



Australian Government

Assessment Requirements for FBPHVB2001 Freeze and thaw dough

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has prepared to freeze, stored and thawed at least one batch of dough to meet specifications, including:

- applying safe work procedures
- following food safety procedures
- conducting inspections as required to confirm storage remains within specification
- addressing routine processing issues.

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:

- basic principles of freezing dough, including what occurs to dough during snap freezing and storage stages
- freezing equipment used, freezing capacity and the effect of freezing method on product
- different handling requirements of made-up and proofed dough to preserve the dough structure
- purpose and characteristics of packaging liners used to pack frozen dough
- procedures for maintaining temperature parameters of freezing equipment, including procedures to be followed when loading and removing dough to preserve temperature conditions
- storage patterns to make efficient use of space, allow for product rotation and minimise temperature fluctuations
- contamination/cross-contamination and food safety risks associated with freezing dough, and related control measures
- the significance of timeliness when both freezing and thawing dough
- optimal storage times for frozen dough

- the significance of variables, including dough type and size, on freezing and thawing processes
- procedures for efficiently thawing frozen product, and the consequences of slow thawing
- the effect of freezing/thawing on the quality of the final product
- inspection/control points used to confirm that product meets quality requirements, and related monitoring requirements
- causes of variation, and corrective action required when freezing, storing and thawing dough
- health and safety hazards and controls related to freezing, storing and thawing dough
- waste handling and cleaning requirements and procedures for freezing, storing and thawing dough
- recording procedures to ensure traceability of product.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a production bakery or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - dough
 - personal protective equipment
 - packaging materials and liners
 - freezing equipment
 - cleaning materials and equipment
- specifications:
 - work procedures, including advice on relevant freezing, storing and thawing requirements, safe work practices, food safety, quality and environmental requirements
 - product specifications and related inspection/control points.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

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