



Australian Government

Department of Education, Employment and Workplace Relations

FDFRB3015A Produce and decorate gateaux and tortes

Revision Number: 1

FDFRB3015A Produce and decorate gateaux and tortes

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit of competency covers the skills and knowledge required to plan, produce and decorate a range of multi-layered gateaux and tortes.
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Application of the Unit

Application of the unit	<p>This unit has application in a retail baking environment within the food processing industry. It targets the worker responsible for the production of bases and fillings and decoration of gateaux and tortes.</p> <p>Note that this unit specifies minimum finishings, fillings and final product preparation requirements. Where these have been covered in earlier units of competency, these aspects of the unit do not need to be reassessed.</p>
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units		
	FDFRB2002A	Prepare fillings
	FDFRB2003A	Produce meringue-based products
	FDFRB3001A	Produce pastry

Prerequisite units		
	FDFRB3003A	Produce sponge, cake and cookie batter
	FDFRB3004A	Decorate cakes and cookies
	FDFRB3006A	Bake sponges, cakes and cookies
	FDFRB3007A	Bake pastry products

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. Plan and sequence preparation of gateaux and tortes	1.1. Recipe is selected to meet product/customer requirements 1.2. Preparation and production stages are planned
2. Prepare sponges and other bases for use in gateaux and torte production	2.1. Ingredients are selected to suit recipe specifications 2.2. Bases are prepared meet product requirements 2.3. Product is baked to meet quality requirements
3. Prepare fillings and finishes for use in gateaux and tortes	3.1. Recipe is selected appropriate to preparation of fillings and finishes for final product 3.2. Fillings and finishes are prepared according to recipe requirements 3.3. Fillings and finishes meet food safety and quality requirements
4. Assemble gateaux and tortes	4.1. Bases are prepared for assembly 4.2. Bases and fillings are assembled to meet recipe specifications 4.3. The product is covered to meet recipe specifications
5. Finish and decorate gateaux and tortes	5.1. Decorating materials are prepared to meet customer requirements 5.2. Decorations and decorating materials are applied to meet customer requirements 5.3. Final product is presented to meet food safety and customer requirements 5.4. Work is conducted in accordance with workplace environmental guidelines
6. Estimate product cost	6.1. Product ingredients are costed 6.2. Production costs are estimated 6.3. Actual costs are measured against estimated costs

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- given product description and/or customer request, select recipe to meet product/customer requirements
- select ingredients to meet recipe requirements
- price ingredients for use in product
- estimate cost of production
- review recipe to identify preparation and production stages and establish a plan to sequence each step so that ingredients are prepared and available in optimum condition for use
- produce bases to meet recipe requirements, such as:
 - sponge bases
 - meringue bases
 - pastry bases
- prepare fillings, finishings and toppings to meet recipe requirements, such as:
 - mousse
 - ganache
 - chocolate
 - creams/butter creams/pastry creams
 - jams
 - glazes
 - custard
 - fruit
 - cream cheese
 - fondant
 - nougat
- prepare bases for assembly, including cutting or trimming bases as required to meet product requirements
- assemble product to achieve the required layers and shape to meet quality requirements
- cover gateaux and tortes to meet recipe requirements and to achieve the required finish and appearance
- finish and decorate the final product, such as:
 - chocolate-themed gateaux/tortes
 - fruit-themed gateaux/tortes
- store ingredients, finished and part-finished product in appropriate storage

REQUIRED SKILLS AND KNOWLEDGE

conditions

- clean equipment and utensils to meet hygiene standards
- maintain workplace records as required
- maintain work area to meet housekeeping standards
- measure actual production costs against estimate and account for any variation
- determine an appropriate price for final products
- 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:

- ingredient characteristics, purpose and preparation requirements, such as:
 - scope to substitute or vary ingredients in a recipe
 - the effect of ingredients on shelf-life and food safety
 - characteristics of essences and liqueurs used in baking
 - the role, preparation requirements and uses of additives including colours, flavours and stabilisers
- optimum storage conditions and shelf-life for ingredients and related sequencing and preparation requirements
- optimum conditions for use of ingredients (this varies according to ingredient type and typically includes temperature and may include moisture content)
- the effect of refrigeration and freezing on finished product as appropriate to product type
- storage, handling and preparation requirements, including information to be provided to consumers as appropriate to product type and consistent with food safety requirements
- ingredient suppliers and pricing information
- methods of estimating fixed and variable costs, and profit margin to determine sale price range
- basic awareness of trade practice issues when pricing products
- business policy and parameters in pricing products

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"> • plan and prepare ingredients, equipment and processes required for gateaux and tortes • combine and process ingredients according to requirements • produce bases and fillings according to requirements • assess outcomes against quality standards • 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"> • work procedures, including advice on relevant product requirements, safe work practices, food safety, quality and environmental requirements • recipes and customer specifications • production equipment appropriate to product type • materials/ingredients to meet recipe requirements • ingredient pricing information • 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 work role.</p>
<p>Guidance information for</p>	<p>To ensure consistency in one's performance, competency should be demonstrated on more than one occasion over</p>

EVIDENCE GUIDE**assessment**

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	
<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>	
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	<p>Legislative requirements are typically reflected in procedures and specifications. Legislation relevant to this industry includes:</p> <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 (OHS), anti-discrimination and equal opportunity
Workplace information	<p>Workplace information can include</p> <ul style="list-style-type: none"> • verbal or written instructions • standard operating procedures (SOPs) • specifications • production schedules • recipe instructions
Bases	<p>Bases may be produced in:</p> <ul style="list-style-type: none"> • sheets or forms

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		