



Australian Government

Department of Education, Employment and Workplace Relations

FDFRB4007A Evaluate and assess bakery product

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 evaluate the quality of bakery products.
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Application of the Unit

Application of the unit	<p>This unit has application in a retail baking environment. It incorporates examination of product to identify the features of the product and make judgements about the product quality. This unit can be applied to a specific bakery product range and should be customised to the quality standards of that product range.</p> <p>This skills and knowledge incorporated in this unit are suitable to be applied in the context of product development, product testing or judging product for a baking competition.</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. Determine methodology for evaluating product quality	<ul style="list-style-type: none">1.1 Bakery product to be evaluated is defined and specific criteria for product is examined1.2 National and international standards for product range are researched and identified1.3 Applicable tests and methodologies for assessing product are identified1.4 Evaluation methodology is selected to ensure standardised approach
2. Apply evaluation methodology	<ul style="list-style-type: none">2.1 Volume and general appearance of product is assessed against standard and findings documented2.2 Texture, aroma, colour and taste of product is assessed against standard and findings documented2.3 Technical difficulty and originality of product are assessed and findings documented2.4 Other tests are conducted as required to rate product2.5 Processes specified are in accordance with workplace environmental guidelines
3. Determine product characteristics	<ul style="list-style-type: none">3.1 Product characteristics are rated on all criteria3.2 Common problems are identified and causes determined3.3 Strengths and weaknesses of product are determined3.4 Product characteristics are described and documented
4. Make product comparisons and recommendations	<ul style="list-style-type: none">4.1 Product quality is compared with other products of its class4.2 Recommendations are made for quality rating and commercial positioning of product4.3 Recommendations for product improvement are made according to findings

Required Skills and Knowledge

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

Required skills include:

Ability to:

- access and apply industry and product class standards and quality criteria
- conduct sensory assessment
- detect qualities of product
- identify problems or faults with product
- make comparative findings
- identify the ingredients and method used to produce product
- 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 product quality criteria
- industry standards for product
- expected quality and taste of products to meet business and customer expectations
- baking methods and ingredients used to produce retail bakery products
- common baking problems and causes
- food safety issues related to production, preparation, presentation and storage of product.

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 and apply industry criteria to bakery product evaluation • apply industry standard methodology to evaluate criteria • conduct sensory evaluation of product • make comparative assessments of products • identify faults in product and determine cause • make qualitative judgements and recommendations about product quality.
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"> • product quality criteria • products to be assessed.
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

The range statement relates to the unit of competency as a whole. It allows for different work

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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
Product characteristics	<p>May include:</p> <ul style="list-style-type: none"> • moisture • taste • quality of ingredients • storage stability and shelf life • viscosity • refraction • measurement • use of ingredients • costs • process and equipment requirements • appearance • texture • aroma • colour • packaging • microbiological testing • technical difficulty • volume • originality
Tests	<p>Tests may include:</p> <ul style="list-style-type: none"> • triangle • descriptive • rating • desirable product qualities • texture evaluation by bite • flavour evaluation • overall degree of liking
Appearance	<p>Appearance may include:</p> <ul style="list-style-type: none"> • symmetry and volume

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	<ul style="list-style-type: none"> • presentation and cleanliness • character of spring • soundness • bloom • colour • general character and uniformity
Texture	<p>Texture refers to:</p> <ul style="list-style-type: none"> • evenness of internal texture • cell size • shape fineness of walls • holes • softness • crumb stability
Aroma	<p>Aroma refers to:</p> <ul style="list-style-type: none"> • the internal smell of product
Colour	<p>Colour should be:</p> <ul style="list-style-type: none"> • appropriate to the product
Bakery products	<p>Bakery products may include:</p> <ul style="list-style-type: none"> • breads • pastries • cakes • meat pies and savouries
Common faults	<p>Common faults for bread products include:</p> <ul style="list-style-type: none"> • holes in internal texture of loaf from moulding or grains being too wet • uneven or tearing break and crust • uneven colour and texture • under/over mixing, moulding and/or poor volume • crust lift/separation at the top of the loaf • too much or too little fruit • breaking apart of fruit • over proofing • under baking <p>Common faults for cake products include:</p> <ul style="list-style-type: none"> • overmixing of batter

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- bubbles
- top layer too crowded
- inside surface of pastry under baked
- over baking with pastry edges burnt
- unstable fillings
- excessive sugar
- filling too wet
- non-uniformity
- decorations not in proportion to the cake
- uneven distribution of flavors

Unit Sector(s)

Unit sector	Retail baking
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Custom Content Section

Not applicable.