

**Modification history**

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 5.0

FBPOPR3002X	Prepare food products using basic cooking methods
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to prepare food products using basic cooking methods.</p> <p>This unit applies to individuals who can work independently and who take responsibility for preparing food products using basic cooking methods in a food processing environment.</p> <p>All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	Operational (OPR)

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. Select and handle cooking tools and equipment	1.1 Prepare work area for operations and confirm hygiene standards 1.2 Wear appropriate personal protective clothing and ensure correct fit 1.3 Identify, handle and store cooking utensils required for work according to workplace procedures 1.4 Identify and prepare equipment and machinery required for cooking operation according to workplace procedures 1.5 Identify and implement maintenance requirements for knives and other utensils 1.6 Implement food safety requirements at all times when handling and using cooking utensils and equipment
2. Prepare ingredients	2.1 Examine recipe and identify required ingredients 2.2 Determine sequence for preparation 2.3 Select ingredients and confirm quantity and quality using measuring or weighing devices or sensory analysis techniques 2.4 Prepare and assemble ingredients according to recipe requirements 2.5 Store ingredients according to workplace procedures
3. Use basic cooking methods	3.1 Identify the range of basic cooking methods and their effect on quality, taste and nutritional value 3.2 Identify cooking methods required by recipe and determine sequence 3.3 Apply cooking method to achieve quality standards for food item 3.4 Identify and address typical problems as they arise 3.5 Use cooking utensils and equipment according to manufacturer instructions 3.6 Apply waste minimisation and environmental considerations during cooking process 3.7 Clean cooking area, utensils and equipment, and store according to workplace standards
4. Finish product	4.1 Transfer cooked ingredients for further processing 4.2 Assemble final product and present or pack according to recipe or operating requirements 4.3 Record product details to ensure traceability

<b>Foundation Skills</b>	
<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>	
<b>Skill</b>	<b>Description</b>
Reading	<ul style="list-style-type: none"> <li>• Read cooking instructions from recipe books</li> <li>• Read and interpret hygiene and food safety requirements from food safety program information</li> </ul>
Writing	<ul style="list-style-type: none"> <li>• Record processing information using electronic, digital and/or paper-based formats</li> </ul>
Oral communication	<ul style="list-style-type: none"> <li>• Uses common terminology used in cooking</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>• Scaling recipes up and down</li> <li>• Determine preparation and cooking times from packaging and recipes</li> <li>• Measure quantities of ingredients using weight (mg, g, kg) and volume (ml, L)</li> <li>• Control temperatures (°C)</li> </ul>

<b>Unit Mapping Information</b>			
<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
FBPOPR3002X Prepare food products using basic cooking methods	FBPOPR3005 Prepare food products using basic cooking methods	Prerequisite removed  Minor changes to Performance Criteria to clarify task  Foundation skills refined  Performance Evidence clarified  Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements	Equivalent unit

<b>Links</b>	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4">https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</a>
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<b>TITLE</b>	<b>Assessment requirements for FBPOPR3002X Prepare food products using basic cooking methods</b>
<b>Performance Evidence</b>	
<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 prepared two different batches of food products using two different basic cooking methods, including:</p> <ul style="list-style-type: none"> <li>• applying safe work procedures</li> <li>• following food safety procedures</li> <li>• identifying cooking problems and taking corrective action, including reporting abnormalities or problems, repeating processes and/or making required adjustments.</li> </ul>	

<b>Knowledge Evidence</b>	
<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"> <li>• uses and characteristics of basic food ingredients</li> <li>• major food groups and classifications</li> <li>• range of ingredients typically used in the workplace and their characteristics and effect on food quality and taste</li> <li>• basic cooking methods and their effect on quality, taste and nutritional value</li> <li>• Food Standards Code relevant to product and workplace</li> <li>• good manufacturing practices (GMP) relevant to work task</li> <li>• inspection or test points (control points) in the process and the related procedures and recording requirements</li> <li>• contamination/cross contamination and food safety risks associated with the process and related control measures</li> <li>• common causes of variation for cooking process and corrective action required</li> <li>• health and safety hazards and controls, including limitations of protective clothing and equipment relevant to the work process</li> <li>• maintenance requirements for knives and other utensils</li> <li>• waste minimisation and environmental considerations related to preparing food products using basic cooking methods</li> <li>• cleaning and sanitation procedures required for the production equipment and work area</li> <li>• recording procedures to track traceability of product.</li> </ul>	

<b>Assessment Conditions</b>	
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> <li>• physical conditions:             <ul style="list-style-type: none"> <li>• a workplace or an environment that accurately represents workplace conditions</li> </ul> </li> <li>• resources, equipment and materials:             <ul style="list-style-type: none"> <li>• personal protective clothing and equipment</li> <li>• ingredients, utensils and equipment to be used for preparation and cooking of food products</li> <li>• recipes</li> <li>• cleaning materials and equipment</li> </ul> </li> <li>• specifications:             <ul style="list-style-type: none"> <li>• work procedures, including advice on safe work practices, food safety, quality and environmental requirements</li> <li>• information on equipment capacity and operating parameters</li> <li>• production schedule/batch specifications, control points and processing parameters</li> <li>• recording requirements and procedures.</li> </ul> </li> </ul> <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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