

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 5.0.

FBP402XX	Certificate IV in Baking
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Qualification Description

This Qualification describes the specialist technical skills and knowledge of an advanced bread baker, advanced pastry cook or advanced baker working in a commercial baking environment. It may be packaged to reflect a specialisation in advanced bread baking skills or in advanced pastry skills, or a combination of both.

This Qualification includes technical, artisan and creative skills and knowledge required to produce bakery products, solve baking problems, and ensure that baking and business operations are implemented and maintained to optimal performance.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety, regulations and legislation that apply to the workplace.

No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.

Entry Requirements

To commence this qualification an individual must have:

- completed a Certificate III qualification in a field of study related to commercial baking, or
- at least 3 year’s full time relevant employment in a commercial baking environment.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 14 units of competency:
 - 7 core units plus
 - 7 elective units.

Electives must ensure the integrity of the qualification’s Australian Quality Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:

- A minimum of 3 from Group A and B
- Up to 4 from Group C
- Up to 2 from any currently endorsed Training Package or accredited course that is packaged at a Certificate IV or Diploma level.

Any combination of electives that meets the packaging rules can be selected for the award of the Certificate IV in Baking.

Electives may be packaged to provide a qualification with a specialisation area as follows:

- A minimum of 5 electives from Group A must be selected for award of the Certificate IV in Baking (Advanced Bread)
- A minimum of 6 electives from Group B must be selected for award of the Certificate IV in Baking (Advanced Pastry)

Core Units

BSBSUS401	Implement and monitor environmentally sustainable work practices
FBPFSY4001	Supervise and maintain a food safety plan
FBPRBK3016	Control and order bakery stock
FBPRBK4004	Develop baked products
FBPRBK4006	Coordinate baking operations
FBPWHS4002	Maintain work health and safety processes
SITXHRM001	Coach others in job skills

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Elective Units

An asterisk (*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.

Group A Advanced Bread

FBPRBK3005	Produce basic bread products
FBPRBK3011	Produce frozen dough products
FBPRBK3017*	Operate plant baking processes
FBPRBK4001*	Produce artisan bread products
FBPRBK4002*	Develop advanced artisan bread methods
FBPRBK4007	Assess and evaluate bread products
FBPRBK4008	Apply bread baking science

Group B Advanced Pastry

FBPRBK3003	Produce specialist pastry products
FBPRBK3010	Produce cake and pudding products
FBPRBK4003*	Produce gateaux, tortes and entremets
FBPRBK4005	Apply advanced finishing techniques for specialty cakes
SITHPAT005*	Produce petit fours
SITHPAT006*	Produce desserts
SITHPAT008*	Produce chocolate confectionery
SITXFSA001	Use hygienic practices for food safety

Group C Bakery Operations

BSBCUS401	Coordinate implementation of customer service strategies
BSBFRA401	Manage compliance with franchisee obligations and legislative requirements
BSBSMB405	Monitor and manage small business operations
BSBSMB407	Manage a small team

Prerequisite requirements

Note: Units listed in the Prerequisite requirement column that have their own prerequisite requirements are shown with an asterisk (*)

Unit of competency	Prerequisite requirement
FBPRBK3017 Operate plant baking processes	FBPRBK3005 Produce basic bread products
FBPRBK4001 Produce artisan bread products	FBPRBK3005 Produce basic bread products
FBPRBK4002 Develop advanced artisan bread methods	FBPRBK4001 Produce artisan bread products*
FBPRBK4003 Produce gateaux, tortes and entremets	FBPRBK3010 Produce cake and pudding products

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SITHPAT005 Produce petit fours	SITXFSA001 Use hygienic practices for food safety
SITHPAT006 Produce desserts	SITXFSA001 Use hygienic practices for food safety
SITHPAT008 Produce chocolate confectionery	SITXFSA001 Use hygienic practices for food safety

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBP402XX Certificate IV in Baking	FBP40217 Certificate IV in Baking	Updated unit codes in core and electives of Packaging Rules Updated unit codes in Packaging Rules	Equivalent qualification

Links

Companion Volumes, including Implementation Guides, are available at VETNet:
<https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>