



Australian Government

FBPRBK1001 Finish products

Release: 2

FBPRBK1001 Finish products

Modification History

Release	Comments
Release 2	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0.

Application

This unit of competency describes the skills and knowledge required to prepare finishing mediums and finish baked products in a food preparation environment.

The unit applies to individuals who undertake defined routine work activities under supervision. This includes identifying and reporting simple issues and problems.

All work must be carried out to comply with workplace procedures, in accordance with state/territory food safety, and health and safety, regulations and legislation that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Retail baking (RBK)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare for work	1.1 Confirm product finishing task requirements with supervisor 1.2 Identify and report work health and safety hazards to supervisor

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Select and wear personal protective equipment as directed 1.4 Check work area and personal hygiene meet food safe conditions 1.5 Select finishing equipment and check readiness for use 1.6 Select finishing ingredients and check quality and quantity
2. Prepare finishing materials	2.1 Measure ingredient quantities to meet recipe specification 2.2 Combine and mix ingredients to make finishing mediums 2.3 Identify finishing medium problems, and report to supervisor
3. Apply finishes	3.1 Use finishing techniques to apply finishing mediums to products 3.2 Portion finished products as directed 3.3 Check finished products, and report identified problems to supervisor 3.4 Store finished products to meet food safe conditions
4. Complete work	4.1 Clean equipment and work area to meet food safe conditions 4.2 Dispose of waste according to workplace requirements

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Interpret key information from simple recipes, ingredient labels and simple end-product specifications
Oral communication	- Listen to simple instructions - Ask clarifying questions and respond to answers
Numeracy	- Locate and interpret numerical information in simple recipes and product labels - Estimate approximate quantities, and use equipment to measure ingredient weights and volumes

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK1001 Finish products Release 2	FBPRBK1001 Finish products Release 1	Foundation Skills refined Reference to 'pallet knives' removed from Assessment Conditions Typo fixed in Knowledge Evidence	Equivalent

Links

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

Assessment Requirements for FBPRBK1001 Finish products

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Performance Evidence

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

There must be evidence that the individual has finished baked products, including:

- finishing at least one of the following three products:
 - simple sponge cakes
 - simple breads
 - simple non laminated pastries
- preparing and using at least three of the following nine finishing mediums:
 - seeds
 - savoury topping
 - egg wash
 - cream
 - icing
 - glaze
 - icing sugar
 - coconut or nuts
 - fruits
- using at least four of the following finishing techniques:
 - piping or spreading icing
 - simple piping using piping bags and nozzles for cream or icing
 - applying seeds to bread products
 - pre-prove scoring bread products
 - pre-bake finishing non laminated pastry products
 - post-bake finishing non laminated pastry products
 - post-bake finishing sponge cake products

- applying savoury toppings to bread products
- post-bake finishing products with coconut or nuts
- glazing
- dusting
- dipping.

The applied finishing must meet the supervisor instructions.

The finished product must be stored in food safe conditions.

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:

- workplace health and safety requirements, including personal protective equipment (PPE), applicable to finishing products
- food safe conditions applicable to using and storing finishing mediums, including:
 - temperature
 - containers
 - date labelling
 - sanitary cleanliness
- types and storage conditions of finishing mediums, including:
 - seeds
 - savoury toppings
 - egg wash
 - creams
 - icings
 - glazes
 - icing sugar
 - coconut or nuts
 - dried fruits
- finishing techniques used to finish baked products, including:
 - simple sponge cakes
 - simple breads
 - simple non laminated pastries
- basic functions, safe use and cleaning methods of finishing equipment
- techniques for measuring ingredient quantities, including:
 - by weight
 - by volume
 - by count
 - by estimation
- basic principles of portioning products

- product storage requirements, including refrigeration and room temperature storage
- basic product finishing terminology.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a food preparation or processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - bowls
 - piping bags and nozzles
 - scrapers
 - knives
 - products required to be decorated in the Performance Evidence
 - ingredients that meet finishing mediums required in the Performance Evidence
 - cleaning products and tools
- specifications:
 - simple recipe specifications for preparation of finishing mediums and finishing instructions required in the Performance Evidence
 - simple end-product quality requirements to meet the product and finishing types required in the Performance Evidence
- relationships:
 - supervisor.

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

Links

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