



Australian Government

FBPRBK1001 Finish products

Release: 2

FBPRBK1001 Finish products

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.

Application

This unit of competency describes the skills and knowledge required to prepare finishing mediums and finish baked products in a food preparation environment.

The unit applies to individuals who undertake defined routine work activities under supervision. This includes identifying and reporting simple issues and problems.

All work must be carried out to comply with workplace procedures, in accordance with state/territory food safety, and health and safety, regulations and legislation 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

Retail baking (RBK)

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. Prepare for work	1.1 Confirm product finishing task requirements with supervisor 1.2 Identify and report work health and safety hazards to supervisor

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Select and wear personal protective equipment as directed 1.4 Check work area and personal hygiene meet food safe conditions 1.5 Select finishing equipment and check readiness for use 1.6 Select finishing ingredients and check quality and quantity
2. Prepare finishing materials	2.1 Measure ingredient quantities to meet recipe specification 2.2 Combine and mix ingredients to make finishing mediums 2.3 Identify finishing medium problems, and report to supervisor
3. Apply finishes	3.1 Use finishing techniques to apply finishing mediums to products 3.2 Portion finished products as directed 3.3 Check finished products, and report identified problems to supervisor 3.4 Store finished products to meet food safe conditions
4. Complete work	4.1 Clean equipment and work area to meet food safe conditions 4.2 Dispose of waste according to workplace requirements

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	Interpret key information from simple recipes, ingredient labels and simple end-product specifications
Oral communication	- Listen to simple instructions - Ask clarifying questions and respond to answers
Numeracy	- Locate and interpret numerical information in simple recipes and product labels - Estimate approximate quantities, and use equipment to measure ingredient weights and volumes

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK1001 Finish products Release 2	FBPRBK1001 Finish products Release 1	Foundation Skills refined Reference to 'pallet knives' removed from Assessment Conditions Typo fixed in Knowledge Evidence	Equivalent

Links

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