



Australian Government

FBPHVB3008 Operate and monitor a batter production process

Release: 1

FBPHVB3008 Operate and monitor a batter production 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 processes used to produce batter for cakes, crumpets, puddings and muffins.

This unit applies to individuals who take responsibility for the operation and monitoring of a batter 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 for work in processing area	1.1 Check and confirm production schedule 1.2 Confirm materials are available to meet production requirements 1.3 Wear appropriate personal protective clothing and ensure correct

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	fit 1.4 Prepare materials and pans to meet production requirements 1.5 Confirm services are available and ready for operation
2. Prepare process for operation	2.1 Check equipment is clean and not locked out 2.2 Fit machine components and related attachments and adjust to meet operating requirements 2.3 Enter processing and operating parameters as required to meet safety, food safety, quality and production requirements 2.4 Carry out pre-start checks according to health, safety and food safety requirements 2.5 Load ingredients ready for processing, according to product specification and safe work procedures
3. Operate and monitor equipment	3.1 Start, operate and monitor the batter production process to ensure optimal performance 3.2 Monitor equipment and services to ensure optimal performance 3.3 Monitor batter to ensure specifications are met 3.4 Take samples and test product to ensure it meets specifications 3.5 Identify, adjust and report out-of-specification equipment, product or process outcomes according to workplace requirements 3.6 Follow and apply workplace cleaning procedures and environmental requirements 3.7 Complete batch processing records according to workplace requirements
4. Complete the process	4.1 Identify the appropriate shutdown procedure 4.2 Shut down the process safely according to operating procedures 4.3 Prepare equipment for cleaning in preparation for maintenance or next start-up 4.4 Identify and report maintenance requirements according to workplace requirements 4.5 Complete workplace records according to workplace requirements
5. Recognise and correct common faults	5.1 Take samples and test end product to ensure it meets specifications 5.2 Identify causes of typical faults and how they can be rectified

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	according to workplace requirements 5.3 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
Learning	Problem-solve issues with process to ensure quality outcomes
Reading	- Interpret workplace and standard operating procedures relevant to work task - Interpret production requirements
Writing	Record processing data using digital and/or paper-based formats
Numeracy	- Scale recipes up or down - Calculate yield of batch - Weigh ingredients (mg, g, kg, T) - Monitor and interpret production and process control indicators and data, including temperature (°C), time, speed, moisture - Check weights of deposited batter

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPHVB3008 Operate and monitor a batter production process	Not applicable	The unit has been created to address a skill or task required by industry that is not covered by an existing unit	Newly created

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>