VETASSESS

Baker

(Bread Baking)

ANZSCO Code: 351111

Occupation 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.

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 Commercial 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

2

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 job is FBP30421 Certificate III in Bread Baking. To be awarded the qualification FBP30421 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
- 5 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
FBPRBK3012	Schedule and produce bread production
FBPRBK3018	Produce basic artisan products
FBPRBK3005	Produce basic bread products
FBPRBK3007	Produce specialty flour bread products
FBPRBK3006	Produce savoury bread products
FBPRBK3014	Produce sweet yeast products

Elective units

Code	Title
FBPRBK2002	Use food preparation equipment to prepare fillings
Choose four units from the list below	
SITXHRM001	Coach others in job skills
FBPRBK4001	Produce artisan bread products*
FBPRBK3011	Produce frozen dough products*
SIRXSLS001	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

2. Enter a unit code (e.g. MSMWHS200) into the search box.

3. Click on the Nationally recognised training 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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