



Australian Government

Assessment Requirements for FBPRBK2001 Assist non laminated pastry production

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 assisted non laminated pastry production, including:

- assisting production of the following three non laminated pastry products:
 - unfilled non laminated pastry product
 - filled non laminated pastry product with sweet pastry and sweet filling
 - filled non laminated pastry product with savoury pastry and savoury filling
- incorporating the following two filling techniques:
 - pre-bake filling
 - post-bake filling
- incorporating the following six production processes and techniques:
 - filling using a sweet filling
 - filling using a savoury filling
 - forming pastry products
 - cutting non laminated pastry
 - rolling non laminated pastry
 - baking non laminated pastry products
- baking using the following two pastry equipment types:
 - pastry foils or tins
 - baking trays
- checking the bake of the non laminated pastry by baked colour.

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 applicable to assisting in pastry production
- food safe conditions applicable to assisting in pastry production
- types and storage requirements for:
 - flour
 - eggs
 - fats
- types of ingredient checks, including:
 - type
 - quantity
 - use-by date
 - damaged packaging
- pastry production processes, including:
 - mixing ingredients
 - shaping pastry doughs
 - pre-bake filling
 - post-bake filling
 - baking pastries
- techniques for measuring ingredients, including:
 - by weight
 - by volume
 - by count
 - by estimation
- typical baking parameters, including oven temperatures
- required characteristics of non laminated pastry doughs, including softness and feel
- required characteristics of baked pastry products, including:
 - baked colour
 - baking shrinkage
- techniques for cleaning the work area used in pastry production
- techniques for disposing of waste from pastry production
- basic pastry product and process terminology.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a food preparation environment
- resources, equipment and materials:
 - personal protective equipment (PPE)
 - sink and wash area

- mixing equipment
- rolling pin
- pastry foils or tins
- baking trays
- electronic or analogue scales
- oven suitable to bake products specified in the performance evidence
- ingredients to create the pastry products specified in the performance evidence
- specifications:
 - supervisor instructions
 - end-product specifications for the pastry products specified in the performance evidence
 - a production schedule for non laminated pastry that includes product quality requirements, scheduling, recipes to suit output requirements, sequence and mixing processes and baked parameters
- relationships (internal and/or external):
 - supervisor
- timeframes:
 - according to the production schedule.

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>