



**Australian Government**

**Assessment Requirements for  
FBPHVB3003 Operate and monitor a  
pastry forming and filling process**

**Release: 1**

# Assessment Requirements for FBPHVB3003 Operate and monitor a pastry forming and filling process

## 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 operated and monitored pastry forming and filling equipment to produce at least one batch of pastries to meet specifications, including:

- applying safe work procedures
- following food safety procedures
- confirming supply and condition of necessary materials and services, including:
  - transfer of fillings and pastry to the production line to meet production requirements
  - pastry types and fillings match product specifications
  - availability of tin spray, water and egg yolk spray
  - suitability of rework pastry
- monitoring and adjusting pastry forming and filling process equipment to achieve production specifications, including:
  - pastry thickness
  - alignment of deposited filling in relation to pastry sheet or shell
  - amount and/or rate of filling deposited
  - product weight
  - enclosure of pastry product by forming, rolling or covering with a pastry top
  - application of toppings and finishes according to production schedule
  - appearance (size and shape)
- taking corrective action in response to typical faults and inconsistencies.

## 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:

- purpose and basic principles of the pastry forming and filling process

- types of equipment, including:
  - filling equipment
  - depositing equipment
  - forming equipment
  - weighing equipment
  - trays and tins
  - rework bins
  - hoppers
  - spike rollers and cutter
  - shakers and topping equipment
- different types of fillings used at the workplace
- basic operating principles of pastry forming and filling equipment, including:
  - main equipment components and attachments
  - status and purpose of guards
  - operating capacities and applications of equipment used in performance evidence
  - purpose and location of sensors and related feedback instrumentation
  - procedures for selecting and fitting appropriate filler heads and/or finishing attachments
- typical equipment faults and related causes, including:
  - recognition of signs and symptoms of faulty equipment
  - early warning signs of potential problems
- basic operating principles of process control, including the relationship between control panels and systems and pastry forming and filling equipment
- key features of the flow of the pastry forming and filling process, and the effect of outputs on downstream processes, including freezing or baking
- pastry forming and filling process specifications, procedures and operating parameters, including:
  - operating the depositing process, and operating closing (lidding) and finishing
  - quality requirements of materials and ingredients, and effect of variation on pastry forming and filling process performance
  - quality standards required of the filled product
- operating requirements and parameters, and corrective action required where operation is outside specified operating parameters
- methods used to monitor the pastry forming and filling production process, including:
  - inspecting, measuring and testing as required by the process
  - inspection or test points (control points) in the process
  - related procedures and recording requirements
- common causes of variation, and corrective action required
- health and safety hazards and controls, including:
  - awareness of the limitations of personal protective equipment relevant to the pastry forming and filling process

- isolation, lock-out and tag-out procedures and responsibilities
- contamination/cross-contamination and food safety risks associated with the process, and related control measures
- good manufacturing practices (GMP) relevant to work task
- fundamentals of common microbiological, physical, chemical and allergen hazards related to the foods handled in the work area, including the types of hazards likely to occur, the conditions under which they occur, possible consequences, and control methods to prevent occurrence
- equipment and process shutdown requirements, including:
  - emergency and routine shutdowns
  - procedures to follow in the event of a power outage
- waste and rework collection and handling procedures
- emerging technologies related to high volume production baking
- cleaning and sanitisation procedures required for production equipment and work area
- procedures to record traceability of product.

## Assessment Conditions

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

- physical conditions:
  - a high volume production bakery or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - personal protective equipment
  - pastry forming and filling equipment
  - filling ingredients and pastry to be filled and formed
  - cleaning materials and equipment
- specifications:
  - work instructions, including control points and pastry forming and filling production processing parameters
  - information on equipment capacity and operating parameters
  - production schedule/batch specifications, control points and processing parameters
  - recording requirements and procedures.

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>