



Australian Government

Assessment Requirements for FBPRBK2002 Use food preparation equipment to prepare fillings

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 used food preparation techniques to prepare fillings, including:

- preparing and using the following ingredients in fillings:
 - fruit
 - meat and vegetables or poultry and vegetables
 - dairy
- preparing the following three types of fillings:
 - cold fruit filling
 - hot meat and vegetables or hot poultry and vegetables filling
 - hot custard filling
- checking condition of ingredients used, including:
 - any indicators of food spoilage
 - quality
 - use-by date
 - damaged packaging
- using the following nine items of food preparation equipment:
 - knife sharpening steels or stones
 - cook's knife
 - paring knife
 - scales
 - peelers, corers or slicers
 - thermometers
 - whisks: fine or coarse stainless steel wire
 - cutting boards

- cooking pots
- preparing and cutting fruits and vegetables
- using the following three cooking activities:
 - boiling
 - shallow frying (pan-fry, sauté or stir-fry)
 - microwaving.

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 using food preparation equipment to prepare fillings
- food safety conditions applicable to using food preparation equipment to prepare fillings
- types and storage requirements of ingredients, including:
 - fruit and vegetables
 - dairy products
 - meat and poultry
 - custard
- cookery methods, including:
 - boiling
 - shallow frying, including pan-fry, sauté or stir-fry
 - microwaving
- meaning and role of mise en place in the process of preparing and cooking fillings
- procedures for storing fillings, including refrigeration, freezing and shelf-life
- techniques for preparing and cutting fruit and vegetables, including:
 - cleaning
 - peeling
 - slicing
 - dicing
- time and temperature requirements for:
 - thawing
 - conditioning
 - reheating
 - cooking
 - cooling of cooked food
- safe use and functions of food preparation equipment, including:
 - knife sharpening steels and stones
 - cook's knife
 - paring knife
 - scales

- peelers, corers and slicers
- thermometers
- fine and coarse stainless steel wire whisks
- cutting boards
- cooking pots
- techniques for measuring ingredients, including:
 - by weight
 - by volume
 - by count
 - by estimation
- typical cooking parameters, including:
 - cooking temperatures
 - cooking times
- required characteristics of fillings, including:
 - texture
 - consistency
 - flavour
- typical filling preparation faults, including:
 - undercooked and overcooked
 - incorrect ingredients
 - incorrect ingredient quantities
- contamination and cross-contamination risks associated with ingredients and processes
- techniques for cleaning equipment for food preparation
- techniques for cleaning the work area used for food preparation
- techniques for disposing of waste from food preparation
- filling and filling preparation terminology.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a commercial bakery or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - refrigeration unit with shelving
 - storage facilities
 - microwave
 - hot plates or cook tops
 - knife sharpening steels and stones
 - cook's knife

- paring knife
- scales
- peelers, corers or slicers
- thermometers
- whisks: fine or coarse stainless steel wire
- cutting boards
- cooking pots
- cleaning cloths
- dustpans and brooms
- garbage bins and bags
- hand towel dispenser and hand towels
- mops and buckets
- separate hand basin for hand washing
- sponges, brushes and scourers
- tea towels
- commercial cleaning and sanitising agents and suitable chemicals for cleaning bakeries, equipment and food storage areas
- personal protective equipment (PPE)
- ingredients that meet filling types required in the performance evidence
- specifications:
 - supervisor instructions
 - recipes that meet filling types required in the performance evidence
 - end-product specifications to meet filling types required in the performance evidence
- relationships (internal and/or external):
 - workplace supervisor
- timeframes:
 - according to work 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>