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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| FBP303XX | Certificate III in Cake and Pastry |
| Qualification Description  This qualification describes the skills and knowledge of a pastry cook who bakes cake, pastry and biscuit products working in a commercial baking environment.  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  There are no entry requirements for this qualification. | |
| Packaging Rules  To achieve this qualification, competency must be demonstrated in:   * 15 units of competency: * 11 core units plus * 4 elective units.   Elective units 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:   * 2 must be from those units listed in Group A and an additional 2 may be chosen from Group A * up to 1 from those units listed in Group B * up to 2 from those units listed in Group C. | |
| Core Units   |  |  | | --- | --- | | FBPFSY2001 | Implement the food safety program and procedures | | FBPOPR2069 | Use numerical applications in the workplace | | FBPRBK2002 | Use food preparation equipment to prepare fillings | | FBPRBK3001 | Produce laminated pastry products | | FBPRBK3002 | Produce non laminated pastry products | | FBPRBK3008 | Produce sponge cake products | | FBPRBK3009 | Produce biscuit and cookie products | | FBPRBK3010 | Produce cake and pudding products | | FBPRBK3013 | Schedule and produce cake and pastry production | | FBPRBK3018 | Produce basic artisan products | | FBPWHS2001 | Participate in work health and safety processes |   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   |  |  | | --- | --- | | FBPRBK3003 | Produce specialist pastry products | | FBPRBK3004 | Produce meringue products | | FBPRBK3005 | Produce basic bread products | | FBPRBK4003\* | Produce gateaux, tortes and entremets | | SITXHRM001 | Coach others in job skills |   Group B   |  |  | | --- | --- | | SIRRMER002 | Merchandise food products | | SIRXPDK001 | Advise on products and services | | SIRXSLS001 | Sell to the retail customer |   Group C   |  |  | | --- | --- | | FBPFSY3002 | Participate in a HACCP team | | FBPOPR3002\* | Prepare food products using basic cooking methods | | FBPOPR3003 | Identify cultural, religious and dietary requirements for food products | | FBPRBK3016 | Control and order bakery stock | | FBPRBK4004 | Develop baked products | | HLTAID003 | Provide first aid |   Prerequisite requirements   |  |  | | --- | --- | | Unit of competency | Prerequisite requirement | | FBPRBK4003 Produce gateaux, tortes and entremets | FBPRBK3010 Produce cake and pudding products | | FBPOPR3002 Prepare food products using basic cooking methods | FBPFSY2001 Implement the food safety program and procedures | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | FBP303XX Certificate III in Cake and Pastry | FBP30317 Certificate III in Cake and Pastry | Updated unit codes in core and electives of 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 |