



# TradeSET Report

|                         |                               |
|-------------------------|-------------------------------|
| <b>Name:</b>            | Nya Na                        |
| <b>TradeSET Number:</b> | TS254346                      |
| <b>My Trade:</b>        | Baker                         |
| <b>Specialisation:</b>  | Baker - Retail Baking (Bread) |

## About TradeSET

TradeSET is a free service provided by Trades Recognition Australia (TRA) to help you understand how trade occupations operate in Australia and is part of the process for applicants applying for the:

1. 457 Skills Assessment Program (eligible applicants seeking skills assessments for temporary migration or to facilitate access to occupational licensing)
2. Offshore Skills Assessment Program (eligible applicants seeking skills assessments for permanent migration)
3. The Trades Recognition Service (eligible applicants seeking skills assessments for employment purposes or to facilitate access to occupational licensing); or
4. TradeSET may also be used as a guide for [Job Ready Program](#) participants

Your TradeSET report will also show any additional training you may require to work in Australia.

Skills assessments for the 457 Skills Assessment Program, the Offshore Skills Assessment Program and the Trades Recognition Service (TRS) are conducted by registered training organisations (RTOs) approved by TRA. Please read the relevant [457 Skills Assessment Program Applicant Guidelines](#), [Offshore Skills Assessment Program Applicant Guidelines](#) or [Trades Recognition Service Guidelines](#) for information, including eligibility requirements and how to locate a TRA-approved RTO.

Your TradeSET report must be given to the TRA-approved RTO conducting your skills assessment.

### Important Notes:

The TradeSET report is not a formal skills assessment or a qualification. Persons applying for skilled migration are required to meet all requirements of the Department of Immigration and Border Protection (DIBP). This includes English language requirements and any other requirements as directed by DIBP. Further information about migration requirements can be found at <http://www.border.gov.au/>.



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| Details                           |   |
|-----------------------------------|---|
| <b>Gender:</b>                    | Male                                      |
| <b>Date of Birth:</b>             | 01/02/1970                                |
| <b>City:</b>                      | Sydney                                    |
| <b>Passport Number:</b>           | 5566432                                   |
| <b>Country where I live:</b>      | Australia                                 |
| <b>Country of passport issue:</b> | Australia                                 |
| <b>Country of Training:</b>       | Australia                                 |
| <b>Skills Assessment Program:</b> | 457 or Offshore Skills Assessment Program |
| <b>Finalisation Date:</b>         | 25/09/2015                                |



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## Skills Report

| Mandatory Skills   | Skilled |
|--|---------|
| Work in an environmentally sustainable way.                                  | Yes     |
| Put into action the program and methods to make sure that food is kept safe. | Yes     |
| Play a role in health and safety processes in the workplace.                 | Yes     |
| Make use of mathematics as part of your work.                                | Yes     |
| Share information with others in the workplace and use it to do your job.    | Yes     |
| Make bread dough.  | Yes     |
| Use workplace recipes to bake bread.   | Yes     |
| Shape, divide and mould dough.   | Yes     |
| Find and fix product or process faults in bread.                             | Yes     |

| Elective Skills  | Skilled |
|--|---------|
| Give and maintain good service to customers.   | Yes     |
| Set up the legal needs of a small business to make sure the business is protected from any risk.                     | Yes     |
| Prepare and serve espresso coffee.   | Yes     |
| Maintain and order stock.  | Yes     |
| Use simple methods of cooking to prepare food products.  | Yes     |
| Be aware of other people's cultural religious and diet needs.  | Yes     |
| Help and train others at work.   | Yes     |
| Store, handle and use frozen dough.  | Yes     |
| Retard dough by leaving uncooked dough for a time to allow for rising.   | Yes     |
| Make special hand made artisan breads.   | Yes     |
| Plan and schedule production for retail bakery.  | Yes     |
| Take part in planning how a food product should be made or improved.   | Yes     |
| Take part in a team to make sure everything is safe and under control (Hazard Analysis and Critical Control Points). | Yes     |



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## Skills Assessment Plan

### Australian Qualification

|              |                       |
|--------------|-----------------------|
| <b>Code:</b> | FDF30610              |
| <b>Name:</b> | Retail Baking (Bread) |

