

Bakery – Equipment List

Qualification:

FBP30417 Certificate III in Bread Baking

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Contents

[About this guide 1](#_Toc29561352)

[FBP30417 Certificate III in Bread Baking 1](#_Toc29561353)

[Units 3](#_Toc29561354)

[FBPRBK2002 Use food preparation equipment to prepare fillings (Release 1) 3](#_Toc29561355)

[FBPRBK3005 Produce basic bread products (Release 1) 4](#_Toc29561356)

[FBPRBK3006 Produce savoury bread products (Release 1) 5](#_Toc29561357)

[FBPRBK3007 Produce specialty flour bread products (Release 2) 6](#_Toc29561358)

[FBPRBK3011 Produce frozen dough products (Release 1) 7](#_Toc29561359)

[FBPRBK3012 Schedule and produce bread production (Release 1) 8](#_Toc29561360)

[FBPRBK3014 Produce sweet yeast products (Release 1) 9](#_Toc29561361)

[FBPRBK3016 Control and order bakery stock (Release 1) 10](#_Toc29561362)

[FBPRBK3018 Produce basic artisan products (Release 1) 11](#_Toc29561363)

[FBPRBK4001 Produce artisan bread products (Release 1) 12](#_Toc29561364)

[FDFFS2001A Implement the food safety program and procedures (Release 1) 13](#_Toc29561365)

[FDFOHS2001A Participate in OHS processes (Release 1) 13](#_Toc29561366)

[FDFOP2061A Use numerical applications in the workplace (Release 1) 13](#_Toc29561367)

[SIRRMER002 Merchandise food products (Release 1) 13](#_Toc29561368)

Section 1   
Unit list for 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)

# FBP30417 Certificate III in Bread Baking

| Unit code | Unit Title |
| --- | --- |
| [FBPRBK2002](#_FBPRBK2002_Use_food) | Use food preparation equipment to prepare fillings |
| [FBPRBK3005](#_FBPRBK3005_Produce_basic) | Produce basic bread products |
| [FBPRBK3006](#_FBPRBK3006_Produce_savoury) | Produce savoury bread products |
| [FBPRBK3007](#_FBPRBK3007_Produce_specialty) | Produce specialty flour bread products |
| [FBPRBK3011](#_FBPRBK3011_Produce_frozen) | Produce frozen dough products |
| [FBPRBK3012](#_FBPRBK3012_Schedule_and) | Schedule and produce bread production |
| [FBPRBK3014](#_FBPRBK3014_Produce_sweet) | Produce sweet yeast products |
| [FBPRBK3016](#_FBPRBK3016_Control_and) | Control and order bakery stock |
| [FBPRBK3018](#_FBPRBK3018_Produce_basic) | Produce basic artisan products |
| [FBPRBK4001](#_FBPRBK4001_Produce_artisan) | Produce artisan bread 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 |
| [SIRRMER002](#_SIRRMER002_Merchandise_food) | Merchandise food products |

Section 2

Equipment by Unit

# Units

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

| FBPRBK2002 |
| --- |
| 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. |

## FBPRBK3005 Produce basic bread products (Release 1)

| FBPRBK3005 |
| --- |
| 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. |

## FBPRBK3006 Produce savoury bread products (Release 1)

| FBPRBK3006 |
| --- |
| 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 as specified in the range of conditions   + rolling pins   + ingredients that meet the savoury bread product types required in the performance evidence * specifications:   + recipes that meet the savoury bread product types required in the performance evidence   + end-product quality specifications that meet the savoury bread product types required in the performance evidence   + food safety code regulatory requirements applicable to producing savoury 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. |

## FBPRBK3007 Produce specialty flour bread products (Release 2)

| FBPRBK3007 |
| --- |
| 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 as specified in the range of conditions   + tins   + trays   + ingredients that meet the specialty flour bread product types required in the performance evidence * specifications:   + recipes that meet the specialty flour bread product types required in the performance evidence   + end-product quality specifications to meet the specialty flour bread product types required in the performance evidence   + food safety code regulatory requirements applicable to producing specialty flour 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. |

## FBPRBK3011 Produce frozen dough products (Release 1)

| FBPRBK3011 |
| --- |
| 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 frozen dough product types required in the performance evidence * specifications:   + recipes that meet the frozen dough product types required in the performance evidence   + end-product quality specifications that meet the product types required in the performance evidence   + food safety code regulatory requirements applicable to producing frozen dough 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. |

## FBPRBK3012 Schedule and produce bread production (Release 1)

| FBPRBK3012 |
| --- |
| 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   + commercial bakery equipment and information on capacity   + industrial oven   + industrial mixer and attachments   + pastry sheeter or dough break   + refrigeration   + ingredients to meet the product types required in the performance evidence * specifications:   + production schedule template that includes a level of detail that accurately represents workplace conditions   + recipe specifications for the product types required in the performance evidence   + formulae to calculate batch weight to finished product weight   + end-product quality specifications to meet the product types required in the performance evidence * timeframes:   + over five shifts that can be continuous or staggered, consisting of one shift for upfront scheduling of production for the bread products specified in the performance evidence, and four daily shifts for the production of the baked products specified in the performance evidence.   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 |
| --- |
| 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. |

## FBPRBK3016 Control and order bakery stock (Release 1)

| FBPRBK3016 |
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| Assessment of skills must take place under the following conditions:   * physical conditions:   + a retail bakery or an environment that accurately represents workplace conditions   + designated delivery area   + designated storage area for the bakery stock types required in the performance evidence * resources, equipment and materials:   + personal protective equipment   + thermometer   + refrigerated storage   + frozen storage   + dry storage   + ingredients that meet the bakery stock types required in the performance evidence   + temperature recording charts * specifications:   + food safe temperature tolerances * relationships (internal and/or external):   + bakery suppliers * 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. |

## FBPRBK3018 Produce basic artisan products (Release 1)

| FBPRBK3018 |
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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   + deep fryer   + tins   + trays   + ingredients that meet the basic artisan product types required in the performance evidence * specifications:   + recipes that meet the basic artisan product types required in the performance evidence   + end-product quality specifications to meet the basic artisan product types required in the performance evidence   + food safety code regulatory requirements applicable to producing basic artisan 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. |

## FBPRBK4001 Produce artisan bread products (Release 1)

| FBPRBK4001 |
| --- |
| 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   + trays   + ingredients that meet the artisan bread product types required in the performance evidence * specifications:   + recipes that meet the artisan bread product types required in the performance evidence   + end-product quality specifications to meet the artisan bread product types required in the performance evidence   + food safety code regulatory requirements applicable to producing artisan 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. |

## 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. |

## SIRRMER002 Merchandise food products (Release 1)

| SIRRMER002 |
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| Skills must be demonstrated in a retail environment. This can be:   * an industry workplace * a simulated industry environment.   Assessment must ensure access to:   * food products for display as selected in the Performance Evidence * display areas * display equipment and props for: * cleaning equipment and materials * food preparation and handling * personal protective equipment and clothing * product labels and price tickets * ticketing and pricing equipment * organisational food display guidelines * relevant documentation: * organisational policies and procedures as listed in the Knowledge Evidence * food safety guidelines as applicable to specific food products.   Assessors must satisfy the Standards for Registered Training Organisations’ requirements for assessors. |