



Australian Government

FBPRBK3001 Produce laminated pastry products

Release: 2

FBPRBK3001 Produce laminated pastry products

Modification History

Release	Comments
Release 2	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 2.0
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 produce laminated pastry products using pastry fats in a commercial baking environment.

This unit applies to individuals who apply a broad range of knowledge and skills with responsibility for their own work. This includes applying and communicating known solutions to 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 product types and volumes to schedule production 1.2 Calculate yield and adjust recipe to meet required production

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	volumes 1.3 Confirm work area and work practices meet food safety and workplace health and safety requirements 1.4 Select and wear personal protective equipment according to safety requirements 1.5 Select laminated pastry equipment and check to confirm readiness for use 1.6 Select ingredients and check to confirm quality and quantity 1.7 Prepare tins and trays to meet work requirements
2. Prepare fillings for laminated pastry products	2.1 Select and handle perishables according to food safety requirements 2.2 Measure laminated pastry filling ingredient quantities to meet recipe specifications and prepare for use 2.3 Prepare fruit as required for product type 2.4 Blend and combine filling ingredients to meet product type 2.5 Check fillings to identify faults and rectify 2.6 Prepare and transfer fillings for storage as required in accordance with food safety requirements
3. Mix laminated pastry dough	3.1 Measure laminated pastry ingredient quantities to meet recipe specifications 3.2 Load ingredients into mixer in required ingredient sequence 3.3 Operate and monitor mixer to mix laminated pastry dough 3.4 Incorporate fat into laminated pastry dough for Scotch method pastry 3.5 Incorporate fat into finished pastry dough for English method pastry 3.6 Fold and laminate pastry dough with number of folds required to meet product type 3.7 Check laminated pastry dough to identify faults and rectify 3.8 Prepare and transfer laminated pastry dough for storage as required in accordance with food safety requirements
4. Form and fill laminated pastry	4.1 Roll laminated pastry to thickness required for product type

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
products	4.2 Cut, slice and portion pastry as required for product type 4.3 Form pastry in shapes for filling as required for product type 4.4 Add fillings as required for product type 4.5 Load tins and trays to prepare for baking 4.6 Check laminated pastry products to identify faults and rectify
5. Pre-bake finish laminated pastry products	5.1 Prepare pre-bake finishing mediums to meet recipe specification 5.2 Pre-bake finish laminated pastry products to meet product type 5.3 Check pre-bake finished laminated pastry products to identify faults and rectify
6. Bake laminated pastry products	6.1 Set baking temperatures and times to prepare for baking 6.2 Load oven and monitor baking to achieve required bake for product type 6.3 Unload and transfer laminated pastry products to cool 6.4 Check laminated pastry product bake to identify faults and rectify
7. Finish laminated pastry products	7.1 Prepare finishing mediums to meet recipe specifications 7.2 Finish baked laminated pastry products to meet product type 7.3 Check finished laminated pastry products to identify faults and rectify 7.4 Prepare and transfer finished laminated pastry products for presentation and storage in accordance with packaging and food safety requirements
8. Complete work	8.1 Clean equipment and work area to meet housekeeping standards 8.2 Dispose of waste according to workplace requirements 8.3 Complete workplace records 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 recipes, ingredient labels, baking equipment operating instructions, and end-product specifications
Writing	Prepares production schedules and completes production records using required format, language and structure
Numeracy	- Identifies and comprehends ingredient quantities in recipes, dates on ingredient labels, temperature and timer settings and product dimensions - Estimates approximate quantities, and uses equipment to measure ingredient weights and volumes, and pastry dimensions - Performs calculations to adjust recipes using baking formulas, and allows for wastage - Uses understanding of three-dimensional shapes to shape and portion products and check end-product shapes - Interprets measurement information to set, monitor and adjust process parameters - Completes production records using mathematical symbols and conventions
Navigate the world of work	- Complies with workplace health and safety and food safety regulatory requirements relevant to a commercial baking operation - Follows organisational policies and procedures relevant to own work role
Get the work done	- Plans, organises and implements tasks required to achieve production outcomes - Uses problem-solving skills to analyse product and process faults and decide on appropriate action

Range of Conditions

This section specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Laminated pastry equipment must include:	- equipment, including: - mechanical pastry sheeter or pastry break - cool room - equipment accessories, including: - cool room shelving - mechanical pastry sheeter attachments or pastry break attachments
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	- tools and utensils, including: - piping bags - pastry cutters - flour brushes - egg wash brushes - rolling pin.
Pastry filling must include:	sweet and savoury thickened and blended fillings.

