



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* |
| SIRXSL5001 | 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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