



Australian Government

FBPRBK2002 Use food preparation equipment to prepare fillings

Release: 1

FBPRBK2002 Use food preparation equipment to prepare fillings

Modification History

Release	Comments
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 fillings for use in bread, cake or pastry products using food preparation equipment in a commercial baking environment.

The unit applies to individuals who undertake routine work under supervision. This includes identifying and providing solutions to a limited range of predictable problems.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety, regulations and legislation that apply to the workplace.

No occupational 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 baked product filling types and volumes with supervisor 1.2 Identify and report work health and safety hazards to supervisor 1.3 Select and wear personal protective equipment according to safety requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Check work area and personal hygiene meet food safe conditions 1.5 Select food preparation equipment and check readiness for use 1.6 Check knives are sharp and ready for use 1.7 Select ingredients and check quality and quantity 1.8 Thaw, condition and reheat ingredients as required in food safe conditions to prepare for use
2. Prepare fillings	2.1 Measure ingredient quantities to meet recipe specification 2.2 Prepare ingredients using knives to make cuts 2.3 Blend and thicken cold fillings to meet recipe specifications 2.4 Blend and cook hot fillings to meet recipe specifications 2.5 Check fillings to identify routine filling faults, and report to supervisor 2.6 Cool cooked fillings to meet food safe conditions 2.7 Store prepared fillings to meet food safe conditions
3. Complete work	3.1 Clean equipment and work area to meet food safe conditions 3.2 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	<ul style="list-style-type: none"> Interprets key information from recipe specifications and ingredient labels
Numeracy	<ul style="list-style-type: none"> Identifies and interprets numerical information in recipes, including quantities, mixing speeds and times, and cooking temperatures and times Uses understanding of angles, linear dimensions and shapes to cut ingredients to size and shape Estimates approximate quantities, and uses equipment to measure ingredient weights and volumes

Skill	Description
Oral communication	<ul style="list-style-type: none"> Uses listening and questioning techniques to communicate and obtain specific information and confirm understanding
Navigate the world of work	<ul style="list-style-type: none"> Follows explicit procedures immediately relevant to own role
Interact with others	<ul style="list-style-type: none"> Follows clearly defined instructions, seeking assistance when necessary
Get the work done	<ul style="list-style-type: none"> With assistance, sequences and implements the steps involved in preparing fillings

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK2002 Use food preparation equipment to prepare fillings	FDFRB2002A Prepare fillings	<p>Updated to meet Standards for Training Packages</p> <p>Changes to food preparation equipment and techniques</p>	No equivalent unit

Links

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