



Australian Government

Department of Education, Employment and Workplace Relations

FDFRB4010A Prepare plated sweets and desserts

Release: 2

FDFRB4010A Prepare plated sweets and desserts

Modification History

April 2012: Minor typographical corrections.

Unit Descriptor

Unit descriptor	This unit of competency covers the skills and knowledge required to prepare a range of hot, cold and frozen sweets and desserts for plate presentation.
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Application of the Unit

Application of the unit	This unit has application in a retail baking environment. It targets the worker responsible for the preparation of sweets and desserts according to recipe and in accordance with quality standards. Presentation may be for bakery or café style operation and includes foods from varying cultural origins using classical or contemporary recipes.
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Not applicable.

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Prepare for production	1.1 Purpose and desired effect for sweets and desserts are confirmed with customer or from product development criteria 1.2 Product parameters, including colours, flavours, any special requirements or preferences, budget, required servings and quality, are confirmed 1.3 Cultural influences on product type and production techniques are identified and considered in preparation 1.4 Recipe is selected and ingredients measured and weighed 1.5 Cooking methods required are determined and appropriate equipment prepared
2. Produce sweets and desserts	2.1 Sweets and desserts are prepared according to recipe and quality standards 2.2 Cooking methods are applied to produce desired effect 2.3 Hot and cold sauces are produced to required consistency and flavour according to product requirements and using appropriate ingredients and techniques 2.4 Portions are allocated according to workplace standards 2.5 Work is conducted to minimise waste and meet workplace environmental standards
3. Produce finish effects	3.1 A range of decorative pieces, accompaniments and garnishes are produced to enhance taste, texture and balance 3.2 A range of fillings and toppings are produced 3.3 Decoration and finishing is completed according to work requirements and in a manner which complements the product 3.4 Work is conducted according to food safety requirements
4. Cost and price final product	4.1 Product ingredients are costed and production costs estimated 4.2 Product is priced within business pricing policy 4.3 Actual costs are measured against estimated costs
5. Prepare final product for display or storage	5.1 Product shelf life is estimated and required storage conditions identified 5.2 Product is prepared for display or presentation and packaging selected as required to enhance appearance and preserve quality and taste 5.3 Product is stored at appropriate temperature and under the correct conditions to maintain quality, freshness and customer appeal

Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

Required skills include:

Ability to:

- price ingredients for use in product
- estimate cost of production
- select ingredients to meet production requirements
- prepare a range of sweets and desserts to meet recipe requirements
- finish and decorate the final product
- clean equipment and utensils to meet hygiene standards
- maintain workplace records as required
- maintain work area to meet housekeeping standards
- determine storage, preparation and portioning as appropriate to product type and intended use
- use oral communication skills/language competence to fulfil the job role as specified by the organisation, including questioning, active listening, asking for clarification and seeking advice from supervisor
- work cooperatively within a culturally diverse workforce.

Required knowledge includes:

Knowledge of:

- characteristics, ingredients and cooking methods required for a range of sweets and desserts
- ingredient characteristics, purpose and preparation requirements
- details and characteristics of different types of desserts and sweets
- varieties of suitable ingredients and their uses for desserts and sweets
- past and current trends in desserts and sweets
- nutrition related to desserts and sweets, including food values of common desserts and low-fat or low-kilojoule alternatives and substituted ingredients
- storage of sweets, desserts and dessert ingredients, particularly dairy products
- costing, yield testing and portion control for desserts
- optimum storage conditions and shelf life for sweets and desserts and related sequencing and preparation requirements
- optimum conditions for use of finishings (This varies according to ingredient type and typically includes temperature and may include moisture content)
- the effect of refrigeration and freezing on finished product as appropriate to product type
- optimum storage conditions for the finished product prior to sale
- storage, handling and preparation requirements of the finished product, including an understanding of information to be provided to consumers as appropriate to product type and consistent with food safety requirements
- ingredient suppliers and pricing information

- business policy and parameters in pricing products.

Evidence Guide

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.

Overview of assessment	Assessment must be carried out in a manner that recognises the cultural and literacy requirements of the assessee and is appropriate to the work performed. Competency in this unit must be achieved in accordance with food safety standards and regulations.
Critical aspects for assessment and evidence required to demonstrate competency in this unit	Evidence of ability to: • produce a range of sweets and desserts • plan and prepare ingredients, equipment and processes required for production • combine and process ingredients according to requirements and desired effect • finish and decorate sweets and desserts according to requirements • assess outcomes against quality standards • take corrective action in response to typical faults and inconsistencies • apply safe work practices and identify OHS hazards and controls • apply food safety procedures.
Context of and specific resources for assessment	Assessment must occur in a real or simulated workplace where the assessee has access to: • work procedures including advice on relevant product requirements, safe work practices, food safety, quality and environmental requirements • recipes and customer specifications • production equipment appropriate to product type • materials/ingredients to meet recipe requirements • ingredient pricing information • personal protective equipment (PPE) and material safety data sheets (MSDS) ,as required • cleaning procedures, materials and equipment as required.
Method of assessment	This unit should be assessed together with core units and other units of competence relevant to the function or work role.

EVIDENCE GUIDE

Guidance information for assessment

To ensure consistency in one's performance, competency should be demonstrated on more than one occasion over a period of time in order to cover a variety of circumstances, cases and responsibilities, and where possible, over a number of assessment activities.

Range Statement**RANGE STATEMENT**

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Policies and procedures

Work is carried out according to:

- company policies and procedures
- regulatory and licensing requirements
- legislative requirements industrial awards and agreements

Legislative requirements

Legislative requirements are typically reflected in procedures and specifications. Legislation relevant to this industry includes:

- the Food Standards Code, including labelling, weights and measures legislation
- legislation covering food safety, environmental management, occupational health and safety (OHS), anti-discrimination and equal opportunity

Workplace information

Workplace information can include verbal or written:

- operating procedures
- specifications
- production schedules
- recipe instructions

Equipment

Equipment may include:

- mixers
- blenders
- ice-cream machines

RANGE STATEMENT	
	• ice makers • juicers or vitamisers
Desserts and sweets	Desserts and sweets may include: • puddings, pies, tarts, flans and fritters • custards and creams • prepared fruit • charlotte, bavaois, mousse, soufflé and sabayon • meringues, crepes and omelettes • sorbet, ice-cream, bombe and parfait
Decorative pieces and garnishes	Decorative pieces and garnishes may include: • sugar flowers • cut shapes • moulded shapes
Sauces	Sauces may include: • sugar syrups • fruit syrups • fruit purées, sauces and coulis • chocolate-based sauces • sabayon and zabaglione • custards and crèmes • flavoured butters and creams

Unit Sector(s)

Unit sector	Retail baking
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