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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| FBP302XX | Certificate III in Plant Baking |
| Qualification Description  This qualification describes the skills and knowledge for workers in a production bakery, where large scale production and packaging of bread and other baked products is undertaken.  The qualification is designed for production related roles that require application of specific plant baking skills and knowledge across a range of processes, including some technical and problem solving ability. It caters for multi-skilled outcomes and roles that include team leader functions within the production environment.  All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, work health and safety and environmental codes, regulations and legislation that apply to the workplace.  No occupational licensing, legislative or certification requirements are known to apply to this qualification 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:   * 17 units of competency: * 8 core units plus * 9 elective units.   Elective units must ensure the integrity of the qualification’s Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:   * 4 must be selected from Group A * 5 may be selected from: * Groups A or B * elsewhere in this training package, any other currently endorsed training package or accredited course packaged at Certificate II (maximum 2 units), Certificate III or Certificate IV (maximum of 3 units) levels. | |
| Core Units   |  |  | | --- | --- | | FBPFSY2001 | Implement the food safety program and procedures | | FBPFSY3001 | Monitor the implementation of quality and food safety programs | | FBPOPR2071 | Provide and apply workplace information | | FBPPBK3001 | Operate a dough mixing process | | FBPPBK3002 | Operate a final proof and baking process | | FBPPBK3003 | Operate a dough make up process | | FBPWHS3001 | Contribute to work health and safety processes | | MSMENV272 | Participate in environmentally sustainable work practices |   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   |  |  | | --- | --- | | BSBSMB405 | Monitor and manage small business operations | | BSBSMB407 | Manage a small team | | FBPOPR2069 | Use numerical applications in the workplace | | FBPOPR3001\* | Control contaminants and allergens in the workplace | | FBPOPR3004 | Set up a production or packaging line for operation | | FBPOPR3005 | Operate interrelated processes in a production system | | FBPOPR3006 | Operate interrelated processes in a packaging system | | FBPPPL3001 | Support and mentor individuals and groups | | FBPPPL3002 | Establish compliance requirements for work area | | FBPPPL3003 | Participate in improvement processes | | FBPPPL3004 | Lead work teams and groups | | FBPPPL3005 | Participate in an audit process | | FBPPPL3006 | Report on workplace performance | | FBPSFY3002 | Participate in a HACCP team | | FBPTEC3001 | Apply raw materials, ingredient and process knowledge to production problems | | FBPTEC3002 | Implement the pest prevention program | | MEM13003B | Work safely with industrial chemicals and materials | | MSL973001 | Perform basic tests | | MSMENV472 | Implement and monitor environmentally sustainable work practices | | MSMSUP303 | Identify equipment faults | | MSMSUP330 | Develop and adjust a production schedule | | MSS403011 | Facilitate implementation of competitive systems and practices | | MSS403013 | Lead team culture improvement | | MSTGN3007 | Monitor and operate trade waste | | SIRRINV002 | Control stock | | SIRXRSK002 | Maintain store security | | TLIA3015 | Complete receival/despatch documentation | | TLIA3016 | Use inventory systems to organise stock control | | TLIA3018 | Organise despatch operations | | TLIA3019 | Organise receival operations | | TLIA3026 | Monitor storage facilities | | TLIA3038 | Control and order stock | | TLIA3039 | Receive and store stock |   Group B   |  |  | | --- | --- | | BSBCUS301 | Deliver and monitor a service to customers | | BSBSMB301 | Investigate micro business opportunities | | BSBSMB401 | Establish legal and risk management requirements of small business | | BSBSMB402 | Plan small business finances | | BSBSMB403 | Market the small business | | BSBSMB404 | Undertake small business planning | | BSBSMB406 | Manage small business finances | | BSBWRT301 | Write simple documents | | FBPOPR2070 | Apply quality systems and procedures | | FBPWHS2001 | Participate in work health and safety processes | | HLTAID003 | Provide first aid | | MSL922001 | Record and present data | | MSMPER300\* | Issue work permits | | MSMSUP310 | Contribute to development of workplace documentation | | MSMSUP390 | Use structured problem-solving tools | | MSMSUP405 | Identify problems in fluid power system | | MSMSUP406 | Identify faults in electronic control | | MSS402001 | Apply competitive systems and practices | | MSS402002 | Sustain process improvements | | MSS402010 | Manage the impact of change on own work | | MSS402021 | Apply Just in Time procedures | | MSS402030 | Apply cost factors to work practices | | MSS402031 | Interpret product costs in terms of customer requirements | | MSS402040 | Apply 5S procedures | | MSS402050 | Monitor process capability | | MSS402051 | Apply quality standards | | MSS402060 | Use planning software systems in operations | | MSS402061 | Use SCADA systems in operations | | MSS402080 | Undertake root cause analysis | | MSS402081 | Contribute to the application of a proactive maintenance strategy | | MSS403002 | Ensure process improvements are sustained | | MSS403010 | Facilitate change in an organisation implementing competitive systems and practices | | MSS403021 | Facilitate a Just in Time system | | MSS403023 | Monitor a levelled pull system of operations | | MSS403040 | Facilitate and improve implementation of 5S | | MSS403041 | Facilitate breakthrough improvements | | MSS403051 | Mistake proof an operational process | | MSS404050 | Undertake process capability improvements | | MSS404052 | Apply statistics to operational processes | | MSS404060 | Facilitate the use of planning software systems in a work area or team |   Prerequisite requirements   |  |  | | --- | --- | | Unit of competency | Prerequisite requirement | | FBPOPR3001 Control contaminants and allergens in the workplace | FBPFSY2001 Implement the food safety program and procedures | | MSMPER300 Issue work permits | MSMWHS201 Conduct hazard analysis | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | FBP30217 Certificate III in Plant Baking | FBP302XX Certificate III in Plant Baking | Updated unit codes in core and electives of Packaging Rules  Corrected Elective Group B heading | 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 |