



Australian Government

Assessment Requirements for FBPRBK3004 Produce meringue 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 meringue products according to the production schedule, including:

- producing the following three meringue types:
 - French meringue using cold meringue method
 - Swiss meringue using warm meringue method
 - Italian meringue using hot meringue method
- producing the following four meringue-based products:
 - meringue-based gateaux or torte
 - meringue garnish or figurine
 - meringue-based confection
 - meringue-based dessert
- using the following three creams and icings:
 - chocolate ganache
 - chocolate glaze
 - butter cream
- using the following four decorated finishes:
 - fruit decorated
 - cream decorated
 - chocolate decorated
 - scorched meringue
- selecting, using and cleaning the baking equipment listed in the range of conditions, including controlling electrical hazards applicable to cleaning
- documenting the production schedule, including the following six considerations:
 - timings
 - volume requirements

- product processing requirements
- meringue product finishing requirements for product type
- recipe reformulation to minimise waste
- bake parameters for meringue product type.

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 meringue products
- safe use and cleaning of baking equipment listed in the range of conditions, including electrical hazards
- regulatory requirements for food safety applicable to producing meringue products
- considerations for production scheduling, including:
 - timings
 - volume requirements
 - product processing requirements
 - meringue product finishing requirements for product type
 - recipe reformulation to minimise waste
 - bake parameters for meringue product type
- characteristics and processes of meringue types, including:
 - French meringue using cold meringue method
 - Swiss meringue using warm meringue method
 - Italian meringue using hot meringue method
- types of meringue-based products, including:
 - meringue-based gateaux and tortes
 - meringue garnish
 - meringue-based confection
 - meringue figurine
 - meringue-based dessert
- using butter creams, ganache and glazes, including:
 - chocolate ganache
 - chocolate glaze
 - butter cream
- types, functions and characteristics of ingredients used in meringue products production, including:
 - reaction of fat against protein in meringue

- eggs
- sugar
- processes for producing meringue products, including:
 - mixing physically aerated
 - piping meringue
 - baking
 - whisking
 - boiling
 - scorching
 - drying
- requirements for finishing, including:
 - decorating mediums to suit finishing
 - preparing ganache and glazes
 - melting chocolate
 - using meringue for garnishes
- purpose and functions of production settings, including:
 - oven temperatures for meringue batter type and volume
 - baking times for meringue batter type and volume
- techniques for testing bake of meringue by feel and sight
- required characteristics of meringue products, including:
 - softness
 - firmness
 - sweetness
 - stability
- causes and corrective action for predictable and sometimes unpredictable meringue production problems, including:
 - machinery failure
 - environmental factors, including heat, humidity and cold
 - poor quality ingredients
- meringue product 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 oven
- trays
- ingredients that meet the meringue product types required in the performance evidence
- specifications:
 - recipes that meet the meringue product types required in the performance evidence
 - end-product quality specifications to meet the meringue product types required in the performance evidence
 - food safety code regulatory requirements applicable to producing meringue products
- timeframes:
 - according to work requirements.

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>