



Australian Government

Department of Education, Employment and Workplace Relations

FDFRB4006A Explore and apply baking techniques to develop new products

Release: 2

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Modification History

April 2012: Minor typographical corrections.

Unit Descriptor

Unit descriptor	This unit of competency covers the skills and knowledge required to apply baking techniques to create new products that respond to consumer demand or extend commercial offerings of enterprise.
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Application of the Unit

Application of the unit	<p>This unit has application in a retail baking environment. It targets application of baking, cooking and food preparation skills and knowledge to create and develop baking products and may include development of products to meet the dietary, religious or cultural needs of customers. This unit includes confirming commercial viability of product development activity and ensuring legislative requirements are adhered to.</p> <p>New products may be new to the enterprise or a variation of existing products. Exploration may involve variations to ingredients or processes to refine the taste, texture, aroma, dietary value, religious or cultural appropriateness, or presentation of the product.</p>
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Not applicable.

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.

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Identify and refine product ideas	1.1 Marketplace opportunity and product ideas are identified 1.2 Marketplace testing is conducted to assess market acceptance of ideas and feedback used to refine concept 1.3 Product concept is developed and documented to determine production requirements 1.4 Commercial viability of product concept is estimated 1.5 Legislative requirements relating to product development are identified and compliance ensured 1.6 Product concept proposal is documented and features and benefits of product described
2. Prepare for product development	2.1 Ingredients and equipment required for production are checked for availability and readiness and ingredient orders completed if required 2.2 Technical aspects of development are identified and production plan prepared 2.3 Work area is prepared according to workplace food safety standards 2.4 Work is conducted according to workplace environmental guidelines
3. Apply baking skills and knowledge	3.1 Production plan is followed and results documented 3.2 Baking skills are applied to experiment with ingredients and production process and assess impacts of variations to product outcome 3.3 Variations to product concept are identified 3.4 Packaging and presentation requirements for product are identified and shelf life determined 3.5 Process and findings are documented
4. Evaluate product concept	4.1 Technical integrity of the product is assessed against quality standards of enterprise and expectation 4.2 Market testing is conducted to assess product acceptance 4.3 Commercial viability of actual production is reassessed and evaluated against enterprise requirements 4.4 Variations and improvements to process and outcome are identified 4.5 Product is reproduced to confirm final specifications 4.6 Product concept is documented and process specified to ensure consistent quality and commercial standards are achieved

Required Skills and Knowledge

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

Required skills include:

Ability to:

- identify market opportunities and assess value to enterprise
- conduct basic market testing of product ideas and outcomes
- cost ingredients and production processes to determine estimated and actual costs
- identify the ingredients and method used to produce product
- assess baking process and make adjustments
- determine product assembly and presentation
- present product proposal
- assess commercial viability of products
- evaluate technical properties of product
- 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
- research and present information.

Required knowledge includes:

Knowledge of:

- sources of information on local market, product range and performance of similar products
- expected quality and taste of products to meet business and customer expectations
- baking methods used to produce retail bakery products relevant to the business
- availability of ingredients and processing equipment required by new product
- food safety issues related to production, preparation, presentation and storage of product
- methods of gaining customer feedback (e.g. conducting tastings)
- methods of estimating fixed and variable costs, and profit margin to determine sale price range
- trade practice issues when pricing products.

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. Competency 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	<p>Evidence of ability to:</p> <ul style="list-style-type: none"> • identify market opportunities and determine commercially viable product solutions • apply baking skills and knowledge to develop product to meet quality standards • evaluate technical aspects of product • prepare product development proposal, including production processes, costings and rationale • present product ideas • conduct market testing.
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"> • local market for which product is to be developed • existing product range, ingredients, recipes/formulas, equipment and methods used in the workplace • product development procedures used in the workplace.
Method of assessment	This unit should be assessed together with other units of competency relevant to the function or work role.
Guidance information for assessment	To ensure consistency of performance, competency should be assessed 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	
<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	<p>Work is carried out according to company policies and procedures, regulatory and licensing requirements, legislative requirements, and industrial awards and agreements</p>
New products	<p>New products may include:</p> <ul style="list-style-type: none"> • products that meet specific dietary, religious or cultural needs, • products based on established products or involve entirely new ingredient combinations or production or cooking processes
Market testing	<p>Market testing may include:</p> <ul style="list-style-type: none"> • consumer product tasting and sampling • promotional activity • evaluation from colleagues or industry experts
Commercial viability	<p>Commercial viability refers to:</p> <ul style="list-style-type: none"> • the net profit margin of the product • consumer support and repeat purchase • ability to reproduce to establish standards • availability of ingredients • compliance with legislative and regulatory standards • compatibility with business objectives and standards
Technical aspects	<p>Technical aspects relate to:</p> <ul style="list-style-type: none"> • moisture • structure • taste • symmetry • appearance • aroma • organic • yeast free • dairy free • gluten free

RANGE STATEMENT**Experimentation**

Experimentation may relate to:

- variations in ingredients or processes to affect taste, texture, aroma or presentation

Unit Sector(s)**Unit sector**

Retail baking