



**Australian Government**

# **Assessment Requirements for FBPRBK4003 Produce gateaux, tortes and entremets**

**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 gateaux, tortes and entremets according to a production schedule, including:

- producing the following three products:
  - gateaux
  - torte
  - small entremets
- presenting entremets on plateware appropriate for the entremets type, with the following three finishes:
  - using a sauce or coulis to present entremets
  - using a garnish of sugar or chocolate to present entremets
  - using an ice cream or sorbet to present with entremets
- producing gateaux and tortes using the following two bases made from scratch ingredients:
  - non laminated or laminated pastry
  - cake
- using the following three processes for producing gateaux, tortes and entremets:
  - chilling
  - freezing
  - baking
- using the following eight fillings and finishes prepared from scratch ingredients:
  - sabayon or custard
  - aerated creams
  - chocolate-based glazes or sauces
  - tempered couverture chocolate
  - fruit fillings

- bavarois or mousse
- meringue or butter cream
- chocolate or sugar garnishes
- using the following three decorating techniques for gateaux and tortes:
  - couverture chocolate
  - glazing
  - prepared garnishes
- using the following three garnishes:
  - chocolate garnishes
  - sugar garnishes
  - baked garnish
- 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
  - finishing requirements for gateaux, tortes and entremets
  - presentation of gateaux, tortes and entremets
  - recipe reformulation to minimise waste.

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 gateaux, tortes and entremets
- safe use and cleaning of baking equipment listed in the range of conditions, including electrical hazards
- regulatory requirements for food safety applicable to producing gateaux, tortes and entremets
- considerations for production scheduling, including:
  - timings
  - volume requirements
  - product processing requirements
  - finishing requirements for gateaux, tortes and entremets
  - presentation of gateaux, tortes and entremets
  - recipe reformulation to minimise waste

- distinguishing characteristics of types of gateaux, tortes and entremets, including:
  - cold-set gateaux
  - multi-layered tortes
  - small entremets
- types of fillings and finishes, including:
  - sabayon
  - aerated creams
  - chocolate-based glazes and sauces
  - tempered couverture chocolate
  - bavarois or mousse
  - meringue
  - butter creams
  - baked garnish
  - custard
  - fruit filling
  - chocolate garnish
  - sugar garnish
- techniques for presenting entremets, including:
  - selecting plateware
  - presenting entremets at the appropriate temperature for the product type
- techniques for finishing, including:
  - using sauces and coulis to present entremets
  - using garnishes of sugar to present entremets
  - using garnishes of chocolate to present entremets
- assembling gateaux, tortes and entremets
- preparing cake tins and hoops
- purpose and functions of production settings, including:
  - oven temperatures
  - baking times
  - chill times
- required characteristics of gateaux, tortes and entremets, including:
  - appearance
  - consistency
  - shape
  - taste
  - texture
  - complementing flavours
- causes and corrective action for predictable and sometimes unpredictable production problems, including:
  - machinery failure

- environmental factors, including heat, humidity and cold
- poor quality ingredients
- techniques for disposing of waste from product production
- requirements for chilling and freezing gateaux, tortes and entremets
- product production terminology for gateaux, tortes and entremets.

## 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
  - personal protective equipment
  - mixing bowls
  - piping bags and nozzles
  - industrial oven
  - tins and trays
  - measuring cups and spoons
  - ingredients that meet the product types required in the performance evidence
  - pre-made flavoured ice cream or sorbet
  - prepared garnishes
- specifications:
  - recipes that meet the types of gateaux, tortes and entremets required in the performance evidence
  - end-product quality specifications to meet the product types required in the performance evidence
  - food safety code regulatory requirements applicable to producing gateaux, tortes and entremets
- 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>