



# Pastrycook

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ANZSCO: 351112



## Occupation Description

Pastycooks prepare and bake 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 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 pastrycooks to be engaged in all stages of preparing and baking pastry goods 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 Pastrycook.

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 **FBP30321 Certificate III in Cake and Pastry**.

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 15 units of competency:

- » 11 core units
- » 4 elective units.

## Core Units

FBPWHS2001	Participate in work health and safety processes
FBPFSY2002	Apply food safety procedures
FBPOPR2069	Use numerical applications in the workplace
FBPRBK3013	Schedule and produce cake and pastry 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

## Elective Units

Choose four units from the list below:

SITXHRM001	Coach others in job skills
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
- » Email: [tradeassess@vetassess.com.au](mailto:tradeassess@vetassess.com.au)



# Contact Us

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