



Baker

ANZSCO: 351111



Occupation Description

Bakers prepare and bake bread loaves and rolls, buns, cakes, biscuits and pastry goods.

Their job involves:

- » Checking the cleanliness of equipment and operation of premises before production runs to ensure compliance with occupational health and safety regulations
- » Checking the quality of raw materials and weighing ingredients
- » Kneading, maturing, cutting, moulding, mixing and shaping dough and pastry goods
- » Preparing pastry fillings
- » Monitoring oven temperatures and product appearance to determine baking times
- » Coordinating the forming, loading, baking, unloading, de-panning and cooling of batches of bread, rolls and pastry products
- » Glazing buns and pastries, and decorating cakes with cream and icing
- » Operating machines which roll and mould dough and cut biscuits
- » Emptying, cleaning and greasing baking trays, tins and other cooking equipment.

NOTE:

This occupation requires bakers to be engaged in all stages of preparing and baking rather than just cooking preprepared (frozen) products or operating baking machinery.

How will I be assessed?

Stage 1: Documentary Evidence Assessment

We will review your documentary evidence to ensure it meets the employment and training requirements and indicates that you have the necessary skills, knowledge and experience as a Baker.

You can find more information about the employment and training requirements, and the documents required, in the Pathway 1, Pathway 2 and Evidence guides on our [website](#).

Stage 2: Technical Assessment

If you are successful in Stage 1, you will complete a technical interview with our assessor. The technical interview will be conducted in English, with no interpreters allowed.

For more information about the technical interview, see the Stage 2 Assessment Guide on our [website](#).

What skills and knowledge do I need?

The qualification relevant to this occupation is **FBP30521 Certificate III in Baking**.

To be awarded this qualification, you must demonstrate your skills and knowledge in the units of competency listed in the table on page 3. Each unit of competency defines a selection of knowledge and skills required in Australian workplaces.

You must achieve 19 units of competency:

- » 15 core units
- » 4 elective units.

Core Units

| | |
|------------|--|
| FBPWHS2001 | Participate in work health and safety processes |
| FBPFSY2002 | Apply food safety procedures |
| FBOPR2069 | Use numerical applications in the workplace |
| FBPRBK3015 | Schedule and produce bakery production |
| FBPRBK2002 | Use food preparation equipment to prepare fillings |
| FBPRBK3001 | Produce laminated pastry products |
| FBPRBK3002 | Produce non laminated pastry products |
| FBPRBK3009 | Produce biscuit and cookie products |
| FBPRBK3008 | Produce sponge cake products |
| FBPRBK3010 | Produce cake and pudding products |
| FBPRBK3018 | Produce basic artisan products |
| FBPRBK3005 | Produce basic bread products |
| FBPRBK3007 | Produce specialty flour bread products |
| FBPRBK3006 | Produce savoury bread products |
| FBPRBK3014 | Produce sweet yeast products |

Elective Units

Choose four units from the list below:

| | |
|------------|--|
| SITXHRM001 | Coach others in job skills |
| FBPRBK4001 | Produce artisan bread products* |
| FBPRBK3011 | Produce frozen dough products* |
| FBPRBK4003 | Produce gateaux, tortes and entremets* |
| FBPRBK3004 | Produce meringue products |
| FBPRBK3003 | Produce specialist pastry products |
| SIRXSL001 | Sell to the retail customer |
| FBPRBK3016 | Control and order bakery stock |

You must demonstrate competency in all core and elective units of competency and all of their pre-requisite units.

NOTE:

* — indicates that a unit requires a pre-requisite/s

How do I find out more about each unit of competency?

You are strongly encouraged to review each of the units of competency shown above.

To do this:

- » Go to the following website:
<http://training.gov.au/Search/Training>.
- » Enter a unit code (e.g. CPCCWHS2001) into the 'Title or code' search box.
- » Tick the 'Units of competency' check box.
- » Select the 'Search' button.
- » Select the unit from the search results.
- » Read the Unit of Competency information.



What will I receive after the assessment?

If you **successfully** complete Stage 2 you will receive:

- » A Skills Assessment Result Letter to support your visa application.

And if applying under Pathway 1:

- » An Australian Certificate III qualification and a Statement of Results.

If you are **unsuccessful** in Stage 2 you will receive:

- » A Skills Assessment Result Letter.

And if applying under Pathway 1:

- » A Statement of Attainment that lists the units of competency you have successfully achieved.
- » A Statement of Results that lists the units of competency you have successfully achieved and those that were not achieved.

Where can I find more information?

Please refer to our [website](#)

If you have further questions, contact us at:

- » Phone: +61 3 9655 4801
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