



**Australian Government**

# **Assessment Requirements for FBPRBK4004 Develop baked products**

**Release: 1**

# Assessment Requirements for FBPRBK4004 Develop baked products

## 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 developed one of the following baked products, using a minimum of eight ingredients and applying a pre- or post-baked finish component:

- a specialty bread
- a cake based product
- a pastry-based product.

The activities to develop the baked product must include:

- researching product and process development opportunities
- meeting one of the following six purposes:
  - identified market opportunity
  - cost saving for current product
  - healthy eating improvement for current product
  - time and labour improvement for current product
  - product quality improvement for current product
  - a special dietary, cultural or religious need
- preparing trial recipes
- conducting at least one production trial
- evaluating the final product to verify the following seven technical qualities of the product:
  - flavour style
  - moisture
  - structure
  - taste

- symmetry
- appearance
- aroma
- assessing the potential commercial viability of the product, including the following four considerations:
  - cost price versus final sales price
  - local market suitability
  - suitability of packaging and transport
  - compliance with food safety code regulatory requirements for the product and its ingredients.

The individual must prepare a final report that includes the following information:

- product development purpose and concept
- description of the special dietary, cultural or religious need
- production trial variables and results
- final product specification, including product assembly and presentation
- final product recipe
- final process specification
- final production work flow
- final product costing
- final product price.

The individual must reproduce the final product within operational constraints where the maximum waste is less than 5% of the weight of the 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 developing baked products and operating baking equipment
- regulatory requirements for food applicable to developing baked products
- identifying and evaluating product development opportunities
- purposes of product development, including:
  - meeting identified market opportunity
  - cost saving to current product
  - healthy eating improvement to a current product
  - time and labour improvement to a current product
  - product quality improvement to a current product
  - a special dietary, cultural or religious need
- commercial viability considerations used in product development, including:

- addressing market or business opportunity
- producing within operational constraints
- cost price versus final sales price
- local market suitability
- suitability of packaging and transport
- types of production trial problems, including:
  - increased ingredient costs
  - non-availability of ingredients
  - equipment breakdown
  - labour shortages
- nature of special dietary requirements and gluten intolerance as it relates to developing baked products, including:
  - eggs
  - fish
  - milk
  - peanut
  - sesame
  - shellfish
  - soy
  - tree nuts
  - wheat
  - food allergy or food intolerance
- nature of cultural needs as they relate to developing baked products, including:
  - Australian
  - Asian
  - Indian
  - Middle Eastern
  - South European
  - African
- nature of religious needs as they relate to developing baked products, including:
  - Buddhism
  - Hinduism
  - Islam
  - Judaism
  - Christianity
- purpose and content of product development documentation, including:
  - product development purpose and concept
  - description of the special dietary, cultural or religious need
  - production trial variables and results
  - final product specification, including product assembly and presentation

- final product recipe
- final process specification
- final production work flow
- final product costing
- final product price
- interaction of ingredients and processing variables and their effect on the quality of the final product, including:
  - product formulas
  - process parameters
- product evaluation, including:
  - flavours
  - moisture
  - structure
  - taste
  - symmetry
  - appearance
  - aroma
- techniques for determining product packaging and presentation for baked product development
- using industry standard terminology relevant to baked product development.

## 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
  - local market for which product is to be developed
  - commercial bakery resources, equipment and materials suitable for the development of baked products
  - ingredients that meet baked product requirements
- specifications:
  - food standard code regulatory requirements applicable to developing baked 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>

