



TradeSET Report

Name:	Tin Hlaing
TradeSET Number:	TS254350
My Trade:	Pastry Cook
Specialisation:	Pastry Cook

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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Name:	Tin Hlaing
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My Trade:	Pastry Cook
Specialisation:	Pastry Cook

Details	
Gender:	Male
Date of Birth:	03/06/1970
City:	Yangon
Passport Number:	888765
Country where I live:	Burma (Myanmar)
Country of passport issue:	Burma (Myanmar)
Country of Training:	Burma (Myanmar)
Skills Assessment Program:	457 or Offshore Skills Assessment Program
Finalisation Date:	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
Form and fill pastry products.	Yes
Make and prepare fillings for cakes and desserts.	Yes
Make pastry from basic ingredients such as flour, sugar, milk and eggs.	Yes
Make sponge, cake and cookie batter.	Yes
Glaze or decorate cakes and pastries with icing or cream.	Yes
Use workplace recipes to bake sponges, cakes and cookies.	Yes
Use workplace recipes to bake sponges, cakes and cookies.	Yes
Use workplace recipes to bake pastry.	Yes
Find and fix product and process faults in pastry, cakes and cookies.	Yes

Elective Skills	Skilled
Deliver and monitor a service to customers.	Yes
Make chocolate and prepare chocolate sweets ready for serving.	Yes
Prepare and serve espresso coffee.	Yes
Prepare and display little cakes (petits fours).	Yes
Prepare and model marzipan.	Yes
Prepare and display sugar work.	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
Make pastries and cakes using meringue.	Yes
Make sweet yeast products.	Yes
Plan, make and decorate a range of multi layered gateaux and tortes.	Yes
Plan and schedule production for retail bakery.	Yes

Elective Skills	Skilled
Take part in planning how a food product should be made or improved.	Yes



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Skills Assessment Plan

Australian Qualification	
Code:	FDF30510
Name:	Retail Baking (Cake and Pastry)

My Skills and Evidence

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

Mandatory Skills	Tasks
<p>Work: Make use of mathematics as part of your work. Unit of Competency Code: FDFOP2061A Unit Title: Use numerical applications in the workplace</p>	<ul style="list-style-type: none"> - Apply basic mathematical concepts to calculate workplace information - Apply basic mathematical concepts to estimate workplace information
<p>Work: Share information with others in the workplace and use it to do your job. Unit of Competency Code: FDFOP2064A Unit Title: Provide and apply workplace information</p>	<ul style="list-style-type: none"> - Provide and apply information to suit workplace and audience requirements - Respond to information requests - Use and maintain workplace information
<p>Work: Form and fill pastry products. Unit of Competency Code: FDFRB2001A Unit Title: Form and fill pastry products</p>	<ul style="list-style-type: none"> - Prepare to fill and form pastry products - Form and fill pastry products - Clean equipment
<p>Work: Make and prepare fillings for cakes and desserts. Unit of Competency Code: FDFRB2002A Unit Title: Prepare fillings</p>	<ul style="list-style-type: none"> - Prepare ingredients for use - Prepare fillings - Clean equipment
<p>Work: Make pastry from basic ingredients such as flour, sugar, milk and eggs. Unit of Competency Code: FDFRB3001A Unit Title: Produce pastry</p>	<ul style="list-style-type: none"> - Prepare and mix ingredients - Process pastry as required - Clean equipment
<p>Work: Make sponge, cake and cookie batter. Unit of Competency Code: FDFRB3003A Unit Title: Produce sponge, cake and cookie batter</p>	<ul style="list-style-type: none"> - Prepare sponge, cake and cookie batter - Clean equipment
<p>Work: Glaze or decorate cakes and pastries with icing or cream. Unit of Competency Code: FDFRB3004A Unit Title: Decorate cakes and cookies</p>	<ul style="list-style-type: none"> - Prepare to decorate cakes and cookies - Decorate products to meet quality and customer requirements
<p>Work: Use workplace recipes to bake sponges, cakes and cookies. Unit of Competency Code: FDFRB3006A Unit Title: Bake sponges, cakes and cookies</p>	<ul style="list-style-type: none"> - Prepare to bake product - Bake products
<p>Work: Use workplace recipes to bake sponges, cakes and cookies. Unit of Competency Code: FDFRB3006A Unit Title: Bake sponges, cakes and cookies</p>	<ul style="list-style-type: none"> - Prepare to bake product - Bake products

Mandatory Skills	Tasks
Work: Use workplace recipes to bake pastry. Unit of Competency Code: FDFRB3007A Unit Title: Bake pastry products	<ul style="list-style-type: none"> - Prepare to bake pastry products - Bake products
Work: Find and fix product and process faults in pastry, cakes and cookies. Unit of Competency Code: FDFRB3012A Unit Title: Diagnose and respond to product and process faults (pastry, cake and cookies)	<ul style="list-style-type: none"> - Identify causes of unacceptable product quality - Take corrective action according to workplace procedures

