



**Australian Government**

**Assessment Requirements for  
FBPHVB3010 Operate and monitor a  
pastry baking process**

**Release: 1**

# Assessment Requirements for FBPHVB3010 Operate and monitor a pastry baking process

## 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 operated and monitored a baking process to bake at least one batch of pastries to meet product specifications, including:

- applying safe work procedures
- following food safety procedures
- confirming oven settings and parameters, including:
  - correct oven settings for baking time
  - oven zone temperatures
  - conveyor speed, loaders and dischargers
  - circulation and exhaust fans
  - water seals
  - burner controls and steam
  - heights, guides and air blowers
- monitoring baked pastries, including quantities and pastry appearance (colour and sheen, uniformity of shape, weight and size, and moisture)
- taking corrective action in response to typical faults and inconsistencies in separated product.

## 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 each stage of the baking process, including the stages of the baking process and changes that occur in the product, the effect of variables (time, temperature and humidity), and oven zones as appropriate to oven type
- basic operating principles of equipment, including:
  - the difference between convection and impingement ovens

- main equipment components
- status and purpose of guards
- equipment operating capacities and applications
- the purpose and location of sensors and related feedback instrumentation
- types of ovens typically used in high volume baking environments, and the principles of heat transfer, including:
  - convection
  - conduction
  - radiation
  - electromagnetic radiation
- quality characteristics to be achieved by the baked product
- process specifications, procedures and operating parameters for different baked pastry products
- operating requirements and parameters, and corrective action required where operation is outside specified operating parameters
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems
- methods used to monitor the baking process, including inspecting, measuring and testing, by the process
- inspection or test points (control points) in the baking process and the related procedures and recording requirements, including the ability to conduct dew point and/or wet bulb tests
- contamination/cross-contamination and food safety risks associated with the baking process, and related control measures
- 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
- health and safety hazards and controls
- requirements of different shutdowns as appropriate to the baking process and workplace production requirements, including emergency and routine shutdowns, and procedures to follow in the event of a power outage
- isolation, lock-out and tag-out procedures and responsibilities relevant to operating a baking process
- environmental issues and controls relevant to the baking process, including waste/rework collection and handling procedures related to the process
- purpose and operating procedures for related processes, including in-line proving and finishing equipment where relevant
- basic operating principles of process control where relevant, including the relationship between control panels and systems and the physical equipment
- emerging technologies related to high volume production baking
- routine maintenance procedures for baking equipment
- cleaning and sanitisation procedures for baking equipment

- procedures and responsibility for reporting production information and traceability of product.

## 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
  - baking and depanning equipment and services, and related equipment
  - product to be baked
  - sampling schedules and test procedures and equipment
- specifications:
  - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
  - information on equipment capacity and operating parameters
  - specifications, control points and processing parameters
  - production schedule and recipe/batch instructions
  - documentation and 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>