Modification History

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

|  |  |
| --- | --- |
| FBP202XX | Certificate II in Baking |
| Qualification Description  This qualification describes the skills and knowledge of a baker’s assistant 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:   * 11 units of competency: * 7 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:   * 1 from the units listed in Group A * 2 from the remaining units listed in Group A or units listed in Group B * 1 from the remaining units listed in Group A, or units listed in Group B, or any currently endorsed Training Package or accredited course that is packaged at a Certificate II or III level. | |
| Core Units   |  |  | | --- | --- | | FBPFSY2001 | Implement the food safety program and procedures | | FBPOPR2069 | Use numerical applications in the workplace | | FBPOPR2071 | Provide and apply workplace information | | FBPRBK2002 | Use food preparation equipment to prepare fillings | | FBPRBK2005 | Maintain ingredient stores | | FBPRBK3005 | Produce basic bread products | | FBPWHS2001 | Participate in work health and safety processes |   Elective Units  Group A   |  |  | | --- | --- | | FBPRBK3002 | Produce non laminated pastry products | | FBPRBK3008 | Produce sponge cake products | | FBPRBK3014 | Produce sweet yeast products |   Group B   |  |  | | --- | --- | | FBPOPR2073 | Work in a socially diverse environment | | FBPRBK3009 | Produce biscuit and cookie products | | HLTAID003 | Provide first aid | | SIRRMER002 | Merchandise food products | | SIRXPDK001 | Advise on products and services | | SIRXSLS001 | Sell to the retail customer | | |

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | FBP20217 Certificate II in Baking | FBP202XX Certificate II in Baking | 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 |