Evidence I can provide

- Qualification / Certificate

Elective Trade Skills	Tasks
Work: Deliver and monitor a service to customers. Unit of Competency Code: BSBCUS301B Unit Title: Deliver and monitor a service to customers	<ul style="list-style-type: none"> - Monitor and report on service delivery - Deliver a service to customers - Identify customer needs
Work: Make chocolate and prepare chocolate sweets ready for serving. Unit of Competency Code: SITHCCC022A Unit Title: Prepare chocolate and chocolate Confectionery	<ul style="list-style-type: none"> - Temper couverture. - Prepare centres and fillings. - Handle moulds. - Make moulded chocolates. - Coat chocolate confectionery. - Store chocolate and chocolate confectionery.
Work: Prepare and serve espresso coffee. Unit of Competency Code: SITHFAB012B Unit Title: Prepare and serve espresso coffee	<ul style="list-style-type: none"> - Organise and prepare work areas. - Provide customer service and advise customers on espresso coffee. - Select and grind coffee. - Extract coffee. - Texture milk. - Serve and present espresso coffee. - Clean and maintain espresso machine.
Work: Prepare and display little cakes (petits fours). Unit of Competency Code: SITHPAT007A Unit Title: Prepare and display petits fours	<ul style="list-style-type: none"> - Prepare iced petits fours. - Prepare fresh petits fours. - Prepare marzipan petits fours. - Prepare caramelised petits fours. - Display petits fours. - Store petits fours.

Elective Trade Skills	Tasks
<p>Work: Prepare and model marzipan. Unit of Competency Code: SITHPAT008A Unit Title: Prepare and model marzipan</p>	<ul style="list-style-type: none"> - Prepare modelling marzipan. - Prepare moulded and modelled shapes. - Store marzipan products. - Use marzipan to cover cakes, gateaux, torten and petits fours.
<p>Work: Prepare and display sugar work. Unit of Competency Code: SITHPAT010A Unit Title: Prepare and display sugar work</p>	<ul style="list-style-type: none"> - Boil sugar. - Pull boiled sugar. - Store pulled sugar. - Plan decorative sugar work. - Prepare sugar work. - Display sugar work. - Store sugar work.
<p>Work: Maintain and order stock. Unit of Competency Code: TLIA3038A Unit Title: Control and order stock</p>	<ul style="list-style-type: none"> - Maintain stock levels and records - Organise and administer stocktakes - Identify stock losses - Process stock orders - Follow up orders - Complete documentation
<p>Work: Use simple methods of cooking to prepare food products. Unit of Competency Code: FDFOP3005A Unit Title: Prepare food products using basic cooking methods</p>	<ul style="list-style-type: none"> - Select and handle cooking tools and equipment - Prepare ingredients - Use basic cooking methods - Finish product
<p>Work: Be aware of other people's cultural religious and diet needs. Unit of Competency Code: FDFOP3006A Unit Title: Identify cultural, religious and dietary requirements for food products</p>	<ul style="list-style-type: none"> - Identify cultural and religious requirements of customers - Identify dietary requirements of customers - Identify common food-related allergies
<p>Work: Help and train others at work. Unit of Competency Code: FDFPPL3003A Unit Title: Support and mentor individuals and groups</p>	<ul style="list-style-type: none"> - Support others in the work area - Facilitate group processes
<p>Work: Make pastries and cakes using meringue. Unit of Competency Code: FDFRB2003A Unit Title: Produce meringue-based products</p>	<ul style="list-style-type: none"> - Prepare and mix ingredients - Shape or form product - Clean equipment
<p>Work: Make sweet yeast products. Unit of Competency Code: FDFRB3014A Unit Title: Produce sweet yeast products</p>	<ul style="list-style-type: none"> - Prepare to mix dough - Prepare dough - Bake/fry product - Clean equipment

Elective Trade Skills	Tasks
<p>Work: Plan, make and decorate a range of multi layered gateaux and tortes. Unit of Competency Code: FDFRB3015A Unit Title: Produce and decorate gateaux and tortes</p>	<ul style="list-style-type: none"> - Plan and sequence preparation of gateaux and tortes - Prepare sponges and other bases for use in gateaux and torte production - Prepare fillings and finishes for use in gateaux and tortes - Assemble gateaux and tortes - Finish and decorate gateaux and tortes - Estimate product cost
<p>Work: Plan and schedule production for retail bakery. Unit of Competency Code: FDFRB3016A Unit Title: Plan and schedule production for retail bakery</p>	<ul style="list-style-type: none"> - Establish production requirements - Schedule production to meet requirements
<p>Work: Take part in planning how a food product should be made or improved. Unit of Competency Code: FDFRB3017A Unit Title: Participate in product development</p>	<ul style="list-style-type: none"> - Research opportunities for new product - Develop a product proposal to meet market opportunity

Evidence I can provide

- Qualification / Certificate

Skills and Evidence I may need