



Australian Government

FBPHVB3003 Operate and monitor a pastry forming and filling process

Release: 1

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.

Application

This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a process to deposit fillings into a pastry shell or onto a pastry sheet which is then topped or formed to product specifications.

This unit applies to individuals who take responsibility for the operation and monitoring of a pastry forming and filling process and associated equipment in a high volume baking environment. The work includes identifying and providing solutions to routine and some non-routine problems.

All work must be carried out to comply with workplace procedures according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

High Volume Baking (HVB)

Elements and Performance Criteria

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 the pastry forming and filling	1.1 Confirm availability of materials able to meet production requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
equipment and process for operation	<p>1.2 Identify health, safety and food safety hazards and address risks, including using appropriate personal protective clothing and equipment</p> <p>1.3 Identify and confirm equipment is clean and maintenance requirements have been met, according to health, safety and food safety requirements</p> <p>1.4 Fit machine components and related attachments and adjust to meet operating and safety requirements</p> <p>1.5 Select processing and operating parameters to meet safety and production requirements</p> <p>1.6 Carry out pre-start checks according to operator instructions</p>
2. Operate and monitor equipment	<p>2.1 Start the pastry forming and filling process according to workplace procedures</p> <p>2.2 Monitor equipment to ensure optimal operations</p> <p>2.3 Monitor the process to confirm that product meets specifications</p> <p>2.4 Identify, report and rectify out-of-specification product and process outcomes</p> <p>2.5 Conduct work and maintain a clean and tidy workplace according to workplace environmental and food safety procedures</p>
3. Complete the process	<p>3.1 Shut down the process safely according to workplace procedures</p> <p>3.2 Identify and report maintenance requirements according to workplace procedures</p> <p>3.3 Maintain workplace records accurately according to workplace procedures</p>
4. Recognise and correct common faults	<p>4.1 Take samples and check formed and filled pastry products to ensure they meet specifications</p> <p>4.2 Identify causes of typical faults and how they can be rectified according to workplace requirements</p> <p>4.3 Discard faulty products according to workplace and environmental guidelines</p>

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.

Skill	Description
Reading	<ul style="list-style-type: none"> Interpret production requirements
Writing	<ul style="list-style-type: none"> Record processing information using digital and/or paper-based formats
Oral communication	<ul style="list-style-type: none"> Follow instructions and ask questions to clarify information
Numeracy	<ul style="list-style-type: none"> Accurately interpret readings on gauges and scales Use basic arithmetic to calculate quantities Measure size (mm, cm) and weight (mg, g, kg) of filled and formed pastries against specifications

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPHVB3003 Operate and monitor a pastry forming and filling process	FBPPBK2002 Operate a pastry forming and filling process	Unit code and title updated to better reflect complexity of task Minor changes to Performance Criteria to clarify task Element 4 added Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements	Not equivalent

Links

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