



**Australian Government**

# **FBPOPR3017 Prepare food products using basic cooking methods**

**Release: 1**

# FBPOPR3017 Prepare food products using basic cooking methods

## Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

## Application

This unit of competency describes the skills and knowledge required to prepare food products using basic cooking methods.

This unit applies to individuals who can work independently and who take responsibility for preparing food products using basic cooking methods in a food processing environment.

All work must be carried out to comply with workplace procedures according to state/territory health and safety, environmental and food safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

## Pre-requisite Unit

Nil

## Unit Sector

Operational (OPR)

## Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Select and handle cooking tools and equipment	1.1 Prepare work area for operations, and confirm hygiene standards 1.2 Wear appropriate personal protective clothing and ensure correct fit 1.3 Identify, handle and store cooking utensils required for work according to workplace procedures

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	<p>1.4 Identify and prepare equipment and machinery required for cooking operation according to workplace procedures</p> <p>1.5 Identify and implement maintenance requirements for knives and other utensils</p> <p>1.6 Implement food safety requirements at all times when handling and using cooking utensils and equipment</p>
2. Prepare ingredients	<p>2.1 Examine recipe and identify required ingredients</p> <p>2.2 Determine sequence for preparation</p> <p>2.3 Select ingredients and confirm quantity and quality using measuring or weighing devices or sensory analysis techniques</p> <p>2.4 Prepare and assemble ingredients according to recipe requirements</p> <p>2.5 Store ingredients according to workplace procedures</p>
3. Use basic cooking methods	<p>3.1 Identify the range of basic cooking methods and their effect on quality, taste and nutritional value</p> <p>3.2 Identify cooking methods required by recipe, and determine sequence</p> <p>3.3 Apply cooking method to achieve quality standards for food item</p> <p>3.4 Identify and address typical problems as they arise</p> <p>3.5 Use cooking utensils and equipment according to manufacturer instructions</p> <p>3.6 Apply waste minimisation and environmental considerations during cooking process</p> <p>3.7 Clean cooking area, utensils and equipment, and store according to workplace standards</p>
4. Finish product	<p>4.1 Transfer cooked ingredients for further processing</p> <p>4.2 Assemble final product and present or pack according to recipe or operating requirements</p> <p>4.3 Record product details to ensure traceability</p>

## Foundation Skills

*This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.*

Skill	Description
Reading	<ul style="list-style-type: none"> <li>Read cooking instructions from recipe books</li> <li>Read and interpret hygiene and food safety requirements from food safety program information</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Record processing information using digital and/or paper-based formats</li> </ul>
Oral communication	<ul style="list-style-type: none"> <li>Use common terminology used in cooking</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Scale recipes up and down</li> <li>Determine preparation and cooking times from packaging and recipes</li> <li>Measure quantities of ingredients using weight (mg, g, kg) and volume (ml, L)</li> <li>Control temperatures (°C)</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR3017 Prepare food products using basic cooking methods	FBPOPR3002 Prepare food products using basic cooking methods	Prerequisite removed Minor changes to Performance Criteria to clarify task Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent

## **Links**

Companion Volumes, including Implementation Guides, are available at VETNet: -  
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>