



**Australian Government**

**Assessment Requirements for  
FBPRBK3001 Produce laminated pastry  
products**

**Release: 2**

# Assessment Requirements for FBPRBK3001 Produce laminated pastry products

## Modification History

Release	Comments
Release 2	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 2.0
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 1.0

## Performance Evidence

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

There must be evidence that the individual has produced laminated pastry products according to a production schedule, including:

- producing laminated puff or flaky pastry from scratch ingredients using the following two lamination styles and fat incorporation methods:
  - Scotch method
  - English method
- producing the following five laminated pastry products:
  - sweet filled laminated pastry slice
  - vegetable filled product
  - meat filled product
  - cream or custard filled product
  - fruit filled product
- using the following two ratios of fat to flour:
  - 50% half puff
  - 75% three quarter puff
- using the following two folding techniques:
  - three fold
  - book fold
- using the following four finishing techniques:
  - pre-bake finishing
  - post-bake finishing
  - cream finishing

- icing or fondant finishing
- producing the following four ingredients for filling laminated pastry products:
  - meat
  - vegetables
  - cream or custard
  - fruits
- incorporating the following seven processes:
  - folding
  - sheeting
  - laminating
  - filling
  - glazing
  - baking
  - finishing/decorating
- using the following two types of equipment for folding:
  - pastry sheeter or dough break to laminate
  - rolling pin to finish and transfer pastry
- selecting, using and cleaning the pastry cooking equipment listed in the range of conditions, including controlling electrical hazards applicable to cleaning
- documenting the production schedule, including the following seven considerations:
  - timings
  - volume requirements
  - product processing requirements
  - filling requirements for laminated pastry
  - finishing requirements for laminated pastry
  - recipe reformulation to minimise waste
  - bake parameters for laminated pastry.

Wastage that cannot be reused in production must be less than 5% of the weight of the original production schedule.

## 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 producing laminated pastry products
- safe use and cleaning of pastry cooking equipment listed in the range of conditions, including electrical hazards
- regulatory requirements for food safety applicable to producing laminated pastry products, including temperature control and prevention of cross-contamination in the use of dairy, meat, poultry, fish and vegetable products

- considerations for production scheduling, including:
  - timings
  - volume requirements
  - product processing requirements
  - filling requirements for laminated pastry
  - recipe reformulation to minimise waste
  - finishing requirements for laminated pastry
  - bake parameters for laminated pastry
- characteristics and storage requirements of ingredients used in laminated pastry production, including:
  - fats and margarines
  - meat fillings
  - vegetable fillings
  - fruit fillings
  - custard fillings
  - glazes
- mixing methods for laminated pastry, including:
  - Scotch method
  - English method
  - fat ratios and incorporation into laminated pastry
  - development of protein
- methods for folding pastry, including:
  - book fold
  - three fold
  - number of turns
- purpose, techniques and requirements for finishing, including:
  - pre-bake glazing
  - post-bake glazing
  - caramelisation of sugars
  - decorating with creams
- settings for baking for pastry product types, including:
  - oven temperatures
  - baking times
- techniques to identify and rectify causes of shrinkage and its effect on the end product, including:
  - overworking pastry
  - use of too much dusting flour
  - baking too hot
  - not resting pastry prior to processing
- cause of steam generation in laminated pastry during baking

- techniques for retrieval of scrap, blending with unworked pastry and disposing of waste
- laminated pastry production terminology.

## Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
  - a commercial bakery or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - personal protective equipment
  - equipment specified in the range of conditions
  - industrial mixer and attachments
  - industrial oven
  - sink and wash area
  - electronic or analogue scales
  - ingredients that meet the laminated pastry product types in the performance evidence
- specifications:
  - recipes that meet the laminated pastry product types required in the performance evidence
  - end-product quality specifications to meet the laminated product types required in the performance evidence
  - food safety code regulatory requirements applicable to producing laminated pastry products
- timeframes:
  - according to the production schedule.

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

## Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>