

Modification history

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 1.0

FBPRBK1001	Finish products
Application	<p>This unit of competency describes the skills and knowledge required to prepare finishing mediums and finish baked products in a food preparation environment.</p> <p>The unit applies to individuals who undertake defined routine work activities under supervision. This includes identifying and reporting simple issues and problems.</p> <p>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.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Retail baking (RBK)

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 finishing task requirements with supervisor 1.2 Identify and report work health and safety hazards to supervisor 1.3 Select and wear personal protective equipment as directed 1.4 Check work area and personal hygiene meet food safe conditions 1.5 Select finishing equipment and check readiness for use 1.6 Select finishing ingredients and check quality and quantity
2. Prepare finishing materials	2.1 Measure ingredient quantities to meet recipe specification 2.2 Combine and mix ingredients to make finishing mediums 2.3 Identify finishing medium problems, and report to supervisor
3. Apply finishes	3.1 Use finishing techniques to apply finishing mediums to products 3.2 Portion finished products as directed 3.3 Check finished products, and report identified problems to supervisor 3.4 Store finished products to meet food safe conditions
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	
<i>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.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> Interprets key information from simple recipes, ingredient labels and simple end-product specifications
Oral communication	<ul style="list-style-type: none"> Comprehends simple instructions Asks clarifying questions and responds to answers
Numeracy	<ul style="list-style-type: none"> Locates and interprets numerical information in simple recipes and product labels Estimates approximate quantities, and uses equipment to measure ingredient weights and volumes
Navigate the world of work	<ul style="list-style-type: none"> Follows explicit procedures immediately relevant to own role
Interact with others	<ul style="list-style-type: none"> Follows clearly defined instructions, seeking assistance when necessary
Get the work done	<ul style="list-style-type: none"> With assistance, sequences and implements the steps involved in completing finishing tasks

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK1001 Finish products	FDFRB1001A Finish products	Updated to meet Standards for Training Packages Changes to elements and performance criteria to increase clarity	Equivalent unit

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4
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TITLE	Assessment requirements for FBPRBK1001 Finish products
Performance Evidence	
<p>An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.</p> <p>There must be evidence that the individual has finished baked products, including:</p> <ul style="list-style-type: none"> • finishing at least one of the following three products: <ul style="list-style-type: none"> • simple sponge cakes • simple breads • simple non laminated pastries • preparing and using at least three of the following nine finishing mediums: <ul style="list-style-type: none"> • seeds • savoury topping • egg wash • cream • icing • glaze • icing sugar • coconut or nuts • fruits • using at least four of the following finishing techniques: <ul style="list-style-type: none"> • piping or spreading icing • simple piping using piping bags and nozzles for cream or icing • applying seeds to bread products • pre-prove scoring bread products • pre-bake finishing non laminated pastry products • post-bake finishing non laminated pastry products • post-bake finishing sponge cake products • applying savoury toppings to bread products • post-bake finishing products with coconut or nuts • glazing • dusting • dipping. <p>The applied finishing must meet the supervisor s instructions. The finished product must be stored in food safe conditions.</p>	

Knowledge Evidence	
<p>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:</p> <ul style="list-style-type: none"> • workplace health and safety requirements, including personal protective equipment (PPE), applicable to finishing products • food safe conditions applicable to using and storing finishing mediums, including: <ul style="list-style-type: none"> • temperature • containers • date labelling • sanitary cleanliness • types and storage conditions of finishing mediums, including: <ul style="list-style-type: none"> • seeds • savoury toppings • egg wash • creams • icings • glazes • icing sugar • coconut or nuts • dried fruits • finishing techniques used to finish baked products, including: 	

Knowledge Evidence
<ul style="list-style-type: none"> • simple sponge cakes • simple breads • simple non laminated pastries • basic functions, safe use and cleaning methods of finishing equipment techniques for measuring ingredient quantities, including: <ul style="list-style-type: none"> • by weight • by volume • by count • by estimation • basic principles of portioning products • product storage requirements, including refrigeration and room temperature storage • basic product finishing terminology.

Assessment Conditions
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • an environment that accurately represents a food preparation area • resources, equipment and materials: <ul style="list-style-type: none"> • personal protective equipment • bowls • piping bags and nozzles • scrapers • pallet knives • knives • products required to be decorated in the performance evidence • ingredients that meet finishing mediums required in the performance evidence • cleaning products and tools • specifications: <ul style="list-style-type: none"> • simple recipe specifications for preparation of finishing mediums and finishing instructions required in the performance evidence • simple end-product quality requirements to meet the product and finishing types required in the performance evidence • relationships (internal and/or external): <ul style="list-style-type: none"> • supervisor. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>

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