

Bakery – Equipment List

Qualification:

FBP20217 Certificate II in Baking

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Section 1   
Unit list for each qualification

# About this guide

In this guide, you will find information about the equipment you require to deliver these units (or combinations of units) to your learners.

The units of competency are hyperlinked to the equipment listed in the Assessment Conditions of the individual unit information taken from [training.gov.au](https://training.gov.au/Home/Tga)

FBP20217 Certificate II in Baking

| Unit code | Unit Title |
| --- | --- |
| [FBPRBK2002](#_FBPRBK2002_Use_food) | Use food preparation equipment to prepare fillings |
| [FBPRBK2005](#_FBPRBK2005_Maintain_ingredient) | Maintain ingredient stores |
| [FBPRBK3002](#_FBPRBK3002_Produce_non) | Produce non laminated pastry products |
| [FBPRBK3005](#_FBPRBK3005_Produce_basic) | Produce basic bread products |
| [FBPRBK3008](#_FBPRBK3008_Produce_sponge) | Produce sponge cake products |
| [FBPRBK3009](#_FBPRBK3009_Produce_biscuit) | Produce biscuit and cookie products |
| [FBPRBK3014](#_FBPRBK3014_Produce_sweet) | Produce sweet yeast products |
| [FDFFS2001A](#_FDFFS2001A_Implement_the) | Implement the food safety program and procedures |
| [FDFOHS2001A](#_FDFOHS2001A_Participate_in) | Participate in OHS processes |
| [FDFOP2061A](#_FDFOP2061A_Use_numerical) | Use numerical applications in the workplace |
| [FDFOP2064A](#_FDFOP2064A_Provide_and) | Provide and apply workplace information |

Section 2

Equipment by Unit

# Units

## FBPRBK2002 Use food preparation equipment to prepare fillings (Release 1)

| FBPRBK2002 |
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| Assessment of skills must take place under the following conditions:   * physical conditions:   + a commercial bakery or an environment that accurately represents workplace conditions * resources, equipment and materials:   + refrigeration unit with shelving   + storage facilities   + microwave   + hot plates or cook tops   + knife sharpening steels and stones   + cook’s knife   + paring knife   + scales   + peelers, corers or slicers   + thermometers   + whisks: fine or coarse stainless steel wire   + cutting boards   + cooking pots   + cleaning cloths   + dustpans and brooms   + garbage bins and bags   + hand towel dispenser and hand towels   + mops and buckets   + separate hand basin for hand washing   + sponges, brushes and scourers   + tea towels   + commercial cleaning and sanitising agents and suitable chemicals for cleaning bakeries, equipment and food storage areas   + personal protective equipment (PPE)   + ingredients that meet filling types required in the performance evidence * specifications:   + supervisor instructions   + recipes that meet filling types required in the performance evidence   + end-product specifications to meet filling types required in the performance evidence * relationships (internal and/or external):   + workplace supervisor * timeframes:   + according to work requirements.   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

## FBPRBK2005 Maintain ingredient stores (Release 1)

| FBPRBK2005 |
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| Assessment of skills must take place under the following conditions:   * physical conditions:   + a commercial bakery or an environment that accurately represents workplace conditions * resources, equipment and materials:   + personal protective equipment   + thermometer   + dry store area   + temperature recording sheets   + dry storage tubs or bins   + small plastic containers with lids   + dry storage bags   + refrigerated storage   + frozen storage   + spray bottles   + stock that meets ingredient types specified in the performance evidence * specifications:   + supervisor instructions   + food safe conditions for ingredient stores * relationships (internal and/or external):   + supervisor * timeframes:   + according to work requirements.   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

