



Australian Government

FBPRBK4005 Apply advanced finishing techniques for specialty cakes

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 research and apply a range of finishing and decorating techniques for specialty cakes in a commercial baking or professional decorating environment.

This unit applies to individuals who apply a broad range of specialised knowledge and skills with responsibility for their own work. This includes applying and communicating non-routine technical solutions to predictable and unpredictable 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. Conduct research into finishing and decorating techniques	1.1 Identify and access information resources to inform the technical and creative aspects of finishing and decorating 1.2 Identify varieties of specialty cake products and explore a range of

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	presentations 1.3 Conduct research into the taste, texture, appearance and presentation of cakes to determine key features of finished effects 1.4 Estimate costs associated with different finishing techniques and features
2. Design finish and decoration for bakery products	2.1 Confirm design parameters, including colours, flavours, any special requirements or preferences, budget, required servings and quantity 2.2 Develop a design for decoration and finishing to meet specialty cake requirements 2.3 Document design according to organisational requirements
3. Plan finishing	3.1 Examine ingredients used in finishing to identify their suitability for finishing techniques 3.2 Develop a specialty cake finishing plan to specify required resources and work sequence 3.3 Source and prepare finishing ingredients 3.4 Prepare equipment for use to meet production requirements 3.5 Prepare bases for finishing
4. Produce finishing and decorating effects	4.1 Produce decorative pieces and garnishes to meet finishing design 4.2 Produce fillings and toppings to meet finishing plan 4.3 Complete product decoration and finishing to finishing plan 4.4 Identify and rectify finishing problems
5. Cost and price final products	5.1 Identify ingredient costs to calculate cost of materials 5.2 Estimate production costs to determine processing costs 5.3 Calculate cost of specialty cake based on ingredient and processing costs 5.4 Price products to according to workplace pricing policy
6. Prepare final products for market	6.1 Assess final cake to estimate product shelf life and required storage conditions 6.2 Prepare cake products for display, sale, packaging and presentation according to organisational requirements 6.3 Identify and rectify storage and presentation problems in

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	accordance with food safety requirements
7. Complete work	7.1 Clean equipment and work area to meet housekeeping standards 7.2 Dispose of waste according to workplace requirements 7.3 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 client briefs, recipes and ingredient labels - Interprets equipment operating instructions - Interprets textual information obtained from a range of sources, and determines how content may be applied to advanced finishing
Writing	Maintains 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 - Uses understanding of three-dimensional shapes to shape and portion products and check end-product shapes
Oral communication	Uses questioning techniques and active listening to confirm details, clarify responses and seek advice on finishing designs
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

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK4005 Apply advanced finishing techniques for specialty cakes	FDFRB4005A Apply advanced finishing techniques for specialty cakes and desserts	Redesigned unit incorporating content from previous unit, excluding desserts	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 FBPRBK4005 Apply advanced finishing techniques for specialty cakes

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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 designed and applied advanced finishing and decoration to two specialty cakes to reflect different client designs. One of the specialty cakes must be tiered. The cakes must include two of the following shapes:

- square or oblong
- oval or circle
- novelty shape.

The advanced finishing and decorating of the specialty cakes must:

- include two of the following decorations:
 - figurine
 - floral
 - specialty shapes
- use two of the following decorating mediums:
 - fondant icing
 - marzipan
 - chocolate paste, icing or glaze
 - butter cream
- incorporate the following processes:
 - masking
 - enrobing
 - piping
 - modelling.

The individual must produce a written report that demonstrates a design plan has been incorporated into one of the specialty cakes, including:

- product finishing requirements
- special decoration ingredients
- special equipment and process requirements
- design parameters, including colours, flavours, servings and quantity
- filling and decoration recipe specifications
- storage requirements
- shelf life specifications
- packaging and presentation instructions
- product costing and pricing.

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:

- information resources to guide selection and implementation of cake decorating design and techniques
- ingredient characteristics, purpose and preparation requirements, including:
 - scope to substitute or vary ingredients in a recipe
 - the effect of ingredients on shelf life and food safety
 - the role, preparation requirements and uses of additives, including colours and flavours
- types and handling of bases, including:
 - fruit cake
 - mud cake
 - torte
 - sponges
- use and storage of decorating ingredients and materials, including:
 - fondant icing
 - marzipan
 - chocolate paste, icing or glaze
 - butter cream
 - syrups
 - flavoured sauces and toppings
 - cream
- finishing and decorating tools and techniques used to create decorative pieces and garnishes, including:
 - sugar flowers
 - cut shapes
 - moulded shapes
 - sculptures

- cake toppers
- content for design plans, including:
 - product finishing and decoration ingredient, equipment and process requirements
 - design parameters, including colours, flavours, servings and quantity
 - filling and decoration recipe specifications
 - storage requirements
 - shelf life specifications
 - packaging and presentation instructions
 - product costing and pricing
- optimum related sequencing and preparation requirements for cake decorations
- optimum conditions for use of finishings, including temperature and moisture content
- optimum storage conditions and the effect of refrigeration and freezing on finished product
- information to be provided to consumers as appropriate to product type and consistent with food safety requirements
- methods of estimating fixed and variable costs, and profit margin to determine sale price range
- work health and safety hazards and controls relating to work processes
- industry standard terminology applicable to advanced finishing.

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:
 - cake mixer and attachments
 - mixing bowls
 - piping bags and nozzles
 - measuring cups and spoons
 - cake decorating tools and equipment
 - personal protective clothing and equipment
 - documentation or technology for recording information
 - cleaning procedures, materials and equipment
 - ingredients that meet the product types required in the performance evidence
 - production costing information
 - cleaning procedures, materials and equipment
- specifications:
 - recipes that meet the product types required in the performance evidence
 - product design briefs

- relationships (internal and/or external):
 - supervisor
- timeframes:
 - according to work requirements.

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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