



Australian Government

Assessment Requirements for FBPRBK4005 Apply advanced finishing techniques for specialty cakes

Release: 1

Assessment Requirements for FBPRBK4005 Apply advanced finishing techniques for specialty cakes

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 designed and applied advanced finishing and decoration to two specialty cakes to reflect different client designs. One of the specialty cakes must be tiered. The cakes must include two of the following shapes:

- square or oblong
- oval or circle
- novelty shape.

The advanced finishing and decorating of the specialty cakes must:

- include two of the following decorations:
 - figurine
 - floral
 - specialty shapes
- use two of the following decorating mediums:
 - fondant icing
 - marzipan
 - chocolate paste, icing or glaze
 - butter cream
- incorporate the following processes:
 - masking
 - enrobing
 - piping
 - modelling.

The individual must produce a written report that demonstrates a design plan has been incorporated into one of the specialty cakes, including:

- product finishing requirements
- special decoration ingredients
- special equipment and process requirements
- design parameters, including colours, flavours, servings and quantity
- filling and decoration recipe specifications
- storage requirements
- shelf life specifications
- packaging and presentation instructions
- product costing and pricing.

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:

- information resources to guide selection and implementation of cake decorating design and techniques
- ingredient characteristics, purpose and preparation requirements, including:
 - scope to substitute or vary ingredients in a recipe
 - the effect of ingredients on shelf life and food safety
 - the role, preparation requirements and uses of additives, including colours and flavours
- types and handling of bases, including:
 - fruit cake
 - mud cake
 - torte
 - sponges
- use and storage of decorating ingredients and materials, including:
 - fondant icing
 - marzipan
 - chocolate paste, icing or glaze
 - butter cream
 - syrups
 - flavoured sauces and toppings
 - cream
- finishing and decorating tools and techniques used to create decorative pieces and garnishes, including:
 - sugar flowers
 - cut shapes
 - moulded shapes
 - sculptures

- cake toppers
- content for design plans, including:
 - product finishing and decoration ingredient, equipment and process requirements
 - design parameters, including colours, flavours, servings and quantity
 - filling and decoration recipe specifications
 - storage requirements
 - shelf life specifications
 - packaging and presentation instructions
 - product costing and pricing
- optimum related sequencing and preparation requirements for cake decorations
- optimum conditions for use of finishings, including temperature and moisture content
- optimum storage conditions and the effect of refrigeration and freezing on finished product
- information to be provided to consumers as appropriate to product type and consistent with food safety requirements
- methods of estimating fixed and variable costs, and profit margin to determine sale price range
- work health and safety hazards and controls relating to work processes
- industry standard terminology applicable to advanced finishing.

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:
 - cake mixer and attachments
 - mixing bowls
 - piping bags and nozzles
 - measuring cups and spoons
 - cake decorating tools and equipment
 - personal protective clothing and equipment
 - documentation or technology for recording information
 - cleaning procedures, materials and equipment
 - ingredients that meet the product types required in the performance evidence
 - production costing information
 - cleaning procedures, materials and equipment
- specifications:
 - recipes that meet the product types required in the performance evidence
 - product design briefs

- relationships (internal and/or external):
 - supervisor
- 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>