



Australian Government

FBPRBK3013 Schedule and produce cake and pastry production

Release: 2

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Modification History

Release	Comments
Release 2	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 2.0
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 schedule and produce cake and pastry production 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. Plan cake and pastry production schedule	1.1 Establish cake and pastry production targets to meet daily production 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>
	1.2 Reformulate master recipes to meet cake and pastry production targets 1.3 Estimate process timing and plan process sequence to meet cake and pastry production targets 1.4 Document production schedule according to workplace requirements
2. Plan cake and pastry resources and processes	2.1 Identify cake and pastry equipment requirements, and check to confirm availability and operational readiness for cake and pastry production 2.2 Calculate ingredient quantities required to meet cake and pastry production targets 2.3 Confirm availability and quality of ingredient stocks to prepare for cake and pastry production
3. Implement cake and pastry production	3.1 Implement the production schedule to produce cake and pastry products 3.2 Monitor cake and pastry production against the production schedule to identify variances, and rectify to ensure cake and pastry production targets are met 3.3 Monitor and control food safety risks to meet food safety standards 3.4 Monitor and control workplace health and safety risks to meet workplace health and safety requirements 3.5 Assess cake and pastry products against required volumes and end-product specifications to identify faults and rectify
4. Complete cake and pastry production	4.1 Clean equipment and work area to meet housekeeping standards 4.2 Dispose of waste according to workplace requirements 4.3 Document scheduling adjustments and production outputs 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, humidity and timer settings - Performs calculations to establish production targets, adjust recipes using baking formulas and allow for wastage - 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.

Daily production requirements must include:	- cake and pastry products - cake and pastry production volume - end-product specifications - times for completion for cake and pastry products
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Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK3013	FBPRBK3013	Corrected	Equivalent unit

Schedule and produce cake and pastry production Release 2	Schedule and produce cake and pastry production Release 1	typographical error in Assessment Requirements	
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Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

Assessment Requirements for FBPRBK3013 Schedule and produce cake and pastry production

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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 scheduled production for and produced 15 cake and pastry products over a period of four shifts (Note: The scheduling of production is to be done prior to the production of the cake and pastry products), including:

- producing the following seven cake, pastry and bread product types:
 - laminated yeast dough as croissant product
 - decorated round or square sponge cake that has a minimum diameter of 18 centimetres
 - fruit cake decorated with ready to roll (RTR), fondant or plastic icing
 - deposited cookie
 - cream or custard filled laminated product
 - decorated and filled choux pastry
 - lean basic artisan rolls or loaves with no more than 2% enriching agents
- producing eight of the following 16 cake and pastry product types:
 - fried basic artisan product as decorated donuts
 - highly enriched basic artisan product
 - sponge roll
 - individual portioned sponge product
 - sponge layer cake
 - flavoured bar cake decorated with icing
 - cake slice decorated with icing or glaze
 - flavoured steam pudding
 - moulded and portioned biscuit
 - piped shortbread

- whisked biscuit or cookie
- sweet filled pastry slice
- vegetable filled laminated product
- meat filled laminated product
- filled sweet non laminated pies or tarts
- filled savoury non laminated pie or tart product
- mixing, processing, baking and finishing each of the four of the following types of baked products per shift:
 - bread or yeast product
 - cake or sponge
 - cookie or biscuit
 - laminated or non laminated pastry
- monitoring operations and addressing variations to the production schedule, ensuring end-product specifications and cake and pastry production targets are met
- documenting and implementing four daily production schedules, including the following production scheduling considerations:
 - production timings
 - product quality
 - reformulation of recipes to suit products
 - finished dough or batter temperatures
 - mixing, processing, baking and finishing requirements for products
 - special equipment or resources required for production
 - scheduling for each stage of the bakery production process, including labour requirements
 - equipment types
- documenting production reports for each of the four shifts that include the following considerations:
 - scheduling efficiencies for use of equipment and labour in relation to items produced
 - wastage efficiencies of products produced
 - improvements on the scheduling to meet performance
 - product quantities produced in relation to products scheduled
 - completion times of product
 - product quality outcomes.

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 applicable to scheduling and producing cake and pastry production
- requirements for food safety applicable to scheduling and producing cake and pastry products, including temperature control and the prevention of cross-contamination in the use of dairy, meat, poultry, fish and vegetable products
- considerations relevant to planning cake and pastry production, including:
 - production timings
 - product quality
 - reformulation of recipes to suit products
 - finished dough or batter temperatures
 - mixing, processing, baking and finishing requirements for products
 - special equipment or resources required for production
 - scheduling for each stage of the bakery production process
 - equipment types
- considerations relevant to reporting on production outcomes, including:
 - scheduling efficiencies, and whether completion times were met
 - wastage efficiencies of products produced
 - improvements on the scheduling to meet performance
 - product quantities produced in relation to products scheduled
 - completion times of product
 - product quality outcomes
- techniques used to regulate dough and batter maturation and proving, including:
 - formulation
 - temperature control
 - time
- predictable causes of production variation and their likely impact on production targets, including:
 - machine failure
 - product failure
 - calculation errors
 - estimation errors
- production processes for different product ranges, including:
 - use of specific equipment
 - use of specialised ingredients
 - additional preparation requirements
- baking industry terminology relevant to production planning.

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
 - commercial bakery equipment and information on capacity
 - industrial oven
 - industrial mixer and attachments
 - pastry sheeter or dough break
 - refrigeration
 - ingredients to meet the product types required in the performance evidence
- specifications:
 - production schedule template that includes a level of detail that accurately represents workplace conditions
 - recipe specifications for the product types required in the performance evidence
 - formulae to calculate batch weight to finished product weight
 - end-product quality specifications to meet the product types required in the performance evidence
- timeframes:
 - five shifts that can be continuous or staggered, consisting of one shift for upfront scheduling of production for the cake and pasty products specified in the performance evidence, and four daily shifts for the production of the cake and pasty products specified in the performance evidence.

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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