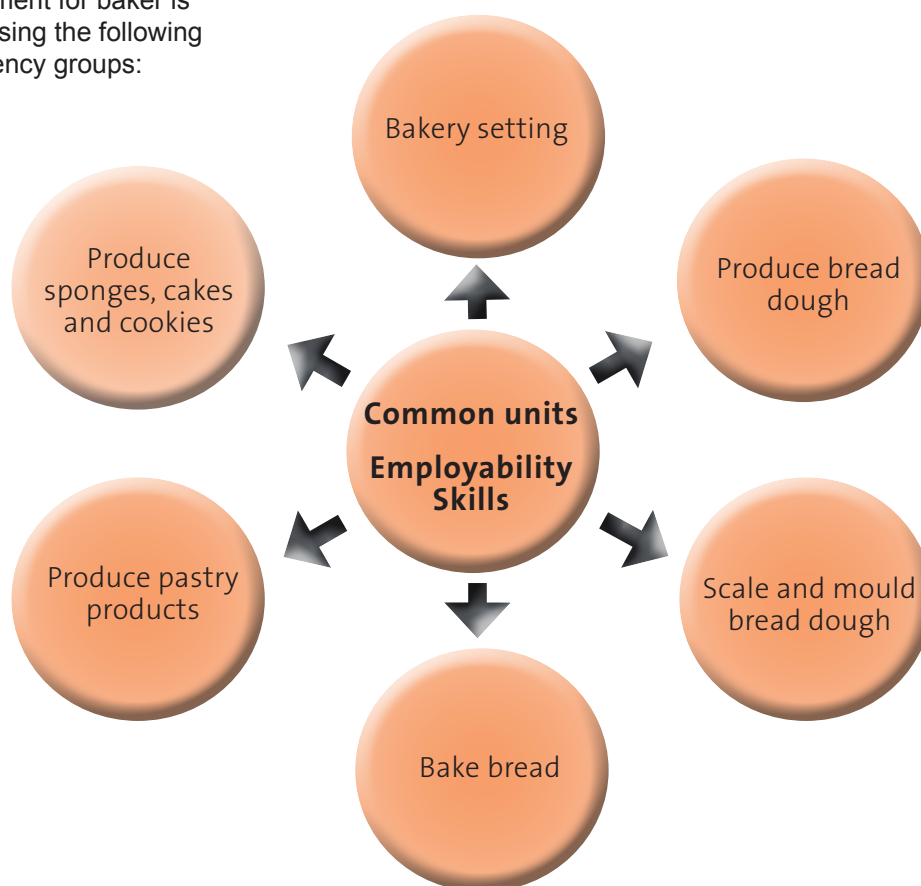
A baker works in a range of businesses including small to medium sized bakeries, cake shops, franchises, in-store bakeries, larger plant bakeries and pastry or cake production facilities. These businesses may have a retail outlet; operate as wholesalers; other food outlets or supermarkets. A baker produces a large variety of cakes and pastries to meet customer needs. Bakers use a wide range of baking equipment and machinery and often perform shift work late at night or early in the morning and are required to stand for long periods whilst working.

Competency assessment

The VETASSESS assessment uses competency groups. These groups consist of units of competency for the Certificate III in Food Processing (Retail Baking-Combined) qualification (FDF30703). They represent groups of tasks, skills and knowledge that are used to assess an applicant's competence in an occupation and are from the Food Processing Industry Training Package (FDF03).

The minimum requirement for achievement of the Australian qualification is to demonstrate competence (employment and training evidence) in all of the units of competency. Please read the [Portfolio Builder](#) document for more information about how to prepare your application and portfolio of evidence for an Australian qualification.

The assessment for baker is undertaken using the following competency groups:



Common units

Units of competency covering common skills and knowledge will be assessed with each of the competency groups. These common units relate to the workplace occupational health and safety requirements, work processes and procedures, baking industry standards and requirements to work as a baker in Australia.

Employability skills

The assessment includes the following employability skills: teamwork; communication; problem solving; planning & organising; learning; technology; self-management; initiative & enterprise. Competency units contain employability skills that will be assessed with each competency group.

Competency groups

The following is a breakdown of the competency groups shown in the diagram on page 1.

Common units

The following units of competency are common in all groups for assessment purposes.

FDFCORHS3A	Monitor the implementation of occupational health and safety policies and procedures
FDFCORQFS3A	Monitor the implementation of quality and food safety programs
FDFCORWCM2A	Present and apply workplace information
FDFCORBM2A	Use basic mathematical concepts

Note: The tasks, skills, knowledge and employability skills required for the common units are assessed with the following competency groups.

Bakery setting

Be able to work within a bakery setting to plan and schedule production and to participate effectively in a workplace environment.

FDFZPRW1A	Participate effectively in a workplace environment
FDFRBSP3B	Plan and schedule production

Produce bread dough

Be able to produce a variety of bread doughs according to industry standards. Diagnose and respond to product and process faults that can occur in the production process.

FDFRBPD2B	Produce bread dough
FDFRBDPB3A	Diagnose and respond to product and process faults (Bread)

Scale and mould bread dough

Be able to scale and mould a variety of bread doughs for intermediate and final proof.

FDFRBSM2B	Scale and mould dough for intermediate proof
FDFRBFM2B	Conduct final mould and final proof

Bake bread

Be able to bake a variety of different breads.

FDFRBBB2B Bake bread

Produce pastry products

Be able to produce a variety of pastry products, form and fill pastry products and bake pastry products.

FDFRBPP2B Produce pastry

FDFRBPF2B Prepare fillings

FDFRBFF2B Form and fill pastry products

FDFRBBP2B Bake pastry products

FDFRBCP2B Produce choux pastry

Produce sponges, cakes and cookies

Be able to produce various sponges, cakes and cookies, bake and decorate the products according to industry standards. Diagnose and respond to product and process faults in pastries, cakes and cookies.

FDFRBPC2B Produce sponge, cake and cookie batter

FDFRBBC2B Bake sponges, cakes and cookies

FDFRBDC2B Decorate cakes and cookies

FDFRBDPC3A Diagnose and respond to product and process faults (pastry, cake and cookies)

Assessment outcome

If you successfully complete the assessment process you will receive the following:

- an **Australian certificate III** qualification that lists the units of competency you successfully achieved.

If you are **unsuccessful** in the assessment process you will be issued:

- a **Statement of Attainment** that lists units of competency you have successfully achieved and those that were not achieved.

Licensing and industry information

A licence, registration or certification may be required for this occupation.

For further information regarding any licensing requirements refer to:

- Department of Immigration and Citizenship (DIAC) - Australian Skills Recognition Information (ASRI):
www.immi.gov.au/asri
- Mutual recognition for occupational licences in Australia:
www.licencerecognition.gov.au

Additional industry information that may assist you can be found at:

- The myfuture website is Australia's national career information and exploration service, helping people to make career decisions, plan career pathways and manage work transitions:
<http://www.myfuture.edu.au>

Qualification information

If you would like detailed information about the units of competency that make up this qualification please refer to the National Training Information Service (NTIS) website:

<http://www.ntis.gov.au>