Modification History

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

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| FBP402XX | Certificate IV in Baking |
| 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 |   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 | | 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 | | |

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| 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 |