Australian Government

FBPRBK4005 Apply advanced finishing techniques for specialty cakes

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

Application

This unit of competency describes the skills and knowledge required to research and apply a range of finishing and decorating techniques for specialty cakes in a commercial baking or professional decorating environment.

This unit applies to individuals who apply a broad range of specialised knowledge and skills with responsibility for their own work. This includes applying and communicating non-routine technical solutions to predictable and unpredictable 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
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
1. Conduct research into finishing and decorating techniques	1.1 Identify and access information resources to inform the technical and creative aspects of finishing and decorating
	1.2 Identify varieties of specialty cake products and explore a range of

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
	presentations 1.3 Conduct research into the taste, texture, appearance and presentation of cakes to determine key features of finished effects 1.4 Estimate costs associated with different finishing techniques and features
2. Design finish and decoration for bakery products	2.1 Confirm design parameters, including colours, flavours, any special requirements or preferences, budget, required servings and quantity 2.2 Develop a design for decoration and finishing to meet specialty cake requirements 2.3 Document design according to organisational requirements
3. Plan finishing	3.1 Examine ingredients used in finishing to identify their suitability for finishing techniques 3.2 Develop a specialty cake finishing plan to specify required resources and work sequence 3.3 Source and prepare finishing ingredients 3.4 Prepare equipment for use to meet production requirements 3.5 Prepare bases for finishing
4. Produce finishing and decorating effects	4.1 Produce decorative pieces and garnishes to meet finishing design 4.2 Produce fillings and toppings to meet finishing plan 4.3 Complete product decoration and finishing to finishing plan 4.4 Identify and rectify finishing problems
5. Cost and price final products	5.1 Identify ingredient costs to calculate cost of materials 5.2 Estimate production costs to determine processing costs 5.3 Calculate cost of specialty cake based on ingredient and processing costs 5.4 Price products to according to workplace pricing policy
6. Prepare final products for market	6.1 Assess final cake to estimate product shelf life and required storage conditions 6.2 Prepare cake products for display, sale, packaging and presentation according to organisational requirements 6.3 Identify and rectify storage and presentation problems in

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
	accordance with food safety requirements
7. Complete work	7.1 Clean equipment and work area to meet housekeeping standards 7.2 Dispose of waste according to workplace requirements 7.3 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	• Interprets client briefs, recipes and ingredient labels • Interprets equipment operating instructions • Interprets textual information obtained from a range of sources, and determines how content may be applied to advanced finishing
Writing	• Maintains production records using required format, language and structure
Numeracy	• 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 • Uses understanding of three-dimensional shapes to shape and portion products and check end-product shapes
Oral communication	• Uses questioning techniques and active listening to confirm details, clarify responses and seek advice on finishing designs
Navigate the world of work	• 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	• 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

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK4005 Apply advanced finishing techniques for specialty cakes	FDFRB4005A Apply advanced finishing techniques for specialty cakes and desserts	Redesigned unit incorporating content from previous unit, excluding desserts	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