



Australian Government

**Assessment Requirements for
FBPRBK3003 Produce specialist pastry
products**

Release: 1

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Modification History

Release	Comments
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 specialist pastry products according to a production schedule, including:

- producing the following five types of specialist pastry products:
 - savoury filled laminated pastries
 - laminated pastry slice
 - filled sweet non laminated pastries
 - decorated non laminated pastry biscuits
 - sweet filled extensible dough
- using the following four specialist pastries made from scratch ingredients using butter or oil:
 - laminated puff or flaky pastry
 - sweet short pastry
 - savoury short pastry
 - extensible pastry dough
- using the following four fillings:
 - savoury filling
 - sweet filling
 - custard filling
 - fresh fruit prepared for filling
- applying finishing and decorating using the following two methods:
 - pre-bake glazing and finishing
 - post-bake finishing and decorating
- using the following three butter incorporation methods:
 - English method

- French method
- sugar batter or crumbing method
- using a butter-to-flour laminated pastry ratio of minimum 50% half puff
- using the following nine production processes:
 - folding
 - sheeting
 - laminating
 - glazing
 - finishing and decorating
 - filling
 - baking
 - rolling
 - stretching extensible pastry
- selecting, using and cleaning the pastry cooking equipment listed in the range of conditions, including controlling electrical hazards applicable to cleaning
- using the following two types of pastry equipment:
 - pastry sheeter or dough break to laminate
 - rolling pin to roll, finish and transfer pastry
- documenting the production schedule including the following six considerations:
 - timings
 - volume requirements
 - product processing requirements
 - finishing and decorating requirements for specialist pastry products
 - recipe reformulation to minimise waste
 - bake parameters for specialist pastry products.

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, applicable to producing specialist 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 specialist 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
- finishing and decorating requirements for specialist pastry products
- recipe reformulation to minimise waste
- bake parameters for specialist pastry products
- characteristics and storage requirements of ingredients used in specialist pastry production, including:
 - pastry flour
 - unsalted butter
 - meat fillings
 - fruit fillings
 - glazes
 - fresh cream
- methods and processes for using butter in specialist pastries, including:
 - English method
 - French method
 - the ratio of butter to flour
 - handling and storage of butter
 - consistency of dough to butter for laminating
 - handling and storage of pastry during processing
 - development of protein and gluten during lamination
- processing and finishing of specialist pastry products, including:
 - folding
 - sheeting
 - laminating
 - clarifying butter
 - stretching extensible pastry dough
 - glazing
 - finishing and decorating
 - filling
 - pre-bake glazing
 - post-bake glazing
- identifying and rectifying factors that affect lift, including:
 - number of turns
 - amount of roll in butter
 - heat energy in baking specialist pastry
- baking processes of specialist pastry production, including:
 - oven temperatures
 - baking times

- techniques for calculating yields, adjusting recipes and measuring ingredients
- causes and corrective action for predictable and sometimes unpredictable specialist pastry production problems, including:
 - temperature and heat in baking
 - shrinkage of pastry
- techniques for retrieval of scrap, blending with virgin and disposing of waste
- specialist 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 (PPE)
 - equipment specified in the range of conditions
 - industrial mixer and attachments
 - industrial oven
 - industrial cook tops
 - sink and wash area
 - electronic or analogue scales
 - ingredients that meet the specialist pastry product types required in the performance evidence
- specifications:
 - recipes that meet the specialist pastry product types required in the performance evidence
 - end-product quality specifications to meet the speciality pastry product types required in the performance evidence
 - food safety code regulatory requirements applicable to producing specialist 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 Volumes, including Implementation Guides, are available at VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>