



Australian Government

Department of Education, Employment and Workplace Relations

FDFRB3001A Produce pastry

Revision Number: 2

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Modification History

November 2011: minor typographical error corrected.

Unit Descriptor

Unit descriptor	This unit of competency covers the skills and knowledge required to produce pastry and shortbread in an in-store bakery or retail baking environment.
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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. This unit covers all pastry types and may include the steps of blocking and laminating according to pastry requirements.
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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 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. Mixing equipment is set and operated to meet recipe requirements 1.5. Ingredients are loaded into the mixer to meet recipe requirements 1.6. Mix meets specifications
2. Process pastry as required	2.1. Pastry is blocked to meet dough break requirements 2.2. Pastry is laminated and folded to meet product requirements 2.3. Pastry is piped, dropped or deposited to meet product requirements 2.4. Pastry meets food safety and quality requirements 2.5. Unacceptable pastry is identified, rectified and/or reported
3. Clean equipment	3.1. Equipment is cleaned to meet production and hygiene requirements 3.2. Work is conducted in accordance with workplace environmental guidelines 3.3. 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, including selecting shortening type to meet recipe and ambient temperature requirements
- weigh, scale or meter ingredients as required
- calculate yield based on given batch weight and/or main ingredient weight, according to workplace practices
- cook shortening, flour and water until starch is gelatinised and protein is denatured
- cool roux-type mixture to required temperature
- add egg to meet recipe requirements
- pipe or drop pastry to meet product requirements
- confirm equipment status and condition
- set mixing equipment to meet production requirements, such as:
 - selecting and fitting appropriate attachments
 - setting mixer times and speeds
- transfer ingredients to the mixer in the required sequence
- monitor the appearance and consistency of mix and ensure that all ingredients (including shortening) are added
- block pastry as required, to suit dough break capacity
- roll out pastry dough and add shortening if not already in the mix
- set aside for further use or proceed to laminate
- laminate and fold pastry to meet product requirements
- take corrective action as required so that pastry meets quality standards
- clean equipment and utensils to meet hygiene standards
- maintain 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 pastry making

REQUIRED SKILLS AND KNOWLEDGE

- principles of choux pastry making
- ingredient characteristics and purpose in pastry, including shortening types, flour types, components and their effect on pastry quality
- significance of factors such as shortening type and temperature on final product
- methods used to confirm accuracy of measuring equipment used
- process requirements, such as:
 - mixing times and speeds
 - appearance and consistency to be met
- batching or scaling off pastry for blocking
- pastry rolling and folding for pastry type
- resting time
- required characteristics of different types of pastry, uses and related processing methods
- settings, operating requirements and safety features of equipment used
- purpose and time required to allow pastry to rest
- product storage requirements, such as refrigeration, freezing and shelf-life
- causes of variation and corrective action required
- control points and related monitoring requirements
- occupational health and safety (OHS) hazards and controls
- waste handling and cleaning and procedures

Evidence Guide

EVIDENCE GUIDE

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.

Overview of assessment

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.

Critical aspects for assessment and evidence required to demonstrate competency in this unit

Evidence of ability to:

- plan and prepare ingredients, equipment and processes required for pastry
- produce pastry, choux pastry and shortening

EVIDENCE GUIDE	
	<ul style="list-style-type: none"> • combine and process ingredients according to requirements for type of product • block and laminate pastry as required • assess pastry outcomes against quality standards • take corrective action in response to typical faults and inconsistencies • clean equipment • apply safe work practices and identify OHS hazards and controls • cost final product • apply food safety procedures.
Context of and specific resources for assessment	<p>Assessment must occur in a real or simulated workplace where the assessee has access to:</p> <ul style="list-style-type: none"> • work procedures, including advice on relevant pastry product requirements, safe work practices, food safety, quality and environmental requirements • recipe instructions • product specifications and related inspection/control points • mixing, rolling, blocking and laminating equipment as required by pastry type • materials/ingredients • personal protective clothing, equipment and material safety data sheets (MSDS) as required • cleaning procedures, materials and equipment as required.
Method of assessment	<p>This unit should be assessed together with core units and other units of competency relevant to the function or work role.</p>
Guidance information for assessment	<p>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.</p>

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, OHS, anti-discrimination and equal opportunity
Workplace information	Workplace information can include: <ul style="list-style-type: none"> verbal or written instructions standard operating procedures (SOPs) specifications production schedules recipe instructions
Ingredients	Ingredients include but are not limited to: <ul style="list-style-type: none"> flour shortening sugar salt and water
Equipment	Equipment may include: <ul style="list-style-type: none"> mixers sieves lifting equipment dough break equipment for laminating
Shortening	Shortening may be added to the mixer or worked into the dough manually

RANGE STATEMENT	
Folding of pastry	Folding of pastry is typically in half or book folds
Lamination	Lamination does not apply to short paste and pie bottom paste

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		