



Pastrycook

ANZSCO Code: 351112

Occupation Description:

Pastycooks prepare and bake buns, cakes, biscuits and pastry goods.



Their job involves:

- Checking the cleanliness of equipment and operation of premises before production runs to ensure compliance with occupational health and safety
- Checking the quality of raw materials and weighing ingredients
- Kneading, maturing, cutting, moulding, mixing and shaping dough and pastry goods
- Preparing pastry fillings
- Monitoring oven temperatures and product appearance to determine baking times
- Coordinating the forming, loading, baking, unloading, de-panning and cooling of batches of pastry products
- glazing buns and pastries, and decorating cakes with cream and icing
- Operating machines which roll and mould dough and cut biscuits
- Emptying, cleaning and greasing baking trays, tins and other cooking equipment

How will I be assessed?

Stage 1 : Documentary Evidence Assessment

1

We will review your documentary evidence to ensure it meets the employment and training requirements and indicates that you have the necessary skills, knowledge and experience as a Pastry Cook.

You can find information about the employment, training, and document requirements below:

- For information on what evidence you need to include with your application, download the **Evidence guide**.
- If you are in pathway 1 you also need to find information on assessment for your specific occupation
 - **Video guide**
 - **Observation report**
- For information about the employment experience requirements for a Pathway 1 application, please refer to the **Pathway 1 Employment Experience Guidelines**.
- If you are applying for a Pathway 2 assessment, please read the **Pathway 2 Assessment Guide**.

Stage 2: Technical Assessment

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If you are successful in Stage 1, you will complete a technical assessment.

For more information about the technical assessment, see the **Pathway 1 Technical Assessment Guide** and **Pathway 2 Candidate Guide**.

What skills and knowledge do I need?

The qualification relevant to this occupation is FBP30321 Certificate III in Cake and Pastry. To be awarded this qualification, you must demonstrate your skills and knowledge in the units of competency listed in the table on page 3. Each unit of competency defines a selection of knowledge and skills required in Australian workplaces.

You must achieve 15 units of competency:

- > 11 core units
- > 4 elective units.

Core Units

Code	Title
FBPWHS2001	Participate in work health and safety processes
FBPFSY2002	Apply food safety procedures
FBPOPR2069	Use numerical applications in the workplace
FBPRBK3013	Schedule and produce cake and pastry production
FBPRBK2002	Use food preparation equipment to prepare fillings
FBPRBK3001	Produce laminated pastry products
FBPRBK3002	Produce non laminated pastry products
FBPRBK3009	Produce biscuit and cookie products
FBPRBK3008	Produce sponge cake products
FBPRBK3010	Produce cake and pudding products
FBPRBK3018	Produce basic artisan products

Elective Units

Code	Title
<i>Choose four units from the list below:</i>	
SITXHRM001	Coach others in job skills
FBPRBK4003	Produce gateaux, tortes and entremets*
FBPRBK3004	Produce meringue products
FBPRBK3003	Produce specialist pastry products
SIRXSL001	Sell to the retail customer
FBPRBK3016	Control and order bakery stock

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>.
2. Enter a unit code (e.g. MSMWHS200) into the 'Title or code' search box.
3. Click on the 'NRT' button.
4. Click on the 'Search' button.
5. Read the Unit of Competency information.

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:



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