



Australian Government

FBPRBK3003 Produce specialist 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 specialist pastry products using butter 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 specialist pastry equipment and check to confirm readiness for use 1.6 Select ingredients and check to confirm quality and quantity 1.7 Clean and condition fruits to prepare for use 1.8 Prepare tins and trays to meet work requirements
2. Prepare fillings for specialist pastry products	2.1 Select and handle perishables according to food safety requirements 2.2 Measure specialist pastry filling ingredient quantities to meet recipe specification and prepare for use 2.3 Blend and combine filling ingredients to meet product type 2.4 Check fillings to identify faults and rectify 2.5 Store fillings according to food safety requirements
3. Mix specialist pastry dough	3.1 Measure specialist pastry ingredient quantities to meet recipe specifications 3.2 Load ingredients into mixer in required sequence 3.3 Operate and monitor mixer to mix specialist pastry dough 3.4 Incorporate butter into sugar for sweet short pastry sugar batter method 3.5 Incorporate butter into finished mixed dough for English and French method laminated pastry 3.6 Mix extensible pastry dough and rest for processing 3.7 Fold and laminate laminated pastry dough with number of folds required for product type 3.8 Check specialist pastry dough to identify faults and rectify 3.9 Prepare and transfer specialist pastry dough for storage as required in accordance with food safety requirements
4. Form and fill laminated and non laminated pastry products	4.1 Roll laminated and non laminated pastry to thickness required for product type 4.2 Cut, slice and portion specialist pastry as 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>
	4.3 Stretch extensible dough 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 pre-bake formed and filled specialist pastry products to identify faults and rectify
5. Pre-bake finish non laminated pastry products	5.1 Prepare pre-bake finishing mediums to meet recipe specifications 5.2 Pre-bake finish specialist pastry products to meet end-product specification 5.3 Check pre-bake finished specialist pastry products to identify faults and rectify
6. Bake specialist pastry products	6.1 Set baking temperatures and times to prepare for baking 6.2 Blind bake specialist pastry with blind baking medium as required for product type 6.3 Load oven and monitor baking to achieve bake and stability required for product type 6.4 Unload and transfer specialist pastry products to cool 6.5 Check specialist pastry product bake to identify faults and rectify
7. Post-bake fill and finish specialist pastry products	7.1 Prepare post-bake fillings and finishing mediums to meet recipe specifications 7.2 Finish baked specialist pastry products to meet end-product specifications 7.3 Fill baked specialist pastry products to meet end-product specifications 7.4 Check finished specialist pastry products to identify faults and rectify 7.5 Prepare and transfer specialist 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.

Specialist pastry equipment must include:	- equipment, including: - microwave - refrigerator
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	• pastry sheeter or pastry break • equipment accessories, including: • refrigerator shelving • ancillary equipment, including: • pie tins or foils • hand wash areas • cooling wires used for pastry • trays used for pastry baking • tools and utensils, including: • pastry brushes • measuring jugs • mixing spoons used for cooking • containers used for storing fillings.
Specialist pastry filling must include:	• blended cold filling • unthickened cold filling • thickened cooked filling • unthickened cooked filling.

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK3003 Produce specialist 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	Redesigned unit that includes content from the previous unit	No equivalent unit

	(pastry, cake and cookies)		
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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 FBPRBK3003 Produce specialist 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 specialist pastry products according to a production schedule, including:

- producing the following five types of specialist pastry products:
 - savoury filled laminated pastries
 - laminated pastry slice
 - filled sweet non laminated pastries
 - decorated non laminated pastry biscuits
 - sweet filled extensible dough
- using the following four specialist pastries made from scratch ingredients using butter or oil:
 - laminated puff or flaky pastry
 - sweet short pastry
 - savoury short pastry
 - extensible pastry dough
- using the following four fillings:
 - savoury filling
 - sweet filling
 - custard filling
 - fresh fruit prepared for filling
- applying finishing and decorating using the following two methods:
 - pre-bake glazing and finishing
 - post-bake finishing and decorating
- using the following three butter incorporation methods:
 - English method
 - French method

- sugar batter or crumbing method
- using a butter-to-flour laminated pastry ratio of minimum 50% half puff
- using the following nine production processes:
 - folding
 - sheeting
 - laminating
 - glazing
 - finishing and decorating
 - filling
 - baking
 - rolling
 - stretching extensible pastry
- selecting, using and cleaning the pastry cooking equipment listed in the range of conditions, including controlling electrical hazards applicable to cleaning
- using the following two types of pastry equipment:
 - pastry sheeter or dough break to laminate
 - rolling pin to roll, finish and transfer pastry
- documenting the production schedule including the following six considerations:
 - timings
 - volume requirements
 - product processing requirements
 - finishing and decorating requirements for specialist pastry products
 - recipe reformulation to minimise waste
 - bake parameters for specialist pastry products.

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, applicable to producing specialist 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 specialist 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 and decorating requirements for specialist pastry products
- recipe reformulation to minimise waste
- bake parameters for specialist pastry products
- characteristics and storage requirements of ingredients used in specialist pastry production, including:
 - pastry flour
 - unsalted butter
 - meat fillings
 - fruit fillings
 - glazes
 - fresh cream
- methods and processes for using butter in specialist pastries, including:
 - English method
 - French method
 - the ratio of butter to flour
 - handling and storage of butter
 - consistency of dough to butter for laminating
 - handling and storage of pastry during processing
 - development of protein and gluten during lamination
- processing and finishing of specialist pastry products, including:
 - folding
 - sheeting
 - laminating
 - clarifying butter
 - stretching extensible pastry dough
 - glazing
 - finishing and decorating
 - filling
 - pre-bake glazing
 - post-bake glazing
- identifying and rectifying factors that affect lift, including:
 - number of turns
 - amount of roll in butter
 - heat energy in baking specialist pastry
- baking processes of specialist pastry production, including:
 - oven temperatures
 - baking times
- techniques for calculating yields, adjusting recipes and measuring ingredients

- causes and corrective action for predictable and sometimes unpredictable specialist pastry production problems, including:
 - temperature and heat in baking
 - shrinkage of pastry
- techniques for retrieval of scrap, blending with virgin and disposing of waste
- specialist 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 (PPE)
 - equipment specified in the range of conditions
 - industrial mixer and attachments
 - industrial oven
 - industrial cook tops
 - sink and wash area
 - electronic or analogue scales
 - ingredients that meet the specialist pastry product types required in the performance evidence
- specifications:
 - recipes that meet the specialist pastry product types required in the performance evidence
 - end-product quality specifications to meet the speciality pastry product types required in the performance evidence
 - food safety code regulatory requirements applicable to producing specialist 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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