



Australian Government

FBPRBK2001 Assist non laminated pastry production

Release: 1

FBPRBK2001 Assist non laminated pastry production

Modification History

Release	Comments
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 assist in the production of non laminated pastry products in a food preparation environment.

The unit applies to individuals who undertake routine work, including identifying and solving predictable problems under supervision.

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

No occupational 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 work requirements for non laminated pastry production with supervisor 1.2 Identify and report work health and safety hazards to supervisor 1.3 Select and wear personal protective equipment according to safety requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Check work area and personal hygiene meet food safe conditions 1.5 Select equipment and check readiness for use 1.6 Select ingredients and check quality and quantity 1.7 Prepare foils and trays for use
2. Mix and form pastry doughs	2.1 Measure ingredient quantities to meet recipe specification 2.2 Load, operate and monitor equipment to mix non laminated pastry dough 2.3 Roll and form dough to meet product type, and form into foils or place on trays 2.4 Check non laminated pastry dough to identify routine pastry problems, and report to supervisor
3. Bake pastry products	3.1 Confirm dough readiness and baking settings with supervisor 3.2 Set and warm oven to prepare for baking 3.3 Fill unbaked non laminated pastry products as required to meet product type 3.4 Load oven and monitor baking to achieve even bake 3.5 Unload and cool baked products to meet product type 3.6 Fill baked non laminated pastry product as required to meet product type 3.7 Check baked products to identify routine baked non laminated pastry product faults, and report to supervisor
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
-------	-------------

Skill	Description
Reading	Interprets key information from recipe specifications, ingredient labels and end-product specifications
Numeracy	- Identifies and comprehends measurements, including ingredient quantities in recipe specifications, dates on ingredient labels, mixing times and speeds, baking temperatures and times, and dough and baked product dimensions - Estimates approximate quantities, and uses equipment to measure weights, volumes and dimensions - Uses understanding of three-dimensional shapes to form dough and check non laminated pastry product shapes
Oral communication	Uses listening and questioning techniques to communicate and obtain specific information and confirm understanding
Navigate the world of work	Follows explicit procedures immediately relevant to own role
Interact with others	Follows clearly defined instructions, seeking assistance when necessary
Get the work done	- With assistance, sequences and implements the steps involved in assisting non laminated pastry production - Uses digital technologies to set process parameters

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK2001 Assist non laminated pastry production	FDFRB2005A Assist cake, pastry and biscuit production	Redesigned unit that includes content from previous unit	No equivalent unit

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 FBPRBK2001 Assist non laminated pastry production

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>