



Australian Government

Assessment Requirements for FBPRBK3010 Produce cake and pudding 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 basic cake and pudding products according to the production schedule, including:

- producing and decorating the following six cake and pudding product varieties:
 - fruit cake decorated with fondant or plastic icing
 - steamed pudding
 - flavoured bar cake decorated with icing
 - cake slice decorated with icing or glaze
 - flavoured cupcake or muffin
 - special dietary cake
- producing specialty dietary cake to one of the following two dietary requirements:
 - vegan
 - gluten-free
- using the following three cake and pudding mixing methods:
 - all in mixing method
 - mixing sugar batter method
 - mixing flour batter method
- using the following five production processes and techniques:
 - depositing cake and pudding batter
 - steaming of puddings
 - baking of cakes
 - conditioning of dried fruit
 - portioning and slicing of cakes and slices
- using the following two decorating and finishing techniques:
 - covering and garnishing with RTR, fondant or plastic icing

- spreading with icing or glaze
- conditioning of dried fruit for use in batter for one of the following two products:
 - cake
 - pudding
- selecting, using and cleaning the baking 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
 - decorating and finishing requirements for cakes
 - recipe reformulation to minimise waste
 - bake and steam parameters of cakes and puddings.

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 cake and pudding 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 cake and pudding products
- considerations for production scheduling, including:
 - timings
 - volume requirements
 - product processing requirements
 - recipe reformulation to minimise waste
 - decorating and finishing requirements for cakes
 - bake and steam parameters of cakes and puddings
- types, functions and storage requirements of ingredients as used in cake and pudding products production, including:
 - eggs
 - sugar
 - cake fats
 - cake flours
 - baking powder

- bicarbonate soda
- dried fruit
- ready to roll (RTR)/fondant/plastic icing
- icings and glazes
- special dietary requirements for cakes, including both vegan and gluten-free
- techniques for preparing tins and trays to match cake and pudding types, including:
 - greasing
 - spraying
 - insulating baking tins and pans to match richness of cakes
- ingredient ratios and mixing processes:
 - fruit cake and puddings
 - pound cake
 - hi-ratio cake
- processes for producing cake and pudding products, including:
 - insulating
 - baking, including radiant and conductive heat
 - steaming and boiling
 - de-panning without damage
 - cooling
 - finishing
 - packaging
- types of finishing mediums, including:
 - icings
 - glazes
 - RTR icing, fondant and plastic icing
- techniques for portioning cakes and cake slices to suit end-product and finishing requirements
- shelf life of cakes and puddings
- techniques for selecting tins and trays appropriate for cake and pudding product size and shape
- purpose and functions of production settings, including:
 - oven temperatures to match richness of cakes
 - baking times to match richness of cakes
 - steaming times and temperatures for pudding batter type and volume
- techniques for testing bake of cakes and puddings by feel, sight and skewer
- causes and corrective action for predictable and sometimes unpredictable cake and pudding production problems, including:
 - machinery failure
 - poor quality ingredients
- techniques for disposing of waste from cake and pudding production
- cake and pudding 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
 - industrial oven
 - ingredients that meet the cake and pudding product types required in the performance evidence
- specifications:
 - recipes that meet the cake and pudding product types required in the performance evidence
 - end-product quality specifications that meet the cake and pudding product types required in the performance evidence
 - food safety code regulatory requirements applicable to producing cake and pudding 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>