



One size, doesn't fit all for workplace training & adult education.



FBP31121

Certificate III in  
High Volume Baking



Dynamic Learning Services Pty Ltd  
RTO No. 40467



+61 2 4365 0040  
admin@dynamiclearningservices.com.au  
4/172-176 The Entrance Road, Erina NSW 2250  
dynamiclearningservices.com.au



# FBP31121 Certificate III in High Volume Baking

## FBP31121 Certificate III in High Volume Baking

This qualification reflects the role of individuals workers in a production bakery, where high volume production of bread, pastry products, biscuits and/or cakes is undertaken.



### KEY OUTCOMES

- 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.
- Comply with environmental regulations, identify environment issues and minimise the risks of negative impact on work and carry out improvements in own work area.
- Apply an understanding of ingredients and processes to solve problems that typically occur during the preparation, processing, or packaging of products.
- Set up a production or packaging line for operation.
- Participate in performance improvement processes that involve systematic analysis of performance to identify and propose opportunities for improvement.
- Use structured process improvement tools to solve process and other problems. It describes the broad application of in-depth and rigorous structured problem-solving techniques to identify opportunities for improvement.
- Identify and implement 5S practices to make improvements in own job and work area.

# FBP31121 Certificate III in High Volume Baking

## CAREER OPPORTUNITIES

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

## QUALIFICATION PATHWAYS

- FBP40221 Cert IV in Baking
- FBP40321 Certificate IV in Food Processing

## 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).

Decisions about the duration of this qualification consider 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.

## 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.

## Course Fees

Your course fee includes the delivery and assessment of your qualification, your study materials (including all resources) and on-going support from our training team.

Further detailed information on your course, fees and charges, relevant student policies and procedures and to view the student handbook, please visit our website at [www.dynamiclearningservices.com.au](http://www.dynamiclearningservices.com.au) or contact Dynamic Learning Services 02 4365 0040.



## Volume of Learning

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

# FBP31121 Certificate III in High Volume Baking

## UNITS OF STUDY

FBP31121 Certificate III in High Volume Baking		
Core Units		
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
Elective Units		
FBPHVB3017	Operate a bread dough mixing and development process	Elective
FBPHVB3018	Operate a final prove and bread baking process	Elective
MSMENV272	Participate in environmentally sustainable work practices	Elective
FBPTEC3001	Apply raw materials, ingredients, and process knowledge to production problems	Elective
FBPOPR3004	Set up a production and packaging line for operation	Elective
FBPPPL3003	Participate in improvement processes	Elective
MSMSUP390	Use structured problem-solving tools	Elective
MSS402042	Apply 5S procedures	Elective

### Why study with Dynamic Learning Services?

It's not just a nationally accredited qualification you will receive, it's a mindset for success and support to see you through to your qualification.

Here at Dynamic Learning Services, we are committed to excellence. High quality course content that is up to date with industry and business needs today, along with flexibility in how you study with us.

We value that there is strength in diversity. 'One size doesn't fit all'.

Dynamic Learning Services Pty Ltd  
RTO No. 40467



+61 2 4365 0040  
admin@dynamiclearningservices.com.au  
4/172-176 The Entrance Road, Erina NSW 2250  
dynamiclearningservices.com.au