



Australian Government

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

Application

This unit of competency describes the skills and knowledge required to produce and finish sponge cake products 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 production volumes 1.3 Confirm work area and work practices meet food safety and workplace health and safety requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Select and wear personal protective equipment according to safety requirements 1.5 Select sponge cake baking equipment and check to confirm readiness for use 1.6 Select ingredients and check to confirm quality and quantity 1.7 Prepare tins, trays and pans to match sponge cake product type
2. Mix sponge cake batter	2.1 Measure ingredient quantities to meet recipe specifications 2.2 Load ingredients into mixer in required ingredient sequence 2.3 Operate and monitor mixer to mix sponge cake batter as required for product type 2.4 Fold in ingredients as required to meet product type 2.5 Check sponge cake batter to identify faults and rectify
3. Bake sponge cake products	3.1 Deposit, spread and pipe sponge cake batters into tins and trays to prepare for baking 3.2 Set baking temperatures and times to meet sponge cake product type and size 3.3 Load oven and monitor baking to achieve baked colour and quality for product type 3.4 Use sight and feel to assess bake of sponge cake products 3.5 Unload and de-pan baked sponge products to cool 3.6 Check sponge cake product bake to identify faults and rectify
4. Prepare finishing mediums	4.1 Assemble finishing ingredients and equipment and prepare for use 4.2 Measure finishing ingredient quantities to meet recipe specifications 4.3 Operate and monitor mixer to prepare creams and icings as required for product type 4.4 Melt and prepare chocolate for decorating as required for product type 4.5 Prepare jams for decorating and filling as required for product type 4.6 Prepare garnishes for decorating as required for product type 4.7 Prepare paper piping bags to decorate with chocolate 4.8 Prepare piping bags to pipe finishing decorations

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	4.9 Check finishing mediums to identify faults and rectify
5. Finish sponge cake products	5.1 Cut sponge cake product into portions as required for product type 5.2 Split and fill sponge products as required for product type, and transfer to cake boards as required for product type 5.3 Apply creams and icings to mask and finish sponge cake products as required for product type 5.4 Apply garnishes and decorations to decorate sponge products as required for product type 5.5 Apply simple written inscriptions to decorate sponge products as required for product type 5.6 Check sponge cake product finishing to identify faults and rectify 5.7 Prepare and transfer products for presentation and storage according to packaging and food safety requirements
6. Complete work	6.1 Clean equipment and work area to meet housekeeping standards 6.2 Dispose of waste according to workplace requirements 6.3 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, and temperature and timer settings - Estimates approximate quantities, and uses equipment to measure ingredient weights and volumes - Performs calculations to adjust recipes using baking formulas, and allows for wastage

Skill	Description
	• 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.

Sponge cake baking equipment must include:	• equipment, including: • industrial oven • hand washing sinks • industrial mixer and attachments • equipment accessories, including: • cake whisk • sink taps and accessories • industrial oven decks and accessories • ancillary equipment, including: • sponge baking trays • sponge tins • cupcake tins • ingredient storage containers • tools and utensils, including: • pallet knives • piping bags • piping nozzles
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	• plastic scrapers • icing sieves • measuring jugs • mixing bowls.
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Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK3008 Produce sponge cake products	FDFRB3003A Produce sponge, cake and cookie batter	Redesigned unit that includes content from previous unit	No equivalent unit
	FDFRB3004A Decorate cakes and cookies	Redesigned unit that includes content from previous unit	No equivalent unit
	FDFRB3006A Bake sponges, cakes and cookies	Redesigned unit that includes content from previous unit	No equivalent unit
	FDFRB3012A Diagnose and respond to product and process faults (pastry, cake and cookies)	Redesigned unit that includes content from 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 FBPRBK3008 Produce sponge cake 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 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.

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