



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **FDFRB2003A Produce meringue-based products**

**Revision Number: 1**

## FDFRB2003A Produce meringue-based products

### Modification History

Not applicable.

### Unit Descriptor

<b>Unit descriptor</b>	This unit covers the principles, equipment and procedures used to produce meringue-based products in an in-store bakery or retail baking environment.
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### Application of the Unit

<b>Application of the unit</b>	This unit has application in a retail baking environment within the food processing industry.
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### Licensing/Regulatory Information

Not applicable.

### Pre-Requisites

<b>Prerequisite units</b>		

### Employability Skills Information

<b>Employability skills</b>	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 and mix ingredients	1.1. Ingredients are confirmed and available to meet product requirements 1.2. Ingredients are weighed and/or measured to meet recipe requirements 1.3. Equipment is checked to confirm readiness for use 1.4. Ingredients are added and mixed in the correct sequence to meet recipe requirements 1.5. Mix meets specifications
2. Shape or form product	2.1. Meringue is shaped to meet product requirements 2.2. Meringue is topped and baked as required to meet recipe requirements 2.3. Product is baked as required by meringue type, to meet finished product requirements 2.4. Final product meets food safety and quality requirements 2.5. Unacceptable dough is identified, rectified and/or reported
3. Clean equipment	3.1. Equipment is cleaned to meet production and hygiene requirements 3.2. Waste is disposed of according to workplace procedure 3.3. Work is conducted in accordance with workplace environmental guidelines 3.4. Workplace records are maintained according to workplace recording requirements

## 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 recipe requirements
- Confirm condition, type, quality and quantity of ingredients
- Prepare ingredients for use. This may include separating egg whites or reconstituting powdered whites and preparing sugar or sugar syrup as required by product
- Beat egg whites to achieve the required texture. This may be done manually or using mixing equipment
- Add remaining ingredients in the required sequence and stage to meet recipe requirements
- Monitor the appearance and consistency of mix and ensure that all ingredients are added
- Take corrective action as required so that meringue meets quality standards
- Shape meringue to meet product requirements. This may be done by piping or manually shaping
- Pipe or drop meringue to meet product requirements
- Apply toppings as required by product
- Bake meringue to remove moisture and achieve required appearance (applies to baked meringues only)
- Clean equipment and utensils to meet hygiene standards
- Maintain workplace records as required
- Maintain work area to meet housekeeping standards
- Finish products according to enterprise procedures
- 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 making meringues
- Ingredient characteristics and purpose. This includes an understanding of how the preparation and conditioning of whites affects whisking
- Methods used to confirm accuracy of measuring equipment used
- Process requirements. This may include:
  - cleaning/degreasing bowls and utensils

**REQUIRED SKILLS AND KNOWLEDGE**

- mixing times and speeds
- baking as required
- cooling
- Required characteristics of meringues, uses and related processing methods
- Settings, operating requirements and safety features of equipment used
- Significance of variables such as:
  - time and speed at each stage of mixing
  - rate and sequence of ingredient addition
  - baking times and temperatures for final product
- Product presentation and storage requirements. This includes an understanding of the importance of thorough cooling prior to storing and potential effects of moisture on product
- Causes of variation and corrective action required
- Control points and related monitoring requirements
- OHS hazards and controls
- Waste handling and cleaning and procedures
- Preparing and applying decorations to finish products where relevant

## Evidence Guide

<b>EVIDENCE GUIDE</b>	
<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><b>Overview of assessment</b></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. Competency in this unit must be achieved in accordance with food safety standards and regulations.</p>
<p><b>Critical aspects for assessment and evidence required to demonstrate competency in this unit</b></p>	<p>Evidence of ability to:</p> <ul style="list-style-type: none"> <li>• plan and prepare ingredients, equipment and processes required for meringue</li> <li>• combine, shape and form ingredients according to requirements for type of product</li> <li>• assess meringue outcomes against quality standards</li> <li>• take corrective action in response to typical faults and inconsistencies</li> <li>• clean equipment</li> <li>• apply safe work practices and identify OH&amp;S hazards and controls</li> <li>• cost final product</li> <li>• apply food safety procedures</li> </ul>
<p><b>Context of and specific resources for assessment</b></p>	<p>Assessment must occur in a real or simulated workplace where the assessee has access to:</p> <ul style="list-style-type: none"> <li>• work procedures including advice on relevant meringue product preparation requirements, safe work practices, food safety, quality and environmental requirements</li> <li>• recipe instructions</li> <li>• product specifications and related inspection/control points</li> <li>• mixing bowls and utensils, piping equipment and oven equipment as required by product type</li> <li>• materials/ingredients</li> <li>• personal protective clothing, equipment and material safety data sheets as required</li> <li>• cleaning procedures, materials and equipment as required</li> </ul>
<p><b>Method of assessment</b></p>	<p>This unit should be assessed together with core units and</p>

<b>EVIDENCE GUIDE</b>	
	other units of competence relevant to the function or work role.
<b>Guidance information for assessment</b>	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

<b>RANGE STATEMENT</b>	
<p>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.</p>	
<b>Policies and procedures</b>	Work is carried out according to company policies and procedures, regulatory and licensing requirements, legislative requirements, and industrial awards and agreements
<b>Legislative requirements</b>	Legislative requirements are typically reflected in procedures and specifications. Legislation relevant to this industry includes the Food Standards Code including labelling, weights and measures legislation; and legislation covering food safety, environmental management, occupational health and safety, anti-discrimination and equal opportunity
<b>Workplace information</b>	Workplace information can include verbal or written operating procedures, specifications, production schedules and recipe instructions
<b>Base ingredients</b>	Base ingredients include egg white and sugar
<b>Eggs</b>	Eggs may be mechanically or manually beaten
<b>Equipment</b>	Equipment may include mixing bowls, whisks, mechanical mixers, ovens and piping bags
<b>Meringues</b>	Meringues may be baked or unbaked depending on recipe requirements

## Unit Sector(s)

<b>Unit sector</b>	Retail baking
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## Competency field

<b>Competency field</b>	
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## Co-requisite units

<b>Co-requisite units</b>		