## My Skills and Evidence

| Mandatory Skills  | Tasks   |
|---|---|
| <p><b>Work:</b> Work in an environmentally sustainable way.<br/> <b>Unit of Competency Code:</b> MSAENV272B<br/> <b>Unit Title:</b> Participate in environmentally sustainable work practices</p>                         | <ul style="list-style-type: none"> <li>- Comply with environmental regulations.</li> <li>- Seek opportunities to improve resource efficiency.</li> <li>- Identify current resource use.</li> </ul>  |
| <p><b>Work:</b> Put into action the program and methods to make sure that food is kept safe.<br/> <b>Unit of Competency Code:</b> FDFFS2001A<br/> <b>Unit Title:</b> Implement the food safety program and procedures</p> | <ul style="list-style-type: none"> <li>- Implement the food safety program</li> <li>- Participate in maintaining and improving food safety</li> <li>- Comply with personal hygiene standards</li> </ul>   |
| <p><b>Work:</b> Play a role in health and safety processes in the workplace.<br/> <b>Unit of Competency Code:</b> FDFOHS3001A<br/> <b>Unit Title:</b> Contribute to OHS processes</p>                                     | <ul style="list-style-type: none"> <li>- Plan and conduct work safely</li> <li>- Support safe work practices in work area</li> <li>- Contribute to OHS participative processes</li> <li>- Contribute to hazard identification, OHS risk assessment and risk control activities</li> <li>- Participate in the control of emergency situations</li> </ul> |

| Mandatory Skills  | Tasks  |
|---|--|
| <p><b>Work:</b> Make use of mathematics as part of your work.<br/> <b>Unit of Competency Code:</b> FDFOP2061A<br/> <b>Unit Title:</b> Use numerical applications in the workplace</p>                         | <ul style="list-style-type: none"> <li>- Apply basic mathematical concepts to calculate workplace information</li> <li>- Apply basic mathematical concepts to estimate workplace information</li> </ul>                    |
| <p><b>Work:</b> Share information with others in the workplace and use it to do your job.<br/> <b>Unit of Competency Code:</b> FDFOP2064A<br/> <b>Unit Title:</b> Provide and apply workplace information</p> | <ul style="list-style-type: none"> <li>- Provide and apply information to suit workplace and audience requirements</li> <li>- Respond to information requests</li> <li>- Use and maintain workplace information</li> </ul> |
| <p><b>Work:</b> Make bread dough.<br/> <b>Unit of Competency Code:</b> FDFRB3002A<br/> <b>Unit Title:</b> Produce bread dough</p>   | <ul style="list-style-type: none"> <li>- Prepare to mix dough</li> <li>- Prepare a range of dough types</li> <li>- Clean equipment</li> </ul>  |
| <p><b>Work:</b> Use workplace recipes to bake bread.<br/> <b>Unit of Competency Code:</b> FDFRB3005A<br/> <b>Unit Title:</b> Bake bread</p>   | <ul style="list-style-type: none"> <li>- Prepare to bake dough</li> <li>- Bake bread</li> </ul>  |
| <p><b>Work:</b> Shape, divide and mould dough.<br/> <b>Unit of Competency Code:</b> FDFRB3010A<br/> <b>Unit Title:</b> Process dough</p>  | <ul style="list-style-type: none"> <li>- Scale and mould dough</li> <li>- Mould dough and divide to meet product requirements</li> <li>- Clean equipment</li> </ul>  |
| <p><b>Work:</b> Find and fix product or process faults in bread.<br/> <b>Unit of Competency Code:</b> FDFRB3011A<br/> <b>Unit Title:</b> Diagnose and respond to product and process faults (bread)</p>       | <ul style="list-style-type: none"> <li>- Identify causes of unacceptable product quality</li> <li>- Take corrective action according to workplace procedures</li> </ul>  |

## Evidence I can provide

- Qualification / Certificate

| Elective Trade Skills   | Tasks   |
|---|---|
| <p><b>Work:</b> Give and maintain good service to customers.<br/> <b>Unit of Competency Code:</b> BSBCUS301B<br/> <b>Unit Title:</b> Deliver and monitor a service to customers</p>   | <ul style="list-style-type: none"> <li>- Monitor and report on service delivery</li> <li>- Deliver a service to customers</li> <li>- Identify customer needs</li> </ul>   |
| <p><b>Work:</b> Set up the legal needs of a small business to make sure the business is protected from any risk.<br/> <b>Unit of Competency Code:</b> BSBSMB401A<br/> <b>Unit Title:</b> Establish legal and risk management requirements of small business</p> | <ul style="list-style-type: none"> <li>- Identify and implement business legal requirements</li> <li>- Comply with legislation, codes and regulatory requirements</li> <li>- Negotiate and arrange contracts</li> </ul> |

