



Australian Government

FBPHVB3009 Operate and monitor a non laminated pastry production process

Release: 1

FBPHVB3009 Operate and monitor a non laminated pastry 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 a non laminated pastry production process, including mixing and rolling processes.

Non laminated pastry is also described as short pastry, typically used for sweet and savory products, including pie bases, tarts and shortbreads. The production of choux pastry can also be covered by this unit.

The unit applies to individuals who take responsibility for the operation and monitoring of the non laminated pastry production process and associated equipment 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
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<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 production 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 requirements have been met, according to health, safety and food safety requirements 1.4 Fit machine components and related attachments and adjust to meet operating and safety requirements 1.5 Select 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 equipment	2.1 Start the non laminated pastry production process according to workplace procedures 2.2 Monitor mixing equipment to ensure optimal operations 2.3 Monitor the mixing process to confirm that fat is incorporated and product meets specifications 2.4 Monitor the rolling process to ensure that product meets specifications 2.5 Monitor supply and flow of materials to and from the process to ensure that product meets specifications 2.6 Identify, rectify and report out-of-specification product and process outcomes 2.7 Conduct work and maintain a clean and tidy workplace according to workplace environmental guidelines
3. Complete the process	3.1 Shut down the pastry production process safely, according to workplace procedures 3.2 Shut down equipment safely and clean equipment according to food safety and workplace procedures 3.3 Maintain workplace records accurately according to workplace procedures
4. Recognise and correct common faults	4.1 Take samples and check pastry 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

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	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 work instructions and product specifications
Writing	Record processing information using digital and/or paper-based formats
Oral communication	Follow instructions and ask questions to clarify information
Numeracy	- Interpret temperature gauges, scales, roller settings - Scale recipes up and down - Weigh (g, kg) and measure (ml, L) ingredients

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPHVB3009 Operate and monitor a non laminated pastry 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>