



Australian Government

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

Application

This unit of competency describes the skills and knowledge required to produce and finish gateaux, tortes and entremets in a commercial baking or hospitality 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

FBPRBK3010 Produce cake and pudding products.

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 production volumes 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 baking equipment for gateaux, tortes and entremets and check to confirm readiness for use 1.6 Select ingredients and check to confirm quality and quantity 1.7 Prepare tins, trays and pans to match type of gateaux, tortes or entremets
2. Prepare bases for gateaux, tortes and entremets	2.1 Measure ingredient quantities to meet recipe specifications 2.2 Process ingredients to mix bases for gateaux, tortes and entremets 2.3 Set and load oven and monitor baking to bake bases 2.4 Check base bake to identify faults and rectify 2.5 Prepare and transfer bases for storage in accordance with food safety requirements
3. Prepare fillings and finishes for gateaux, tortes and entremets	3.1 Measure filling and finishing ingredient quantities to meet recipe specifications 3.2 Process ingredients to make fillings and finishes for gateaux, tortes and entremets 3.3 Check fillings and finishes for gateaux, tortes and entremets to identify faults and rectify 3.4 Prepare and transfer fillings and finishes for storage according to food safety requirements
4. Assemble gateaux, tortes and entremets	4.1 Prepare bases for assembly to meet product type 4.2 Combine fillings and bases to assemble gateaux, tortes and entremets as required for product type 4.3 Check assembly for gateaux, tortes and entremets to identify faults and rectify
5. Finish gateaux, tortes and entremets	5.1 Apply finishes to gateaux, tortes and entremets as required for product type 5.2 Apply garnishes to finish gateaux, tortes and entremets as required for product type 5.3 Check finishing for gateaux, tortes and entremets to identify faults and rectify

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	5.4 Prepare and transfer finished gateaux, tortes and entremets 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, temperature and timer settings and product dimensions - Estimates approximate quantities, and uses equipment to measure ingredient weights and volumes and product dimensions - 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 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

Skill	Description
	- 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.

Baking equipment for gateaux, tortes and entremets must include:	- equipment, including: - industrial mixer and attachments - freezer - cool room or refrigerator - industrial cook tops - equipment accessories, including: - dough hook attachment - cake beater attachment - cake whisk attachment - ancillary equipment, including: - rolling pin - cake hoops or tins - equipment to temper chocolate - plateware for entremets - tools and utensils, including: - pallet knives - ladles or spoons - scrapers - cake knives.
Bases must include:	- cake - laminated or short pastry.
Fillings and finishes must include:	- 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.
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Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK4003 Produce gateaux, tortes and entremets	FDFRB3015A Produce gateaux, tortes and entremets	Redesigned unit that includes content from previous unit Code changed to reflect AQF alignment	No equivalent unit
	FDFRB3012A Diagnose and respond to product and process faults (pastry, cake 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 FBPRBK4003 Produce gateaux, tortes and entremets

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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 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

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