

FBP31121

Certificate III in High Volume Baking



Dynamic Learning Services Pty Ltd
Suite 4, level 1/176 The Entrance Road
Erina NSW 2250

RTO No. 40467

UNITS OF STUDY



FBP30121 Certificate III in Food Processing

FBPFSY3003	Monitor the implementation of food safety and quality programs	Core
FBPFSY3004	Participate in traceability activities	Core
FBPFSY3005	Control contaminants and allergens in food processing	Core
FBPOPR2069	Use numerical applications in the workplace	Core
FBPOPR3019	Operate and monitor interrelated processes in a production or packaging system	Core
FBPOPR3021	Apply good manufacturing practice requirements in food processing	Core
FBPTEC3005	Work with bakery ingredients, their functions and interactions	Core
FBPTEC3006	Work with flours and baking additives	Core
FBPWHS3001	Contribute to work health and safety processes	Core
FBPHVB3017	Operate a bread dough mixing and development process	Elective
FBPHVB3018	Operate a final prove and bread baking process	Elective
FBPHVB3019	Operate a bread dough makeup process	Elective
FBPTEC3001	Apply raw materials, ingredients and process knowledge to production problems	Elective
FBPPPL2001	Participate in work teams and groups	Elective
FBPFSY2002	Implement the food safety program and procedures	Elective
FSKOCM004	Use oral communication skills to participate in workplace meetings	Elective
FSKRDG009	Read and respond to routine standard operating procedures	Elective





UNITS OF STUDY

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Certificate III in High Volume Baking

The FBP30121 Certificate III in Food Processing reflects the role of individuals workers in a production bakery, where high volume production of bread, pastry products, biscuits and/or cakes is undertaken.

Skills you will develop

- ◆ provide a leadership role in supporting day-to-day implementation of the food safety supporting the implementation of health and safety policies and procedures, and controlling food safety risks, including physical, chemical, microbiological and allergen risks, at a food processing facility, including raw materials, incoming goods, inputs and auxiliary materials and packaging
- ◆ participating in traceability and product recall activities to track food through all stages of production, processing and distribution
- ◆ control food safety risks, including physical, chemical, microbiological and allergen risks, at a food processing facility, including raw materials, incoming goods, inputs and auxiliary materials and packaging
- ◆ applying mathematical concepts to calculate and estimate workplace information
- ◆ comply with relevant good manufacturing practice (GMP) requirements and workplace quality standards in a food or beverage processing facility
- ◆ work with a range of ingredients used to produce bakery products, including fat, butter, shortenings, sugar, eggs and egg replacements, nuts, dried fruit, herbs and spices
- ◆ work with different types of grains, flour and leavening agents that are used to produce bakery products, including bread, pastries, cakes and biscuits
- ◆ support the implementation of health and safety policies and procedures, and contribute to the development and implementation of risk control measures and safety practices within a workplace
- ◆ set up, operate, adjust and shut down a dough mixing process and a dough making process
- ◆ set up, operate, adjust and shut down the process used to carry out the final proving (or proofing) and baking of bread dough
- ◆ apply an understanding of ingredients and processes to solve problems that typically occur during the preparation, processing or packaging of products
- ◆ work effectively with others in structured teams and informal work groups to complete work activities
- ◆ maintain food safety, workplace cleanliness and personal hygiene, and conduct work tasks where work involves operation of production and/or packaging equipment and processes
- ◆ contribute to workplace meetings, such as internal team meetings, staff meetings, external meeting with clients or suppliers, industry committee meetings, project meetings, and work health and safety (WHS) meetings
- ◆ respond to routine standard operating procedures in printed or digital formats, such as pre-operational safety

Modes of delivery

- ◆ Face to face in the workplace
- ◆ Correspondence in a self-paced model (using text-based resources in a self-paced model and supported by our dedicated trainers)
- ◆ Recognition of Prior Learning (for people who have evidence to support their current competence in the relevant units of competency which comprise the qualification).
- ◆ Blended (using a combination of the modes described).



Volume of Learning

Learners should expect a duration between 12 and 24 months to meet the requirements of FBP31121, which is consistent with the AQF volume of learning indicators for a Certificate III qualification. This may vary depending upon prior experience and study.

Decisions about the duration of this qualification take into account the candidates' likelihood of successfully achieving the learning outcomes and ensure that the integrity of the qualification's outcomes are maintained.

Entry Requirements

There are no pre-requisite entry requirements for this course of study. Students must undergo a Language, Literacy & Numeracy evaluation prior to commencement of studies.

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Assessment

The assessment in this qualification involves a variety of workbook activities, practical tasks and project work. Participants will be supported by their trainer throughout their journey.

Pathways

Qualifications that may be considered after successful completion include:

- ◆ FBP40321 Certificate IV in Food Processing

Career Opportunities

- ◆ Advance production operator
- ◆ Advanced packaging operator
- ◆ Food processing operator (Grain)

Fees and Charges and other information

For detailed information on your course, fees and charges, eligibility for any Federal or State funding, relevant student policies and procedures and to view the student handbook, please visit our website at www.dynamiclearningservices.com.au or contact Dynamic Learning Services on 02 4365 0040.



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