



Australian Government

FBPHVB3005 Operate and monitor a doughnut making process

Release: 1

FBPHVB3005 Operate and monitor a doughnut making 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 the manufacturing process to produce yeast raised or cake doughnuts.

The unit applies to operators who take responsibility for doughnut making operations in a production 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 manufacturing equipment and process for operation	1.1 Confirm availability of ingredients and resources to meet production requirements 1.2 Identify health and safety hazards and address risks, including using appropriate personal protective clothing and equipment 1.3 Identify and confirm equipment is clean and maintenance

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	<p>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 and operate the doughnut making 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, rectify and report out-of-specification product and process outcomes</p> <p>2.5 Use equipment to apply topping and fillings according to production specifications and operator instructions</p> <p>2.6 Conduct work and maintain a clean and tidy workplace according to workplace environmental and food safety procedures</p>
3. Shut down the process	<p>3.1 Complete the process safely according to workplace procedures</p> <p>3.2 Identify and report maintenance requirements</p> <p>3.3 Maintain workplace records accurately according to workplace procedures</p>
4. Recognise and correct common faults	<p>4.1 Test doughnuts to ensure end product meets 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 text in work instructions and production schedule, and recognise workplace signage
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"> Participate in verbal exchanges to ask questions and convey workplace information
Numeracy	<ul style="list-style-type: none"> Measure size (mm, cm) and weight (mg, g, kg) of ingredients and products Scale quantities (up and down) of doughnut mix, oil, glazing and other products needed for production Interpret gauges, including temperature scales

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPHVB3005 Operate and monitor a doughnut making process	FBPPBK2005 Operate a doughnut making process	<p>Unit code and title updated to better reflect complexity of task</p> <p>Minor changes to Performance Criteria to clarify task</p> <p>Element 4 added</p> <p>Foundation Skills refined</p> <p>Performance Evidence clarified</p> <p>Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements</p>	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>