Modification History

| Release | Comments |
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| Release 1 | This version released with FBP Food, Beverage and Pharmaceuticals Training Package version 1.0. |

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| FBPSS000002 | Bread baking for pastry cooks skill set |
| Description  This skill set addresses the skills required to provide pastry cooks with the knowledge and skills to bake bread products. | |
| Skill Set Requirements   * FBPRBK3005 Produce basic bread products * FBPRBK3006 Produce savoury bread products * FBPRBK3007 Produce specialty flour bread products * FBPRBK3014 Produce sweet yeast products * FBPRBK4001 Produce artisan bread products\*   \* Individuals must achieve competency in FBPRBK3005 Produce basic bread products prior to assessment of FBPRBK4001 Produce artisan bread products. | |
| Relationship to Qualification(s)  These units of competency provide a pathway from the FBP30317 Certificate III in Cake and Pastry or equivalent. | |
| Licensing/Regulatory Information  Food safety legislation applies to workers in this industry. Requirements vary between industry sectors and state/territory jurisdictions. Users of this skill set are advised to check with their food safety authority for specific requirements. | |
| Target Group  This skill set targets experienced pastry cooks who require the skills and knowledge to bake bread products in a commercial baking environment. | |
| Suggested words for Statement of Attainment  These competencies from the FBP Food, Beverage and Pharmaceuticals Training Package meet industry requirements for baking bread products in commercial bakeries. | |