| Elective Trade Skills   | Tasks   |
|---|---|
| <p><b>Work:</b> Prepare and serve espresso coffee.<br/> <b>Unit of Competency Code:</b> SITHFAB012B<br/> <b>Unit Title:</b> Prepare and serve espresso coffee</p>   | <ul style="list-style-type: none"> <li>- Organise and prepare work areas.</li> <li>- Provide customer service and advise customers on espresso coffee.</li> <li>- Select and grind coffee.</li> <li>- Extract coffee.</li> <li>- Texture milk.</li> <li>- Serve and present espresso coffee.</li> <li>- Clean and maintain espresso machine.</li> </ul> |
| <p><b>Work:</b> Maintain and order stock.<br/> <b>Unit of Competency Code:</b> TLIA3038A<br/> <b>Unit Title:</b> Control and order stock</p>  | <ul style="list-style-type: none"> <li>- Maintain stock levels and records</li> <li>- Organise and administer stocktakes</li> <li>- Identify stock losses</li> <li>- Process stock orders</li> <li>- Follow up orders</li> <li>- Complete documentation</li> </ul>  |
| <p><b>Work:</b> Use simple methods of cooking to prepare food products.<br/> <b>Unit of Competency Code:</b> FDFOP3005A<br/> <b>Unit Title:</b> Prepare food products using basic cooking methods</p>                             | <ul style="list-style-type: none"> <li>- Select and handle cooking tools and equipment</li> <li>- Prepare ingredients</li> <li>- Use basic cooking methods</li> <li>- Finish product</li> </ul>   |
| <p><b>Work:</b> Be aware of other people's cultural religious and diet needs.<br/> <b>Unit of Competency Code:</b> FDFOP3006A<br/> <b>Unit Title:</b> Identify cultural, religious and dietary requirements for food products</p> | <ul style="list-style-type: none"> <li>- Identify cultural and religious requirements of customers</li> <li>- Identify dietary requirements of customers</li> <li>- Identify common food-related allergies</li> </ul>   |
| <p><b>Work:</b> Help and train others at work.<br/> <b>Unit of Competency Code:</b> FDFPPL3003A<br/> <b>Unit Title:</b> Support and mentor individuals and groups</p>   | <ul style="list-style-type: none"> <li>- Support others in the work area</li> <li>- Facilitate group processes</li> </ul>   |
| <p><b>Work:</b> Store, handle and use frozen dough.<br/> <b>Unit of Competency Code:</b> FDFRB3008A<br/> <b>Unit Title:</b> Store, handle and use frozen dough</p>  | <ul style="list-style-type: none"> <li>- Store frozen dough</li> <li>- Thaw frozen dough</li> <li>- Use thawed dough in baked products</li> </ul>   |
| <p><b>Work:</b> Retard dough by leaving uncooked dough for a time to allow for rising.<br/> <b>Unit of Competency Code:</b> FDFRB3009A<br/> <b>Unit Title:</b> Retard dough</p>   | <ul style="list-style-type: none"> <li>- Prepare to retard dough</li> <li>- Retard and recover dough</li> </ul>   |

| Elective Trade Skills   | Tasks  |
|---|--|
| <p><b>Work:</b> Make special hand made artisan breads.<br/> <b>Unit of Competency Code:</b> FDFRB3013A<br/> <b>Unit Title:</b> Produce artisan breads</p>   | <ul style="list-style-type: none"> <li>- Plan and sequence preparation of artisan breads</li> <li>- Produce bread doughs for a range of artisan breads</li> <li>- Prepare and bake a range of artisan breads</li> <li>- Cost and price final product</li> </ul>  |
| <p><b>Work:</b> Plan and schedule production for retail bakery.<br/> <b>Unit of Competency Code:</b> FDFRB3016A<br/> <b>Unit Title:</b> Plan and schedule production for retail bakery</p>  | <ul style="list-style-type: none"> <li>- Establish production requirements</li> <li>- Schedule production to meet requirements</li> </ul>  |
| <p><b>Work:</b> Take part in planning how a food product should be made or improved.<br/> <b>Unit of Competency Code:</b> FDFRB3017A<br/> <b>Unit Title:</b> Participate in product development</p>   | <ul style="list-style-type: none"> <li>- Research opportunities for new product</li> <li>- Develop a product proposal to meet market opportunity</li> </ul>  |
| <p><b>Work:</b> Take part in a team to make sure everything is safe and under control (Hazard Analysis and Critical Control Points).<br/> <b>Unit of Competency Code:</b> FDFTEC3001A<br/> <b>Unit Title:</b> Participate in a HACCP team</p> | <ul style="list-style-type: none"> <li>- Prepare to develop and/or review a food safety program</li> <li>- Identify and/or review food safety hazards</li> <li>- Establish and/or review methods to monitor and control food safety hazards</li> <li>- Establish and/or review food safety documentation, communication and recording systems</li> </ul> |

### Evidence I can provide

- Qualification / Certificate

### Skills and Evidence I may need