

Fact sheet

Baker

(Retail Baking - Bread)

(ANZSCO: 351111)



Job description

Bakers prepare and bake bread loaves and rolls, including specialty breads.

Their job involves:

- » checking the cleanliness of equipment and operation of premises before production runs to ensure compliance with occupational health and safety regulations
- » checking the quality of raw materials and weighing ingredients
- » kneading, maturing, cutting, moulding, mixing and shaping dough
- » monitoring oven temperatures and product appearance to determine baking times
- » coordinating the forming, loading, baking, unloading, de-panning and cooling of batches of bread products
- » operating machines which roll and mould dough
- » emptying and cleaning tins and other cooking equipment.

The qualification relevant to this job is [FBP30417 Certificate III in Bread Baking](#).

How will I be assessed?

Assessment is conducted in two stages:

Stage 1:

We will review your training and employment evidence to ensure you have:

- » 5 years' employment experience as a Baker (with no formal training) **OR**
- » 3 years' employment experience as a Baker (with relevant formal training*).

*'Formal training' is training that aligns with the national training standards in your country of training.

Your evidence must show you have worked in your occupation for at least 12 months within the last 3 years.

You must provide video evidence of you producing, processing and baking different types of bread, which may include flat bread, block loaf, sour dough and sweet yeast products. These videos should be posted on a USB to VETASSESS and should clearly show you producing, processing and baking.

[For more information on the documents required for Stage 1, see the Evidence Guide on our website.](#)

Stage 2:

If you are successful in Stage 1, an assessor will assess you via a technical interview. The technical interview will be conducted in English and no interpreters are allowed.

[For more information on Stage 2, see the Stage 2 Guide on our website.](#)

What skills and knowledge do I need?

To be awarded the qualification FBP30417 Certificate III in Bread Baking, you must demonstrate competence in a number of **units of competency**. Each unit of competency defines a selection of knowledge and skill required in Australian workplaces.

You must achieve 14 units of competency:

9 core units

and

5 elective units

These units have been organised into 3 groups as follows:

GENERAL BAKERY SKILLS

- » FDFOHS2001A Participate in OHS processes [Core]
- » FDFFS2001A Implement the food safety program and procedures [Core]
- » FDFOP2061A Use numerical applications in the workplace [Core]

MAKE AND BAKE BREAD FOR RETAIL SALE

- » FBPRBK3005 Produce basic bread products [Core]
- » FBPRBK3006 Produce savoury bread products [Core]
- » FBPRBK3007 Produce specialty flour bread products [Core]
- » FBPRBK3012 Schedule and produce bread production [Core]
- » FBPRBK3014 Produce sweet yeast products [Core]
- » FBPRBK3018 Produce basic artisan products [Core]

ELECTIVE UNITS

- » FBPRBK4001 Produce artisan bread products* [Elective]
- » FBPRBK3011 Produce frozen dough products* [Elective]
- » FBPRBK2002 Use food preparation equipment to prepare fillings [Elective]
- » SITXHRM001 Coach others in job skills [Elective]
- » SIRXSLS001 Sell to the retail customer [Elective]
- » FBPOPR3003 Identify cultural, religious and dietary requirements for food products [Elective]
- » FBPRBK3016 Control and order bakery stock [Elective]

NOTE: * indicates that a unit requires a pre-requisite.





How do I find out more about each unit of competency?

You are **strongly encouraged** to review each of the units of competency shown above. To do this:

1. Go to the following website: <http://training.gov.au/Search/Training>
2. Enter a unit code (e.g. FDFFS2001A) into the 'Title or code' search box
3. Tick the 'Units of competency' check box
4. Select the 'Search' button
5. Select the unit from the search results
6. Read the Unit of Competency information

What will I receive after the assessment?

If you **successfully** complete Stage 2 you will receive the following:

- » an Australian Certificate III qualification and a Statement of Results
- » a migration outcome letter if the assessment is to support your visa application.

If you are **unsuccessful** in Stage 2 you will receive:

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

Where can I find more information?

Please refer to our website: <http://www.vetassess.com.au/skills-assessment-for-migration/trade-occupations>

If you have further questions, contact us at:

 +61 3 9655 4801  vetassess@vetassess.com.au



Head Office:
Level 5, 478 Albert Street, East Melbourne 3002, Victoria, Australia
T +61 3 9655 4801 F +61 3 9654 3385
E vetassess@vetassess.com.au ABN 74 802 942 886
vetassess.com.au