## FBPRBK3002 Produce non laminated pastry products (Release 1)

| FBPRBK3002 |
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| Assessment of skills must take place under the following conditions:   * physical conditions:   + a commercial bakery or an environment that accurately represents workplace conditions * resources, equipment and materials:   + personal protective equipment   + equipment specified in the range of conditions   + industrial oven   + electronic or analogue scales   + pastry foils or tins   + pastry sheeter or break   + rolling pins   + pastry cutters   + ingredients that meet the non laminated pastry product types required in the performance evidence * specifications:   + recipes that meet the non laminated pastry product types required in the performance evidence   + end-product quality specifications to meet the non laminated pastry product types required in the performance evidence   + food safety code regulatory requirements applicable to producing non laminated pastry products * timeframes:   + according to the production schedule.   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

## FBPRBK3005 Produce basic bread products (Release 1)

| FBPRBK3005 |
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| Assessment of skills must take place under the following conditions:   * physical conditions:   + a commercial bakery or an environment that accurately represents workplace conditions * resources, equipment and materials:   + personal protective equipment   + equipment specified in the range of conditions   + bread slicer   + ingredients that meet the basic bread product types required in the performance evidence * specifications:   + recipes that meet the basic bread product types required in the performance evidence   + end-product quality specifications to meet the basic bread product types required in the performance evidence   + food safety code regulatory requirements applicable to producing basic bread products * timeframes:   + according to the production schedule.   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

## FBPRBK3008 Produce sponge cake products (Release 1)

| FBPRBK3008 |
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| Assessment of skills must take place under the following conditions:   * physical conditions:   + a commercial bakery or an environment that accurately represents workplace conditions * resources, equipment and materials:   + personal protective equipment   + equipment specified in the range of conditions   + ingredients that meet the sponge cake product types required in the performance evidence * specifications:   + recipes that meet the sponge cake products product types required in the performance evidence   + end-product quality specifications that meet the sponge cake product types required in the performance evidence   + food safety code regulatory requirements applicable to producing sponge cake products * timeframes:   + according to the production schedule.   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

## FBPRBK3009 Produce biscuit and cookie products (Release 1)

| FBPRBK3009 |
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| Assessment of skills must take place under the following conditions:   * physical conditions:   + a commercial bakery or an environment that accurately represents workplace conditions * resources, equipment and materials:   + equipment specified in the range of conditions   + industrial oven   + personal protective equipment   + ingredients that meet the biscuit and cookie product types required in the performance evidence * specifications:   + recipes that meet the biscuit and cookie product types required in the performance evidence   + end-product quality specifications that meet the biscuit and cookie product types required in the performance evidence   + food safety code regulatory requirements applicable to producing biscuit and cookie products * timeframes:   + according to the production schedule.   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

## FBPRBK3014 Produce sweet yeast products (Release 1)

| FBPRBK3014 |
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| Assessment of skills must take place under the following conditions:   * physical conditions:   + a commercial bakery or an environment that accurately represents workplace conditions * resources, equipment and materials:   + personal protective equipment   + equipment specified in the range of conditions   + refrigeration   + mechanical moulding equipment   + mixing bowls   + tins   + ingredients that meet the sweet yeast product types required in the performance evidence * specifications:   + recipes that meet the sweet yeast product types required in the performance evidence   + end-product quality specifications that meet the sweet yeast product types required in the performance evidence   + food safety code regulatory requirements applicable to producing sweet yeast products * timeframes:   + according to the production schedule.   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

## FDFFS2001A Implement the food safety program and procedures (Release 1)

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| FDFFS2001A |
| No equipment listed.  Please refer to TGA <https://training.gov.au/Training/Details/FDFFS2001A> for any additional information required. |

## FDFOHS2001A Participate in OHS processes (Release 1)

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| FDFOHS2001A |
| No equipment listed.  Please refer to TGA <https://training.gov.au/Training/Details/FDFOHS2001A> for any additional information required. |

## FDFOP2061A Use numerical applications in the workplace (Release 1)

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| FDFOP2061A |
| No equipment listed.  Please refer to TGA <https://training.gov.au/Training/Details/FDFOP2061A> for any additional information required. |

## FDFOP2064A Provide and apply workplace information (Release 1)

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| FDFOP2064A |
| No equipment listed.  Please refer to TGA <https://training.gov.au/Training/Details/FDFOP2064A> for any additional information required. |