



Australian Government

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

Application

This unit of competency describes the skills and knowledge required to prepare fillings for use in bread, cake or pastry products using food preparation equipment in a commercial baking environment.

The unit applies to individuals who undertake routine work under supervision. This includes identifying and providing solutions to a limited range of predictable problems.

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 baked product filling types and volumes 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 food preparation equipment and check readiness for use 1.6 Check knives are sharp and ready for use 1.7 Select ingredients and check quality and quantity 1.8 Thaw, condition and reheat ingredients as required in food safe conditions to prepare for use
2. Prepare fillings	2.1 Measure ingredient quantities to meet recipe specification 2.2 Prepare ingredients using knives to make cuts 2.3 Blend and thicken cold fillings to meet recipe specifications 2.4 Blend and cook hot fillings to meet recipe specifications 2.5 Check fillings to identify routine filling faults, and report to supervisor 2.6 Cool cooked fillings to meet food safe conditions 2.7 Store prepared fillings to meet food safe conditions
3. Complete work	3.1 Clean equipment and work area to meet food safe conditions 3.2 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	Interprets key information from recipe specifications and ingredient labels
Numeracy	- Identifies and interprets numerical information in recipes, including quantities, mixing speeds and times, and cooking temperatures and times - Uses understanding of angles, linear dimensions and shapes to cut ingredients to size and shape - Estimates approximate quantities, and uses equipment to measure ingredient weights and volumes

Skill	Description
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 preparing fillings

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK2002 Use food preparation equipment to prepare fillings	FDFRB2002A Prepare fillings	Updated to meet Standards for Training Packages Changes to food preparation equipment and techniques	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 FBPRBK2002 Use food preparation equipment to prepare fillings

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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.

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