



Australian Government

Assessment Requirements for FBPRBK3009 Produce biscuit and cookie products

Release: 1

Assessment Requirements for FBPRBK3009 Produce biscuit and cookie products

Modification History

Release	Comments
Release 1	This version released with the FBP Food, Beverage and Pharmaceuticals 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 biscuit and cookie products, including:

- producing the following four types of biscuit and cookie products:
 - deposited cookie
 - piped shortbread
 - cut or portioned rolled biscuit
 - moulded and portioned biscuit
- using the following three biscuit and cookie mixing methods:
 - creamed method
 - whisked method
 - melted method
- applying the following nine production processes:
 - piping shortbread
 - depositing
 - conditioning fruit
 - roasting nuts
 - cutting biscuits with cutters
 - rolling biscuit dough
 - moulding biscuit dough
 - portioning biscuit doughs
 - inclusion of glace fruits or nuts into biscuit and cookie doughs
- selecting, using and cleaning the baking equipment listed in the range of conditions, including controlling electrical hazards applicable to cleaning
- applying the following five finishing and decorating methods:
 - using piped decorations

- sandwiching
- dusting
- dipping
- applying glazes or icings
- using the following three finishing ingredients:
 - fondant icing
 - melted chocolate
 - icing sugar
- documenting the production schedule, including the following six considerations:
 - timings
 - volume requirements
 - product processing requirements
 - recipe reformulation to minimise waste
 - finishing requirements for biscuit and cookie product types
 - bake parameters of biscuit and cookie product types.

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 biscuit and cookie 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 biscuit and cookie products
- considerations for production scheduling, including:
 - timings
 - volume requirements
 - product processing requirements
 - recipe reformulation to minimise waste
 - finishing requirements for biscuit and cookie product types
 - bake parameters of biscuit and cookie product types
- characteristics and storage requirements of ingredients used in biscuit and cookie products production, including:
 - flour suitable for biscuits and cookies
 - preparation of nuts and nut allergies
 - compound chocolate

- glaze fruits
- preparing and using finishes, including:
 - glaze fruit
 - chocolate, including melting properties
 - nuts, including roasting
 - jams
 - fondant heating
 - dipping
 - sandwiching
- processes and techniques for producing biscuit and cookie products, including:
 - hand depositing
 - piping batter in shapes
 - cutting dough
 - moulding dough
 - baking
 - storing, including refrigerating and freezing
 - packaging
- techniques for preparing tins and trays to match biscuit and cookie types, including:
 - spraying
 - papering
- mixing processes for:
 - creamed method
 - whisked method
- shelf life of biscuit and cookie products
- purpose and functions of baking settings, including:
 - oven temperatures
 - baking times
- techniques for testing bake of biscuit and cookie by feel and sight
- required characteristics of biscuit and cookie products, including:
 - crumb structure
 - dryness of biscuit
 - softness of cookie
- causes and corrective action for predictable and sometimes unpredictable biscuit and cookie production problems, including:
 - machinery failure
 - environmental factors, including heat, humidity and cold
 - poor quality ingredients
- techniques for disposing of waste from biscuit and cookie production
- biscuit and cookie 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:
 - equipment specified in the range of conditions
 - industrial oven
 - personal protective equipment
 - ingredients that meet the biscuit and cookie product types required in the performance evidence
- specifications:
 - recipes that meet the biscuit and cookie product types required in the performance evidence
 - end-product quality specifications that meet the biscuit and cookie product types required in the performance evidence
 - food safety code regulatory requirements applicable to producing biscuit and cookie 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>