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK3001 Produce laminated pastry products Release 2	FBPRBK3001 Produce laminated pastry products Release 1	Corrected typographical error in Knowledge Evidence	Equivalent

Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

Assessment Requirements for FBPRBK3001 Produce laminated pastry products

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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 produced laminated pastry products according to a production schedule, including:

- producing laminated puff or flaky pastry from scratch ingredients using the following two lamination styles and fat incorporation methods:
 - Scotch method
 - English method
- producing the following five laminated pastry products:
 - sweet filled laminated pastry slice
 - vegetable filled product
 - meat filled product
 - cream or custard filled product
 - fruit filled product
- using the following two ratios of fat to flour:
 - 50% half puff
 - 75% three quarter puff
- using the following two folding techniques:
 - three fold
 - book fold
- using the following four finishing techniques:
 - pre-bake finishing
 - post-bake finishing
 - cream finishing

- icing or fondant finishing
- producing the following four ingredients for filling laminated pastry products:
 - meat
 - vegetables
 - cream or custard
 - fruits
- incorporating the following seven processes:
 - folding
 - sheeting
 - laminating
 - filling
 - glazing
 - baking
 - finishing/decorating
- using the following two types of equipment for folding:
 - pastry sheeter or dough break to laminate
 - rolling pin to finish and transfer pastry
- selecting, using and cleaning the pastry cooking equipment listed in the range of conditions, including controlling electrical hazards applicable to cleaning
- documenting the production schedule, including the following seven considerations:
 - timings
 - volume requirements
 - product processing requirements
 - filling requirements for laminated pastry
 - finishing requirements for laminated pastry
 - recipe reformulation to minimise waste
 - bake parameters for laminated pastry.

Wastage that cannot be reused in production must be less than 5% of the weight of the original production schedule.

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 producing laminated pastry products
- safe use and cleaning of pastry cooking equipment listed in the range of conditions, including electrical hazards
- regulatory requirements for food safety applicable to producing laminated pastry products, including temperature control and prevention of cross-contamination in the use of dairy, meat, poultry, fish and vegetable products

- considerations for production scheduling, including:
 - timings
 - volume requirements
 - product processing requirements
 - filling requirements for laminated pastry
 - recipe reformulation to minimise waste
 - finishing requirements for laminated pastry
 - bake parameters for laminated pastry
- characteristics and storage requirements of ingredients used in laminated pastry production, including:
 - fats and margarines
 - meat fillings
 - vegetable fillings
 - fruit fillings
 - custard fillings
 - glazes
- mixing methods for laminated pastry, including:
 - Scotch method
 - English method
 - fat ratios and incorporation into laminated pastry
 - development of protein
- methods for folding pastry, including:
 - book fold
 - three fold
 - number of turns
- purpose, techniques and requirements for finishing, including:
 - pre-bake glazing
 - post-bake glazing
 - caramelisation of sugars
 - decorating with creams
- settings for baking for pastry product types, including:
 - oven temperatures
 - baking times
- techniques to identify and rectify causes of shrinkage and its effect on the end product, including:
 - overworking pastry
 - use of too much dusting flour
 - baking too hot
 - not resting pastry prior to processing
- cause of steam generation in laminated pastry during baking

- techniques for retrieval of scrap, blending with unworked pastry and disposing of waste
- laminated pastry production 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:
 - personal protective equipment
 - equipment specified in the range of conditions
 - industrial mixer and attachments
 - industrial oven
 - sink and wash area
 - electronic or analogue scales
 - ingredients that meet the laminated pastry product types in the performance evidence
- specifications:
 - recipes that meet the laminated pastry product types required in the performance evidence
 - end-product quality specifications to meet the laminated product types required in the performance evidence
 - food safety code regulatory requirements applicable to producing laminated pastry products
- 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.

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