



Australian Government

Assessment Requirements for FBPOPR3002 Prepare food products using basic cooking methods

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0

Performance Evidence

An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that the individual has prepared two different food products using basic cooking methods on one or two occasions, including:

- identifying and accessing ingredients
- reading and interpreting recipe requirements
- safely and correctly using work utensils and equipment
- interpreting numerical information on quantities and conducting measurements
- applying safe work and food safety standards
- selecting, fitting and using personal protective clothing and equipment
- planning operations
- applying cooking method to achieve quality standards for food item
- identifying cooking problems and taking corrective action, including reporting abnormalities or problems, repeating processes and/or making required adjustments
- maintaining work area to meet housekeeping standards
- following relevant work health and safety procedures.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- uses and characteristics of basic food ingredients
- major food groups and classifications
- range of ingredients typically used in the workplace and their characteristics and effect on food quality and taste
- principles of basic cookery
- food safety standards in the workplace
- common terminology used in cooking

- maintenance requirements for knives and other utensils
- basic cooking methods and their effect on quality, taste and nutritional value
- waste minimisation and environmental considerations related to preparing food products using basic cooking methods.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing and equipment
 - ingredients, utensils and equipment to be used for preparation of food products
 - recipes
 - cleaning procedures, materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volumes, including Implementation Guides, are available at VETNet -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>