



**Australian Government**

**Assessment Requirements for FBPTEC3005  
Work with bakery ingredients, their  
functions and interactions**

**Release: 1**

# Assessment Requirements for FBPTEC3005 Work with bakery ingredients, their functions and interactions

## Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

## Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has identified functions and properties of bakery ingredients, including at least one item from each of the following groups:

- fats, butter and oils
- sugar
- eggs
- nuts and dried fruits
- herbs and spices
- flavourings and colourings.

## 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:

- general physical-chemical properties of fat, butter and oils, including:
  - saturated/unsaturated
  - animal/vegetable
  - melting points
- the effects that shortenings have on flour and gluten
- general physical-chemical properties of sugar and sweeteners commonly used in baked products
- grades and types of sugar
- purpose of adding sugar to baked products
- general properties of eggs, egg substitutes and coagulation
- purpose of eggs in baked products, including leavening, tenderising, emulsifying, thickening, to add moisture, colour and nutrition and to provide structure, texture and flavour

- egg parts and typical defects
- properties of nuts and typical uses in baked products
- nut allergies, including anaphylaxis
- properties of dried fruit and typical uses in baked products
- properties of herbs and spices and typical uses in baked products
- properties of colourings and flavourings and typical uses in baked products
- storage requirements to ensure quality of raw material is maintained, including the effects of temperature, moisture, contamination from other materials, allergen management, pest control
- typical analytical tests and checks to determine quality of raw materials, including observation, smell and rapid tests
- typical faults that occur in baked products as a result of ingredient treatment or integrity
- the purpose and intent of food safety legislation and control measures for physical, chemical, microbiological and allergenic risks
- Food Standards Code in relation to bakery products produced at worksite
- Common microbiological, physical, chemical and allergenic hazards that can occur when processing baked products, including the types of hazards likely to occur, the conditions under which they occur, and possible consequences
- contamination/cross-contamination and cross-contact food safety risks associated with the main ingredients used in a commercial bakery, and how each can be controlled
- cleaning and sanitisation procedures for ingredients containing allergens.

## Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
  - a bakery setting or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - personal protective equipment
  - bakery ingredients, including fats and oils, sugars, eggs, nuts and dried fruits, herbs and spices, colourings and flavourings
- specifications:
  - information on food safety
  - access to Food Standards Code
  - ingredient information.

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>

