



**Australian Government**

# **Assessment Requirements for FBPRBK2003 Assist sponge cake 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 sponge cake production, including:

- assisting production of the following four types of sponge cake products:
  - simple decorated sponge
  - sponge roll
  - individual portioned sponge product
  - cupcake
- mixing a premix sponge batter
- using the following two processes:
  - piping
  - hand depositing
- baking using sponge tins and baking trays
- testing the bake of sponges using the following two techniques:
  - skewer testing
  - physical pressing for baked quality
- applying the following five decorating techniques to sponges:
  - dipping
  - dusting
  - creaming
  - icing
  - jamming.

## 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 assisting in cake production
- food safe conditions applicable to assisting sponge cake production
- types and storage requirements of ingredients, including:
  - premixes
  - eggs
  - sugar
- types of ingredient checks, including:
  - type
  - quantity
  - use-by date
  - damaged packaging
- types and purpose of cake production processes, including:
  - mixing sponge ingredients
  - hand depositing sponge batters
  - piping sponge batters
  - baking basic sponges
- techniques for preparing sponge tins and trays, including:
  - greasing
  - papering
- techniques for measuring ingredient quantities, including:
  - by weight
  - by volume
  - by count
  - by estimation
- typical baking parameters, including oven temperatures
- required characteristics of baked sponge products, including:
  - baked aeration
  - baked colour
- purpose and techniques for cleaning equipment, including:
  - round sponge tins
  - baking trays
  - small sponge tins or cupcake tins
- decorating techniques, including:
  - dipping
  - dusting
  - creaming
  - icing
  - jamming
- techniques for testing the bake, including:

- skewer testing
- physical pressing for baked quality
- techniques for cleaning the work area for cake production
- techniques for disposing of waste from cake production
- sponge cake 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
  - sink and wash area
  - mixing equipment
  - baking trays and sponge tins
  - small sponge tins or cupcake tins
  - electronic or analogue scales
  - oven suitable to bake the sponge cakes specified in the performance evidence
  - ingredients to create the sponge cake products specified in the performance evidence
- specifications:
  - supervisor instructions
  - a schedule to support the production of basic cake, including product quality, sponge cake scheduling, recipes to suit output and batter requirements, sequence and mixing processes for sponge mixes, and baking parameters for sponge cake production
- 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>