



Australian Government

Assessment Requirements for FBPRBK3002 Produce non laminated pastry products

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

- preparing the following three non laminated pastry types from scratch:
 - sweet short pastry
 - savoury short pastry
 - choux pastry
- producing the following five non laminated pastry products:
 - filled sweet non laminated pies or tarts
 - sweet non laminated biscuit product
 - filled savoury non laminated pie or tart product
 - decorated and filled choux pastry
 - sweet non laminated pastry slice
- applying the following four finishes to non laminated pastry products:
 - non laminated product pre-bake finished
 - non laminated product post-bake decorated
 - decorated choux pastry products
 - chocolate finishing
- using the following five fillings:
 - meat filling
 - vegetable filling
 - fruit filling
 - custard filling
 - cream filling
- using the following three mixing methods:

- crumbing
- sugar batter method
- roux
- using the following seven production processes:
 - sheeting or rolling
 - cutting or portioning
 - forming pastry products
 - filling
 - baking
 - blind baking
 - finishing and decorating
- 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 six considerations:
 - timings
 - volume requirements
 - product processing requirements
 - finishing requirements for non laminated pastry
 - recipe reformulation to minimise waste
 - bake parameters for non 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 non 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 non 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
 - finishing requirements for non laminated pastry
 - recipe reformulation to minimise waste
 - bake parameters for non laminated pastry

- storage and serving temperatures of finished non laminated products used, including:
 - hot savoury product
 - cold sweet products
 - products that are reheated for service
- characteristics and storage requirements of ingredients used in non laminated pastry production, including:
 - flour
 - fats/margarines for sweet non laminated pastries
 - fats/margarines for savoury non laminated pastries
 - meats
 - vegetables
 - fruits
 - chocolate
 - thickening starches
- types, functions, settings, safety features, safe use and cleaning of pastry cooking equipment listed in the range of conditions, including electrical hazards and risk controls applicable to cleaning
- preparing and storing fillings, including:
 - cold fillings, including the effect of pregeletanised starches
 - meat fillings
 - vegetable fillings
 - custard fillings
- mixing methods for producing non laminated pastry products, including:
 - crumbing
 - sugar batter method
 - choux pastry method
- processes and techniques for producing non laminated pastry products, including:
 - rolling to match pastry product type thickness requirements and rolling faults
 - processing using manual and mechanical pins, breaks and sheeters
 - ratios of fats to flour in sweet and savoury non laminated pastries
 - development of protein during pastry processing
 - forming pastry into foils or tins
 - depositing, filling and piping fillings
 - finishing and decorating
 - cutting, slicing and portioning
 - baking, including blind baking
 - cause of aeration in non laminated pastry during baking
- causes and corrective action for predictable and sometimes unpredictable non laminated pastry production problems, including:
 - temperature and heat in baking

- shrinkage of pastry
- techniques for retrieval of scrap, blending with virgin and disposing of waste
- non 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 oven
 - electronic or analogue scales
 - pastry foils or tins
 - pastry sheeter or break
 - rolling pins
 - pastry cutters
 - ingredients that meet the non laminated pastry product types required in the performance evidence
- specifications:
 - recipes that meet the non laminated pastry product types required in the performance evidence
 - end-product quality specifications to meet the non laminated pastry product types required in the performance evidence
 - food safety code regulatory requirements applicable to producing non 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.

Links

Companion Volumes, including Implementation Guides, are available at VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>