



Australian Government

FBPHVB3007 Manufacture crisp breads

Release: 1

FBPHVB3007 Manufacture crisp breads

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 crisp breads manufacturing process.

This unit applies to individuals who take responsibility for the operation and monitoring of a crisp breads production 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 crisp breads manufacturing equipment and process for operation	1.1 Confirm ingredients are available to meet production requirements 1.2 Identify and confirm cleaning and maintenance requirements have been met according to health, safety and food safety procedures

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Select and fit appropriate personal protective equipment 1.4 Fit and adjust machine components and attachments to meet operating and safety requirements 1.5 Enter processing and operating parameters to meet safety and production requirements 1.6 Carry out pre-start checks according to operator instructions
2. Operate and monitor process	2.1 Start the crisp breads manufacturing process according to workplace procedures 2.2 Monitor equipment to identify variation in operating conditions, and report variations in equipment operation 2.3 Monitor the process and test samples to confirm that product meets specifications 2.4 Identify, report and rectify out-of-specification product and process outcomes 2.5 Conduct work and maintain a clean and tidy workplace according to workplace environmental and food safety procedures 2.6 Maintain workplace records in required format
3. Complete the process	3.1 Identify appropriate shutdown procedure 3.2 Shut down process safely and clean equipment according to workplace procedures 3.3 Identify and report maintenance issues according to workplace procedures 3.4 Ensure waste is disposed of in line with environmental requirements
4. Recognise and correct common faults	4.1 Test crisp breads product to ensure it meets specifications 4.2 Identify causes of typical faults and how they can be rectified according to workplace requirements 4.3 Discard faulty products according to workplace and environmental guidelines

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	Interpret text in work instructions, and recognise workplace signage
Writing	Record product and processing information using digital and/or paper-based formats
Numeracy	- Accurately interpret readings on scales and gauges - Calculate quantities of dough and slurry - Check size and weight of crisp breads against specifications

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPHVB3007 Manufacture crisp breads	FBPPBK2003 Manufacture rye crisp breads	Updated unit code and title References to 'rye' removed Minor changes to Performance Criteria to clarify intent Element 4 added Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	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>

