



Australian Government

Department of Education, Employment and Workplace Relations

FDFRB1001A Finish products

Revision Number: 1

FDFRB1001A Finish products

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit of competency covers the skills and knowledge required to assemble baked products and prepare and apply sweet fillings, icing and toppings, simple decoration and related presentation techniques used to finish cakes, pastries and bread-based products.
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Application of the Unit

Application of the unit	This unit has application in a retail baking environment within the food processing industry. It typically targets the worker responsible for finishing and preparing baked products using a range of finishing tools and equipment.
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
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Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Prepare to finish products	1.1. Ingredients are confirmed and available to meet finishing requirements 1.2. Equipment is checked to confirm readiness for use 1.3. Finishing materials are prepared to meet product finishing requirements
2. Assemble and finish products	2.1. Finishing materials are applied to meet presentation requirements 2.2. Finished product meets presentation requirements 2.3. Unacceptable product is identified, rectified or reported 2.4. Products are assembled to meet customer and quality requirements 2.5. Housekeeping standards are maintained in the workplace 2.6. Work is conducted in accordance with workplace environmental guidelines

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

Ability to:

- access workplace information to identify finishing requirements
- confirm condition, type, quality and quantity of ingredients and prepared finishing materials
- confirm that required fillings, toppings and finishing materials are available
- confirm that equipment required is available, clean and fit for use
- mix or prepare finishing materials as required, such as weighing or measuring ingredients to recipe specifications
- assemble product and apply fillings and finishing materials (assembly requirements depend on product) using appropriate finishing techniques
- take corrective action to ensure that finished product meets quality standards
- clean equipment and utensils to meet hygiene standards
- complete workplace records as required
- maintain work area to meet housekeeping standards
- use oral communication skills/language competence to fulfil the job role as specified by the organisation, including questioning, active listening, asking for clarification and seeking advice from supervisor
- work cooperatively within a culturally diverse workforce

Required knowledge

Knowledge of:

- basic principles of assembling products and preparing and applying fillings and decorative finishes
- recognition of ingredients and storage requirements
- required characteristics of prepared finishing materials
- acceptable standards for equipment/utensils used, including cleaning requirements and signs of wear or unacceptable damage (where measuring equipment is used, it may also include procedures, such as taring of scales)
- the effect of variables, such as temperature of the product on the application of finishings
- application and decoration techniques, such as simple piping and placement
- product presentation and storage requirements, such as refrigeration, freezing and shelf-life
- causes of unacceptable finishes and corrective action required
- occupational health and safety (OHS) hazards and controls

Evidence Guide

EVIDENCE GUIDE	
<p>The Evidence Guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.</p>	
<p>Overview of assessment</p>	<p>Assessment must be carried out in a manner that recognises the cultural and literacy requirements of the assessee and is appropriate to the work performed. Competence in this unit must be achieved in accordance with food safety standards and regulations.</p>
<p>Critical aspects for assessment and evidence required to demonstrate competency in this unit</p>	<p>Evidence of ability to:</p> <ul style="list-style-type: none"> • confirm readiness of equipment and ingredients used to finish product • confirm finishing requirements • complete finishing according to requirements • take corrective action in response to typical faults and inconsistencies • apply safe work practices and identify OHS hazards and controls • apply food safety procedures.
<p>Context of and specific resources for assessment</p>	<p>Assessment must occur in a real or simulated workplace where the assessee has access to:</p> <ul style="list-style-type: none"> • personal protective clothing and equipment • work procedures, including advice on relevant finishing requirements, safe work practices, food safety, quality and environmental requirements • recipe for preparation of finishing materials where required and decoration instructions • final product specifications and related inspection/control points • finishing application utensils and equipment as required by product • product to be decorated, fillings and finishing materials/ingredients • personal protective clothing, equipment and material safety data sheets (MSDS) as required • cleaning procedures, materials and equipment as required.
<p>Method of assessment</p>	<p>This unit should be assessed together with core units and other units of competency relevant to the function or</p>

EVIDENCE GUIDE	
	work role. An example could be: <ul style="list-style-type: none">• FDFOP2004A Clean and sanitise equipment.
Guidance information for assessment	To ensure consistency in one's performance, competency should be demonstrated on more than one occasion over a period of time in order to cover a variety of circumstances, cases and responsibilities, and where possible, over a number of assessment activities.

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Policies and procedures	Work is carried out according to company policies and procedures, regulatory and licensing requirements, legislative requirements, and industrial awards and agreements
Legislative requirements	Legislative requirements are typically reflected in procedures and specifications. Legislation relevant to this industry includes: <ul style="list-style-type: none"> • the Food Standards Code, including labelling, weights and measures legislation • legislation covering food safety, environmental management, occupational health and safety, anti-discrimination and equal opportunity
Workplace information	Workplace information can include: <ul style="list-style-type: none"> • verbal or written operating procedures • specifications • production schedules • batch/recipe instructions
Finishing materials	Finishing materials may include but are not limited to: <ul style="list-style-type: none"> • fresh, mock or butter cream • icing sugar • glazes and similar fillings and coverings
Finishing techniques	Finishing techniques may include: <ul style="list-style-type: none"> • application of icings • simple piping • placement and covering and preparation of cakes ready for final decoration • filling, rolling and slicing product • assembling multi-layered products • prepare a cake ready for icing

RANGE STATEMENT	
	<ul style="list-style-type: none"> • spreading materials evenly and consistently • selecting correct piping bag nozzle and controlling piping • cutting product into even size slices
Equipment	Equipment may include: <ul style="list-style-type: none"> • piping bags and nozzles • mixing bowls • application utensils, such as spatulas
Simple decorating	Simple decorating is completed to a given specification and does not include design

Unit Sector(s)

Unit sector	Retail baking
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Competency field

Competency field	
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Co-requisite units

Co-requisite units		