

Fact sheet

Pastry cook

(ANZSCO: 351112)



Job 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 regulations
- » 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.

The qualification relevant to this job is [FBP30317 Certificate III in Cake and Pastry](#).

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

[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 Assessment Guide on our website.](#)

What skills and knowledge do I need?

To be awarded the qualification FBP30317 Certificate III in Cake and Pastry, 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 15 units of competency:

11 core units

and

4 elective units

These units have been organised into 4 groups as follows:

GENERAL BAKERY SKILLS

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

MAKE AND BAKE PASTRY AND FILLINGS FOR RETAIL SALE

- » FBPRBK3013 Schedule and produce cake and pastry production [Core]
- » FBPRBK3001 Produce laminated pastry products [Core]
- » FBPRBK2002 Use food preparation equipment to prepare fillings [Core]
- » FBPRBK3002 Produce non laminated pastry products [Core]

BAKE AND PRESENT CAKES AND COOKIES FOR RETAIL SALE

- » FBPRBK3009 Produce biscuit and cookie products [Core]
- » FBPRBK3010 Produce cake and pudding products [Core]
- » FBPRBK3008 Produce sponge cake products [Core]
- » FBPRBK3018 Produce basic artisan products [Core]

ELECTIVE UNITS

- » FBPRBK3003 Produce specialist pastry products [Elective]
- » FBPRBK3004 Produce meringue products [Elective]
- » FBPRBK4003 Produce gateaux, tortes and entremets* [Elective]
- » SITXHRM001 Coach others in job skills [Elective]
- » SIRXSLS001 Sell to the retail customer [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