



Australian Government

FBPRBK2003 Assist sponge cake production

Release: 1

FBPRBK2003 Assist sponge cake 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 sponge cake 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 sponge cake 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 tins and trays for use
2. Prepare batters	2.1 Measure ingredient quantities to meet recipe specifications 2.2 Load, operate and monitor equipment to mix sponge batters 2.3 Check sponge batters to identify routine batter faults, and report to supervisor
3. Bake sponge cake products	3.1 Confirm baking readiness and baking settings with supervisor 3.2 Deposit batters into tins or trays, and set oven temperature to prepare for baking 3.3 Load oven and monitor baking to achieve even bake 3.4 Unload and cool products to meet product type 3.5 Check baked products to identify routine baked sponge cake product faults, and report to supervisor
4. Decorate sponge cake products	4.1 Confirm decorating requirements with supervisor 4.2 Assemble decorating ingredients and equipment, and prepare for use 4.3 Apply decorating materials to meet decorating requirements 4.4 Check decorated products to identify routine decorating problems, and report to supervisor
5. Complete work	5.1 Clean equipment and work area to meet food safe conditions 5.2 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
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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 end-product dimensions - Estimates approximate quantities, and uses equipment to measure weights, volumes and dimensions - Uses understanding of three-dimensional shapes to check sponge cake 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 sponge cake production - Uses digital technologies to set process parameters

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK2003 Assist sponge cake 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 FBPRBK2003 Assist sponge cake production

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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 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

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