Modification history

| Release | Comments |
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| Release 1 | This version released with the FBP Food, Beverage and Pharmaceuticals Training Package version 1.0 |

| FBPRBK2001 | Assist non laminated pastry production |
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| Application | This unit of competency describes the skills and knowledge required to assist in the production of non laminated pastry products in a food preparation environment.  The unit applies to individuals who undertake routine work, including identifying and solving predictable problems under supervision.  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 |
| Prerequisite Unit | Nil |
| Unit Sector | Retail baking (RBK) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare for work | 1.1 Confirm work requirements for non laminated pastry production with supervisor  1.2 Identify and report work health and safety hazards to supervisor  1.3 Select and wear personal protective equipment according to safety requirements  1.4 Check work area and personal hygiene meet food safe conditions  1.5 Select equipment and check readiness for use  1.6 Select ingredients and check quality and quantity  1.7 Prepare foils and trays for use |
| 2. Mix and form pastry doughs | 2.1 Measure ingredient quantities to meet recipe specification  2.2 Load, operate and monitor equipment to mix non laminated pastry dough  2.3 Roll and form dough to meet product type, and form into foils or place on trays  2.4 Check non laminated pastry dough to identify routine pastry problems, and report to supervisor |
| 3. Bake pastry products | 3.1 Confirm dough readiness and baking settings with supervisor  3.2 Set and warm oven to prepare for baking  3.3 Fill unbaked non laminated pastry products as required to meet product type  3.4 Load oven and monitor baking to achieve even bake  3.5 Unload and cool baked products to meet product type  3.6 Fill baked non laminated pastry product as required to meet product type  3.7 Check baked products to identify routine baked non laminated pastry product faults, and report to supervisor |
| 4. Complete work | 4.1 Clean equipment and work area to meet food safe conditions  4.2 Dispose of waste 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. | |
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| Skill | Description |
| Reading | * Interprets key information from recipe specifications, ingredient labels and end-product specifications |
| Numeracy | * Identifies and comprehends measurements, including ingredient quantities in recipe specifications, dates on ingredient labels, mixing times and speeds, baking temperatures and times, and dough and baked product dimensions * Estimates approximate quantities, and uses equipment to measure weights, volumes and dimensions * Uses understanding of three-dimensional shapes to form dough and check non laminated pastry product shapes |
| Oral communication | * Uses listening and questioning techniques to communicate and obtain specific information and confirm understanding |
| Navigate the world of work | * Follows explicit procedures immediately relevant to own role |
| Interact with others | * Follows clearly defined instructions, seeking assistance when necessary |
| Get the work done | * With assistance, sequences and implements the steps involved in assisting non laminated pastry production * Uses digital technologies to set process parameters |

| Unit Mapping Information | | | |
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| Code and title current version | Code and title previous version | Comments | Equivalence status |
| FBPRBK2001 Assist non laminated pastry production | FDFRB2005A Assist cake, pastry and biscuit production | Redesigned unit that includes content from previous unit | No equivalent unit |

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| Links | Companion Volumes, including Implementation Guides, are available at VETNet  <https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4> |

| TITLE | Assessment requirements for FBPRBK2001 Assist non laminated 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 assisted non laminated pastry production, including:   * assisting production of the following three non laminated pastry products: * unfilled non laminated pastry product * filled non laminated pastry product with sweet pastry and sweet filling * filled non laminated pastry product with savoury pastry and savoury filling * incorporating the following two filling techniques: * pre-bake filling * post-bake filling * incorporating the following six production processes and techniques: * filling using a sweet filling * filling using a savoury filling * forming pastry products * cutting non laminated pastry * rolling non laminated pastry * baking non laminated pastry products * baking using the following two pastry equipment types: * pastry foils or tins * baking trays * checking the bake of the non laminated pastry by baked colour. | |

| Knowledge Evidence |
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| 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 assisting in pastry production * food safe conditions applicable to assisting in pastry production * types and storage requirements for: * flour * eggs * fats * types of ingredient checks, including: * type * quantity * use-by date * damaged packaging * pastry production processes, including: * mixing ingredients * shaping pastry doughs * pre-bake filling * post-bake filling * baking pastries * techniques for measuring ingredients, including: * by weight * by volume * by count * by estimation * typical baking parameters, including oven temperatures * required characteristics of non laminated pastry doughs, including softness and feel * required characteristics of baked pastry products, including: * baked colour * baking shrinkage * techniques for cleaning the work area used in pastry production * techniques for disposing of waste from pastry production * basic pastry product and process terminology. |

| Assessment Conditions |
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| Assessment of skills must take place under the following conditions:   * physical conditions: * a food preparation environment * resources, equipment and materials: * personal protective equipment (PPE) * sink and wash area * mixing equipment * rolling pin * pastry foils or tins * baking trays * electronic or analogue scales * oven suitable to bake products specified in the performance evidence * ingredients to create the pastry products specified in the performance evidence * specifications: * supervisor instructions * end-product specifications for the pastry products specified in the performance evidence * a production schedule to support the production of basic pastry that includes:   product quality  non laminated pastry scheduling  recipes to suit output and non laminated pastry requirements  sequence and mixing processes for non laminated pastries  baked parameters for non laminated pastry products   * relationships (internal and/or external): * supervisor * 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. |

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