

Bakery – Equipment List

Qualification:

FBP30517 Certificate III in Baking

­

**TAFE NSW would like to pay our respect and acknowledge Aboriginal and Torres Strait Islander Peoples as the Traditional Custodians of the Land, Rivers and Sea. We acknowledge and pay our respect to the Elders, both past and present of all Nations.**

Version: 20200110

Next review date: 10/01/2021

Date created: 10/01/2020

© NSW TAFE Commission 2020  
RTO Provider Number 90003 | CRICOS Provider Code: 00591E

This file can be found at: [Learning Bank](https://share.tafensw.edu.au/share/access/home.do)

The content in this document is copyright © NSW TAFE Commission 2020, and should not be reproduced without the permission of the TAFE NSW. Information contained in this document is correct at time of printing: 10 January 2020. For current information please refer to our website or your teacher as appropriate.

Contents

[About this guide 1](#_Toc29561657)

[FBP30517 Certificate III in Baking 1](#_Toc29561658)

[Units 2](#_Toc29561659)

[FBPRBK2002 Use food preparation equipment to prepare fillings (Release 1) 2](#_Toc29561660)

[FBPRBK3001 Produce laminated pastry products (Release 2) 3](#_Toc29561661)

[FBPRBK3002 Produce non laminated pastry products (Release 1) 4](#_Toc29561662)

[FBPRBK3003 Produce specialist pastry products (Release 1) 5](#_Toc29561663)

[FBPRBK3004 Produce meringue products (Release 1) 6](#_Toc29561664)

[FBPRBK3005 Produce basic bread products (Release 1) 7](#_Toc29561665)

[FBPRBK3006 Produce savoury bread products (Release 1) 8](#_Toc29561666)

[FBPRBK3007 Produce specialty flour bread products (Release 2) 9](#_Toc29561667)

[FBPRBK3008 Produce sponge cake products (Release 1) 10](#_Toc29561668)

[FBPRBK3009 Produce biscuit and cookie products (Release 1) 11](#_Toc29561669)

[FBPRBK3010 Produce cake and pudding products (Release 1) 12](#_Toc29561670)

[FBPRBK3014 Produce sweet yeast products (Release 1) 12](#_Toc29561671)

[FBPRBK3015 Schedule and produce bakery production (Release 1) 13](#_Toc29561672)

[FBPRBK3016 Control and order bakery stock (Release 1) 14](#_Toc29561673)

[FBPRBK3018 Produce basic artisan products (Release 1) 15](#_Toc29561674)

[FBPRBK4003 Produce gateaux, tortes and entremets (Release 1) 16](#_Toc29561675)

[FDFFS2001A Implement the food safety program and procedures (Release 1) 17](#_Toc29561676)

[FDFOHS2001A Participate in OHS processes (Release 1) 18](#_Toc29561677)

[FDFOP2061A Use numerical applications in the workplace (Release 1) 18](#_Toc29561678)

Section 1   
Unit lists 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)

# FBP30517 Certificate III in Baking

| Unit code | Unit Title |
| --- | --- |
| [FBPRBK2002](#_FBPRBK2002_Use_food) | Use food preparation equipment to prepare fillings |
| [FBPRBK3001](#_FBPRBK3001_Produce_laminated) | Produce laminated pastry products |
| [FBPRBK3002](#_FBPRBK3002_Produce_non) | Produce non laminated pastry products |
| [FBPRBK3003](#_FBPRBK3003_Produce_specialist) | Produce specialist pastry products |
| [FBPRBK3004](#_FBPRBK3004_Produce_meringue) | Produce meringue products |
| [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 |
| [FBPRBK3008](#_FBPRBK3008_Produce_sponge) | Produce sponge cake products |
| [FBPRBK3009](#_FBPRBK3009_Produce_biscuit) | Produce biscuit and cookie products |
| [FBPRBK3010](#_FBPRBK3010_Produce_cake) | Produce cake and pudding products |
| [FBPRBK3014](#_FBPRBK3014_Produce_sweet) | Produce sweet yeast products |
| [FBPRBK3015](#_FBPRBK3015_Schedule_and) | Schedule and produce bakery production |
| [FBPRBK3016](#_FBPRBK3016_Control_and) | Control and order bakery stock |
| [FBPRBK3018](#_FBPRBK3018_Produce_basic) | Produce basic artisan products |
| [FBPRBK4003](#_FBPRBK4003_Produce_gateaux,) | Produce gateaux, tortes and entremets |
| [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 |

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. |

## FBPRBK3001 Produce laminated pastry products (Release 2)

| FBPRBK3001 |
| --- |
| 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 mixer and attachments   + industrial oven   + sink and wash area   + electronic or analogue scales   + ingredients that meet the laminated pastry product types in the performance evidence * specifications:   + recipes that meet the laminated pastry product types required in the performance evidence   + end-product quality specifications to meet the laminated product types required in the performance evidence   + food safety code regulatory requirements applicable to producing 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. |

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

| FBPRBK3002 |
| --- |
| 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. |

## FBPRBK3003 Produce specialist pastry products (Release 1)

| FBPRBK3003 |
| --- |
| 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 (PPE)   + equipment specified in the range of conditions   + industrial mixer and attachments   + industrial oven   + industrial cook tops   + sink and wash area   + electronic or analogue scales   + ingredients that meet the specialist pastry product types required in the performance evidence * specifications:   + recipes that meet the specialist pastry product types required in the performance evidence   + end-product quality specifications to meet the speciality pastry product types required in the performance evidence   + food safety code regulatory requirements applicable to producing specialist 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. |

## FBPRBK3004 Produce meringue products (Release 1)

| FBPRBK3004 |
| --- |
| 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   + trays   + ingredients that meet the meringue product types required in the performance evidence * specifications:   + recipes that meet the meringue product types required in the performance evidence   + end-product quality specifications to meet the meringue product types required in the performance evidence   + food safety code regulatory requirements applicable to producing meringue products * 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. |

## FBPRBK3008 Produce sponge cake products (Release 1)

| FBPRBK3008 |
| --- |
| 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 |
| --- |
| 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. |

## FBPRBK3010 Produce cake and pudding products (Release 1)

| FBPRBK3010 |
| --- |
| 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   + ingredients that meet the cake and pudding product types required in the performance evidence * specifications:   + recipes that meet the cake and pudding product types required in the performance evidence   + end-product quality specifications that meet the cake and pudding product types required in the performance evidence   + food safety code regulatory requirements applicable to producing cake and pudding 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 |
| --- |
| 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. |

## 

## FBPRBK3015 Schedule and produce bakery production (Release 1)

| FBPRBK3015 |
| --- |
| 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 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:   + five shifts that can be continuous or staggered, consisting of one shift for upfront scheduling of production of the baked 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. |

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

| FBPRBK3016 |
| --- |
| 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 |
| --- |
| 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. |

## 

## FBPRBK4003 Produce gateaux, tortes and entremets (Release 1)

| FBPRBK4003 |
| --- |
| 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   + personal protective equipment   + mixing bowls   + piping bags and nozzles   + industrial oven   + tins and trays   + measuring cups and spoons   + ingredients that meet the product types required in the performance evidence   + pre-made flavoured ice cream or sorbet   + prepared garnishes * specifications:   + recipes that meet the types of gateaux, tortes and entremets required in the performance evidence   + end-product quality specifications to meet the product types required in the performance evidence   + food safety code regulatory requirements applicable to producing gateaux, tortes and entremets * 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)

|  |
| --- |
| 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)

|  |
| --- |
| 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)

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