



Australian Government

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

Application

This unit of competency describes the skills and knowledge required to produce non 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 volumes 1.3 Confirm work area and work practices meet food safety and

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	workplace health and safety requirements 1.4 Select and wear personal protective equipment according to safety requirements 1.5 Select non laminated pastry cooking 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 non laminated pastry products	2.1 Select and handle perishables according to food safety requirements 2.2 Measure non laminated pastry filling ingredient quantities to meet recipe specification and prepare for use 2.3 Prepare fruit as required for product type 2.4 Blend and combine ingredients to meet product type 2.5 Check fillings to identify faults and rectify 2.6 Store fillings according to food safety requirements
3. Mix non laminated pastry dough	3.1 Measure pastry ingredient quantities to meet recipe specifications 3.2 Load ingredients into mixer in required sequence 3.3 Operate and monitor mixer to mix non laminated pastry dough 3.4 Check non laminated pastry dough to identify faults and rectify 3.5 Prepare and transfer non laminated pastry dough for storage as required in accordance with food safety requirements
4. Form and fill non laminated pastry products	4.1 Roll non laminated pastry to thickness as required for product type 4.2 Cut, slice and portion non laminated pastry as required for product type 4.3 Form non laminated pastry in required 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 non laminated pastry products to identify faults and rectify
5. Form choux pastry products	5.1 Cook fat in liquid to form boiled mass 5.2 Cook flour in boiled mass to form roux

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	5.3 Cool roux in preparation for folding in egg 5.4 Fold egg into roux to produce choux pastry 5.5 Pipe choux pastry onto trays ready for baking 5.6 Check pre-bake choux products to identify faults and rectify
6. Pre-bake finish non laminated pastry products	6.1 Prepare pre-bake finishing mediums to meet recipe specification 6.2 Pre-bake finish non laminated pastry products to meet end-product specification 6.3 Check pre-bake finished non laminated pastry products to identify faults and rectify
7. Bake non laminated pastry products	7.1 Set baking temperatures and times to prepare for baking 7.2 Blind bake with blind baking medium as required for product type 7.3 Load oven and monitor baking to achieve even bake and stability for product type 7.4 Unload and transfer non laminated pastry products to cool 7.5 Check non laminated pastry product bake to identify faults and rectify
8. Post-bake finish non laminated pastry products	8.1 Prepare finishing mediums to meet recipe specification 8.2 Melt chocolate in preparation for finishing non laminated pastry products 8.3 Finish baked non laminated pastry products to meet end-product specification 8.4 Check finished non laminated pastry products to identify faults and rectify 8.5 Prepare and transfer non laminated pastry products for presentation and storage in accordance with packaging and food safety requirements
9. Complete work	9.1 Clean equipment and work area to meet housekeeping standards 9.2 Dispose of waste according to workplace requirements 9.3 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.

Non laminated pastry cooking equipment must include:	- equipment, including: - industrial mixer and attachments - freezer
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	• industrial cook tops • equipment accessories, including: • dough hook • dough beater • cook pots used to cook fillings • ancillary equipment, including: • pie tins or foils used to bake pastry • tools and utensils, including: • cutting boards • food preparation knives.
Non laminated pastry filling must include:	• sweet thickened or unthickened filling • savoury thickened or unthickened filling.

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK3002 Produce non laminated pastry products	FDFRB2001A Form and fill pastry products	Redesigned unit that includes content from the previous unit	No equivalent unit
	FDFRB2002A Prepare fillings	Redesigned unit that includes content from the previous unit	No equivalent unit
	FDFRB3001A Produce pastry	Redesigned unit that includes content from the previous unit	No equivalent unit
	FDFRB3007A Bake pastry products	Redesigned unit that includes content from the previous unit	No equivalent unit
	FDFRB3012A Diagnose and respond to product and process faults (pastry, cake and cookies)	Redesigned unit that includes content from the 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 FBPRBK3002 Produce non 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 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.

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