



Australian Government

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

Application

This unit of competency describes the skills and knowledge required to produce and finish cake and pudding 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 required production volume 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 cake and pudding baking and steaming equipment and check to confirm readiness for use 1.6 Select ingredients and check to confirm quality and quantity 1.7 Clean and condition dried fruits to prepare for use 1.8 Prepare tins, trays and pans to match cake and pudding types
2. Mix cake and pudding batter	2.1 Measure ingredient quantities to meet recipe specifications 2.2 Load ingredients into mixer in required sequence 2.3 Operate and monitor mixer to mix batter 2.4 Fold in ingredients as required to meet cake and pudding product type 2.5 Check cake and pudding batters to identify faults and rectify
3. Bake and steam cake and pudding products	3.1 Deposit, spread and pipe cake and pudding product batters into tins and trays to prepare for baking 3.2 Set baking and steaming temperatures and times to meet cake and pudding product type and size 3.3 Load ovens and steamers and monitor baking and steaming to achieve even bake and steam of product for product type 3.4 Use sight, feel and skewers to assess bake of cake and pudding products 3.5 Unload and de-pan baked cake products to cool 3.6 Check cake product bake and steam of pudding 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 specification 4.3 Operate and monitor mixer to prepare icings and glazes as required for product type 4.4 Prepare garnishes for decorating as required for product type 4.5 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>
	4.6 Check finishing mediums to identify faults and rectify
5. Finish cake products	5.1 Cut cake products into portions as required for product type 5.2 Apply icings and glazes to mask cake products as required for product type 5.3 Apply garnishes and decorating finishes to decorate cake products as required for product type 5.4 Check finished cake products to identify finishing faults and rectify 5.5 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 - Uses understanding of three-dimensional shapes to shape and portion products and check end-product shapes - Interprets measurement information to set, monitor and adjust

Skill	Description
	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.

Cake and pudding baking and steaming equipment must include:	• equipment, including: • industrial mixer and attachments • dish washing sinks • cool room or refrigerator • equipment accessories, including: • sink taps and accessories • cool room or refrigerator shelving • ancillary equipment, including: • cake baking trays • cake tins or hoops • cooling wires • equipment used to steam puddings • mixing bowls • tools and utensils, including: • pallet knives • serrated knife • plastic scrapers • sieves • thermometer.
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Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK3010 Produce cake and pudding 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, cakes 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 FBPRBK3010 Produce cake and pudding 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 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.

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