Modification History

| Release | Comments |
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| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0 |

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| FBP3XX21 | Certificate III in High Volume Baking |
| Qualification DescriptionThis qualification describes the skills and knowledge for workers in a production bakery, where high volume production of bread, pastry products, biscuits and/or cakes is undertaken. The qualification is designed for production related roles that require application of specific high volume baking skills and knowledge across a range of processes and 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 according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.No licensing, legislative or certification requirements are known to apply to this qualification at the time of publication.  |
| Entry RequirementsThere are no entry requirements for this qualification. |
| Packaging RulesTo achieve this qualification, competency must be demonstrated in: * 17 units of competency:
* 9 core units plus
* 8 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:* at least 4 units from the Group A electives listed below (could be more but must be at least 4)
* up to 4 units from the Group B electives listed below (could be fewer, could be none)
* up to 3 units from any currently endorsed Training Package or accredited course. (could be fewer, could be none).

Core Units

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| FBPFSY3003 | Monitor the implementation of food safety and quality programs |
| FBPFSY3006 | Control contaminants and allergens in food processing |
| FBPFSY3004 | Participate in traceability activities |
| FBPOPR3019 | Operate and monitor interrelated processes in a production or packaging system |
| FBPOPR3021 | Apply good manufacturing practice requirements in food processing |
| FBPOPR2069  | Use numerical applications in the workplace |
| FBPWHS3001 | Contribute to work health and safety processes |
| FBPTEC3XX2 | Work with flours and baking additives |
| FBPTEC3XX1 | Work with bakery ingredients, their functions and interactions |

Elective UnitsAn 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 below for details.Group A

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| FBPHVB3001X | Operate a bread dough mixing and development process |
| FBPHVB3003X | Operate a bread dough make up process |
| FBPHVB3002X | Operate a final prove and bread baking process |
| FBPHVB3XX5 | Operate and monitor a doughnut making process |
| FBPHVB3X15 | Operate and monitor a griddle production process |
| FBPHVB3X14 | Finish baked products |
| FBPHVB3XX2 | Operate and monitor a laminated pastry production process |
| FBPHVB3XX9 | Operate and monitor a non laminated pastry production process |
| FBPHVB3XX3 | Operate and monitor a pastry forming and filling process |
| FBPOPR3XX4 | Operate and monitor an extrusion process |
| FBPOPR2033X | Operate a depositing process |
| FBPHVB3X11 | Operate and monitor the production of fillings  |
| FBPHVB3X10 | Operate and monitor a pastry baking process |
| FBPHVB3XX8 | Operate and monitor a batter production process |
| FBPHVB3X13 | Operate and monitor a baking process |
| FBPHVB3X12 | Operate and monitor a biscuit dough make up process |
| FBPHVB3XX6  | Operate and monitor a forming or shaping process  |
| FBPHVB3XX4 | Manufacture wafer products |
| FBPHVB3XX7 | Manufacture crisp breads |
| FBPHVB2XX2 | Freeze and thaw dough |
| FBPOPR3004 | Set up a production or packaging line for operation |
| FBPTEC3001 | Apply raw materials, ingredient and process knowledge to production problems |

Group B

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| FBPBPG3002 | Operate the labelling process |
| FBPBPG3011 | Operate and monitor a high speed wrapping process |
| FBPBPG3007 | Perform packaging equipment changeover |
| FBPCON2XX2 | Operate a chocolate tempering process |
| FBPFST4003 | Apply digital technology in food processing |
| FBPFSY3002 | Participate in a HACCP team |
| FBPFSY4003 | Perform an allergen risk review |
| FBPFSY4005 | Conduct a traceability exercise |
| FBPHVB3XX1 | Operate and monitor a cooling and wrapping process |
| FBPHVB3X16 | Operate and monitor a cooling, slicing and wrapping process |
| FBPOPR2078 | Work in a freezer storage area |
| FBPOPR2081 | Measure non-bulk ingredients |
| FBPOPR2090 | Operate a freezing process |
| FBPOPR2092 | Operate a continuous freezing process |
| FBPOPR3018 | Identify dietary, cultural and religious considerations for food production |
| FBPOPR3020 | Plan, conduct and monitor equipment maintenance |
| FBPOPR3022 | Receive and store raw materials for food processing |
| FBPOPR3007 | Operate a bulk liquid transfer process |
| FBPPPL3007 | 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 |
| FBPTEC3002 | Implement the pest prevention program |
| FBPTEC4008 | Participate in product recalls |
| FSKDIG002 | Use digital technology for routine and simple workplace tasks  |
| FSKDIG003 | Use digital technology for non-routine workplace tasks |
| FSKLRG009 | Use strategies to respond to routine workplace problems  |
| FSKNUM015 | Estimate, measure and calculate with routine metric measurements for work  |
| FSKNUM019 | Interpret routine tables, graphs and charts and use information and data for work  |
| FSKOCM004 | Use oral communication skills to participate in workplace meetings  |
| FSKRDG008 | Read and respond to information in routine visual and graphic texts  |
| FSKRDG009 | Read and respond to routine standard operating procedures  |
| FSKWTG008 | Complete routine workplace formatted texts  |
| MSL973013  | Perform basic tests |
| MSMPER300\* | Issue work permits |
| MSMSUP310 | Contribute to the development of workplace documentation |
| MSMSUP330 | Develop and adjust a production schedule |
| MSMSUP390 | Use structured problem-solving tools |
| MSS403002 | Ensure process improvements are sustained |
| MSS403010 | Facilitate change in an organisation implementing competitive systems and practices |
| MSS403021 | Facilitate a Just in Time system |
| MSS403040 | Facilitate and improve implementation of 5S |
| MSS404060 | Facilitate the use of planning software systems in a work area or team |
| [MSTGN3017](https://training.gov.au/Training/Details/MSTGN3017) | Monitor and operate trade waste process |
| SIRRINV002  | Control stock |
| TAEDEL301 | Provide work skill instruction |
| TLIA3015 | Organise receival and despatch operations |
| TLIX0004X | Administer inventory systems |

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Prerequisite requirements

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| Unit of competency | Prerequisite requirement |
| 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 |
| --- | --- | --- | --- |
| FBP3XX21 Certificate III in High Volume Baking |  | Number of core units changedPackaging rules updatedElective units updated | Not equivalent |

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