



Australian Government

Assessment Requirements for FBPRBK1001 Finish products

Release: 2

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Modification History

Release	Comments
Release 2	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has finished baked products, including:

- finishing at least one of the following three products:
 - simple sponge cakes
 - simple breads
 - simple non laminated pastries
- preparing and using at least three of the following nine finishing mediums:
 - seeds
 - savoury topping
 - egg wash
 - cream
 - icing
 - glaze
 - icing sugar
 - coconut or nuts
 - fruits
- using at least four of the following finishing techniques:
 - piping or spreading icing
 - simple piping using piping bags and nozzles for cream or icing
 - applying seeds to bread products
 - pre-prove scoring bread products
 - pre-bake finishing non laminated pastry products
 - post-bake finishing non laminated pastry products
 - post-bake finishing sponge cake products

- applying savoury toppings to bread products
- post-bake finishing products with coconut or nuts
- glazing
- dusting
- dipping.

The applied finishing must meet the supervisor instructions.

The finished product must be stored in food safe conditions.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- workplace health and safety requirements, including personal protective equipment (PPE), applicable to finishing products
- food safe conditions applicable to using and storing finishing mediums, including:
 - temperature
 - containers
 - date labelling
 - sanitary cleanliness
- types and storage conditions of finishing mediums, including:
 - seeds
 - savoury toppings
 - egg wash
 - creams
 - icings
 - glazes
 - icing sugar
 - coconut or nuts
 - dried fruits
- finishing techniques used to finish baked products, including:
 - simple sponge cakes
 - simple breads
 - simple non laminated pastries
- basic functions, safe use and cleaning methods of finishing equipment
- techniques for measuring ingredient quantities, including:
 - by weight
 - by volume
 - by count
 - by estimation
- basic principles of portioning products

- product storage requirements, including refrigeration and room temperature storage
- basic product finishing terminology.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a food preparation or processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - bowls
 - piping bags and nozzles
 - scrapers
 - knives
 - products required to be decorated in the Performance Evidence
 - ingredients that meet finishing mediums required in the Performance Evidence
 - cleaning products and tools
- specifications:
 - simple recipe specifications for preparation of finishing mediums and finishing instructions required in the Performance Evidence
 - simple end-product quality requirements to meet the product and finishing types required in the Performance Evidence
- relationships:
 - supervisor.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

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