



Australian Government

**Assessment Requirements for
FBPHVB3005 Operate and monitor a
doughnut making process**

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 set up, operated, adjusted and shut down doughnut-making equipment to produce at least one batch of doughnuts to specification, including:

- applying safe work procedures
- following food safety procedures
- conducting pre-start checks for equipment, including:
 - doughnut mixing and forming equipment
 - deep frying equipment
 - cooling tunnels/spirals
- monitoring and adjusting process equipment to achieve required outcomes, including monitoring:
 - materials transfer prior to commencing mixing
 - mixing parameters for water and flour temperature
 - sequence of ingredient addition and mixing times
 - forming parameters, including air pressure to maintain weight of doughnut
 - proving parameters – humidity and temperature within prover and time
 - frying parameters – oil temperature, appearance of cooked doughnuts and time
- 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 doughnut manufacturing process
- stages and requirements of each processing stage in doughnut manufacture, including:

- mixing
- dropping
- proving
- frying
- role of main ingredients
- types of equipment, including:
 - doughnut mixing and forming equipment
 - deep frying equipment, gas and electric
 - cooling tunnels and spirals
 - weigh scales
 - hoppers
 - forming equipment
 - cutters
 - provers
- basic operating principles of equipment, including:
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications
 - purpose and location of sensors and related feedback instrumentation
- starting, operating, monitoring and adjusting process equipment to achieve required outcomes
- typical equipment faults and related causes, including signs and symptoms of faulty equipment, loss of power, and early warning signs of potential problems
- good manufacturing practices (GMP) relevant to work task
- basic operating principles of process control, including the relationship between control panels and systems and the doughnut production equipment
- key features of the flow of the doughnut manufacturing process, and the effect of outputs on customer satisfaction and downstream processes, including packaging
- quality requirements of materials, and effect of variation on doughnut manufacturing process performance
- quality characteristics to be achieved by the finished doughnut
- process specifications, procedures and operating parameters, including procedures for adjusting water temperature to compensate for atmospheric conditions
- methods used to monitor the doughnut manufacturing process, including:
 - inspecting, measuring and testing
 - inspection or test points (control points) in the process
 - related procedures and recording requirements
- health and safety hazards and controls, including:
 - limitations of personal protective equipment
 - routine shutdown requirements
 - emergency shutdown procedures

- procedures to follow in the event of a power outage
- isolation, lock-out and tag-out procedures and responsibilities
- procedures and responsibility for reporting production and performance information
- contamination/cross-contamination and food safety risks associated with the process, and related control measures
- 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
- waste disposal procedures
- emerging technologies related to high volume production baking
- cleaning and sanitisation procedures required for production equipment and work area
- procedures to track traceability of product and ingredients.

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
 - doughnut making and frying equipment and related services
 - equipment to apply toppings and fillings
 - ingredients for batter
 - cleaning materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - 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>