



Australian Government

FBPRBK4003 Produce gateaux, tortes and entremets

Release: 1

FBPRBK4003 Produce gateaux, tortes and entremets

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 produce and finish gateaux, tortes and entremets in a commercial baking or hospitality 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

FBPRBK3010 Produce cake and pudding products.

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 product types and volumes to schedule production 1.2 Calculate yield and adjust recipe to meet production volumes 1.3 Confirm work area and work practices meet food safety and

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	<p>workplace health and safety requirements</p> <p>1.4 Select and wear personal protective equipment according to safety requirements</p> <p>1.5 Select baking equipment for gateaux, tortes and entremets and check to confirm readiness for use</p> <p>1.6 Select ingredients and check to confirm quality and quantity</p> <p>1.7 Prepare tins, trays and pans to match type of gateaux, tortes or entremets</p>
2. Prepare bases for gateaux, tortes and entremets	<p>2.1 Measure ingredient quantities to meet recipe specifications</p> <p>2.2 Process ingredients to mix bases for gateaux, tortes and entremets</p> <p>2.3 Set and load oven and monitor baking to bake bases</p> <p>2.4 Check base bake to identify faults and rectify</p> <p>2.5 Prepare and transfer bases for storage in accordance with food safety requirements</p>
3. Prepare fillings and finishes for gateaux, tortes and entremets	<p>3.1 Measure filling and finishing ingredient quantities to meet recipe specifications</p> <p>3.2 Process ingredients to make fillings and finishes for gateaux, tortes and entremets</p> <p>3.3 Check fillings and finishes for gateaux, tortes and entremets to identify faults and rectify</p> <p>3.4 Prepare and transfer fillings and finishes for storage according to food safety requirements</p>
4. Assemble gateaux, tortes and entremets	<p>4.1 Prepare bases for assembly to meet product type</p> <p>4.2 Combine fillings and bases to assemble gateaux, tortes and entremets as required for product type</p> <p>4.3 Check assembly for gateaux, tortes and entremets to identify faults and rectify</p>
5. Finish gateaux, tortes and entremets	<p>5.1 Apply finishes to gateaux, tortes and entremets as required for product type</p> <p>5.2 Apply garnishes to finish gateaux, tortes and entremets as required for product type</p> <p>5.3 Check finishing for gateaux, tortes and entremets to identify faults and rectify</p>

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	5.4 Prepare and transfer finished gateaux, tortes and entremets for presentation and storage according to packaging and food safety requirements
6. Complete work	6.1 Clean equipment and work area to meet housekeeping standards 6.2 Dispose of waste according to workplace requirements 6.3 Complete workplace records 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, temperature and timer settings and product dimensions Estimates approximate quantities, and uses equipment to measure ingredient weights and volumes and product dimensions Performs calculations to adjust recipes using baking formulas, and allows for wastage Uses understanding of three-dimensional shapes to shape and portion products and check end-product shapes 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

Skill	Description
	production outcomes <ul style="list-style-type: none"> • 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.

Baking equipment for gateaux, tortes and entremets must include:	<ul style="list-style-type: none"> • equipment, including: <ul style="list-style-type: none"> • industrial mixer and attachments • freezer • cool room or refrigerator • industrial cook tops • equipment accessories, including: <ul style="list-style-type: none"> • dough hook attachment • cake beater attachment • cake whisk attachment • ancillary equipment, including: <ul style="list-style-type: none"> • rolling pin • cake hoops or tins • equipment to temper chocolate • plateware for entremets • tools and utensils, including: <ul style="list-style-type: none"> • pallet knives • ladles or spoons • scrapers • cake knives.
Bases must include:	<ul style="list-style-type: none"> • cake • laminated or short pastry.
Fillings and finishes must include:	<ul style="list-style-type: none"> • sabayon or custard • aerated creams • chocolate-based glazes or sauces • tempered couverture chocolate • fruit fillings • bavarois or mousse

	<ul style="list-style-type: none"> • meringue or butter cream • chocolate or sugar garnishes.
--	---

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK4003 Produce gateaux, tortes and entremets	FDFRB3015A Produce gateaux, tortes and entremets	Redesigned unit that includes content from previous unit Code changed to reflect AQF alignment	No equivalent unit
	FDFRB3012A Diagnose and respond to product and process faults (pastry, cake and cookies)	Redesigned unit that includes content from previous unit	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>