



Australian Government

Assessment Requirements for FBPRBK3008 Produce sponge cake 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 sponge cake products according to a production schedule, including:

- producing the following four types of sponge products:
 - decorated sponge cake (round or square), minimum 7-inch or 18-centimetre diameter in size
 - sponge roll
 - individual portioned sponge product
 - sponge layer cake
- mixing and using the following two sponge cake batters:
 - mixing scratch mix sponge with or without emulsifier
 - mixing premix sponge
- incorporating the following four sponge cake processing techniques:
 - spreading
 - rolling
 - layering
 - depositing
- selecting, using and cleaning the baking equipment listed in the range of conditions, including controlling electrical hazards applicable to cleaning
- finishing and decorating using the following four methods:
 - masking and combing
 - splitting and filling
 - applying piped finishes with cream or icing
 - garnishing
- adding the following two creams and icings:
 - fresh cream or imitation cream

- icing or basic butter cream
- applying two of the following four piped finishing types:
 - rosettes
 - scrolls
 - rope
 - swirls
- preparing and using the following three chocolate decorations:
 - writing simple celebration inscription
 - chocolate shavings
 - chocolate filigrees
- documenting the production schedule, including the following six considerations:
 - timings
 - volume requirements
 - product processing requirements
 - recipe reformulation to minimise waste
 - finishing requirements for sponge cake products
 - bake parameters for sponge cake 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 sponge products
- safe use and cleaning of baking equipment listed in the range of conditions, including electrical hazards
- regulatory requirements for food safety applicable to producing sponge cake products
- techniques and considerations for production scheduling, including:
 - timings
 - volume requirements
 - product processing requirements
 - recipe reformulation to minimise waste
 - finishing requirements for sponge cake products
 - bake parameters for sponge cake products
- characteristics and storage requirements of ingredients used in sponge products production, including:
 - sponge premixes
 - eggs

- sugar
- cake fats and shortenings
- cake flour
- sponge emulsifiers
- colouring and flavouring additives
- fresh cream
- imitation cream
- compound chocolate
- jams, conserves and spreads
- determining the correct quantity of colourings and flavourings to match sponge batter size
- selecting and preparing tins and trays to match sponge cake types, including:
 - greasing
 - spraying
 - papering
- recipe formulations for sponge cake, including:
 - genoise
 - traditional
 - premix
 - emulsified
- processes required for producing sponge cake batters, including:
 - mixing, including combination aerated and physically aerated
 - depositing
 - baking, including time and temperatures for sponge batter type and volume
 - de-panning without damage
 - cooling
 - packaging
- preparation and applications of finishes, including:
 - aerating fresh creams
 - mixing icings
 - masking and combing sponges
 - piping decorations
 - melting compound chocolate
 - piping simple inscriptions for special occasion decorating
 - splitting and filling sponges
- storage requirements for finished sponge cake products
- techniques for testing bake of sponge by feel and sight
- causes and corrective action for predictable and sometimes unpredictable sponge cake production problems, including:
 - machinery failure
 - environmental factors, including heat, humidity and cold

- poor quality ingredients
- techniques for disposing of waste
- sponge products 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
 - ingredients that meet the sponge cake product types required in the performance evidence
- specifications:
 - recipes that meet the sponge cake products product types required in the performance evidence
 - end-product quality specifications that meet the sponge cake product types required in the performance evidence
 - food safety code regulatory requirements applicable to producing sponge cake 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>