



Australian Government

FBPRBK3013 Schedule and produce cake and pastry production

Release: 2

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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 |

Application

This unit of competency describes the skills and knowledge required to schedule and produce cake and pastry production in a commercial baking environment.

This unit applies to individuals who apply a broad range of knowledge and skills with responsibility for their own work. This includes applying and communicating known solutions to 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. Plan cake and pastry production schedule | 1.1 Establish cake and pastry production targets to meet daily production requirements |

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|--|--|
| <i>Elements describe the essential outcomes.</i> | <i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i> |
| | 1.2 Reformulate master recipes to meet cake and pastry production targets 1.3 Estimate process timing and plan process sequence to meet cake and pastry production targets 1.4 Document production schedule according to workplace requirements |
| 2. Plan cake and pastry resources and processes | 2.1 Identify cake and pastry equipment requirements, and check to confirm availability and operational readiness for cake and pastry production 2.2 Calculate ingredient quantities required to meet cake and pastry production targets 2.3 Confirm availability and quality of ingredient stocks to prepare for cake and pastry production |
| 3. Implement cake and pastry production | 3.1 Implement the production schedule to produce cake and pastry products 3.2 Monitor cake and pastry production against the production schedule to identify variances, and rectify to ensure cake and pastry production targets are met 3.3 Monitor and control food safety risks to meet food safety standards 3.4 Monitor and control workplace health and safety risks to meet workplace health and safety requirements 3.5 Assess cake and pastry products against required volumes and end-product specifications to identify faults and rectify |
| 4. Complete cake and pastry production | 4.1 Clean equipment and work area to meet housekeeping standards 4.2 Dispose of waste according to workplace requirements 4.3 Document scheduling adjustments and production outputs 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 recipes, ingredient labels, baking equipment operating instructions and end-product specifications |
| Writing | <ul style="list-style-type: none"> Prepares production schedules and completes production records using required format, language and structure |
| Numeracy | <ul style="list-style-type: none"> Identifies and comprehends ingredient quantities in recipes, dates on ingredient labels, and temperature, humidity and timer settings Performs calculations to establish production targets, adjust recipes using baking formulas and allow for wastage Interprets measurement information to set, monitor and adjust process parameters Completes production records using mathematical symbols and conventions |
| Navigate the world of work | <ul style="list-style-type: none"> Complies with workplace health and safety and food safety regulatory requirements relevant to a commercial baking operation Follows organisational policies and procedures relevant to own work role |
| Get the work done | <ul style="list-style-type: none"> Plans, organises and implements tasks required to achieve production outcomes Uses problem-solving skills to analyse product and process faults and decide on appropriate action |

Range of Conditions

This section specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

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| Daily production requirements must include: | <ul style="list-style-type: none"> cake and pastry products cake and pastry production volume end-product specifications times for completion for cake and pastry products |
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Unit Mapping Information

| Code and title current version | Code and title previous version | Comments | Equivalence status |
|--------------------------------|---------------------------------|-----------|--------------------|
| FBPRBK3013 | FBPRBK3013 | Corrected | Equivalent unit |

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|---|---|--|--|
| Schedule and produce cake and pastry production Release 2 | Schedule and produce cake and pastry production Release 1 | typographical error in Assessment Requirements | |
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Links

Companion Volume Implementation Guides are found in VETNet: -

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