



Australian Government

FBPHVB3010 Operate and monitor a pastry baking process

Release: 1

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.

Application

This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a pastry baking process.

This unit applies to individuals who take responsibility for operating and monitoring ovens to bake pastries in a high volume baking environment. Products may include par-baked and double baked pastries. 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, in accordance with state/territory work 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 baking 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

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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>
	<p>fit</p> <p>1.4 Prepare pastry products and trays to meet production requirements, including any pre-bake finishing requirements to meet product specifications</p> <p>1.5 Confirm services are available and ready for operation</p>
2. Prepare the process for operation	<p>2.1 Check oven is clean and not locked out</p> <p>2.2 Enter baking temperatures and other parameters as required to meet safety, food safety, quality and production requirements</p> <p>2.3 Carry out pre-start checks according to workplace health and safety and operating requirements</p> <p>2.4 Position loading mechanism to feed pastries into oven in line with specifications</p>
3. Operate and monitor equipment	<p>3.1 Start and operate the baking process to ensure optimal performance</p> <p>3.2 Monitor equipment and services to ensure optimal performance</p> <p>3.3 Monitor product to ensure specifications are met</p> <p>3.4 Take samples and test pastry to ensure it meets specifications</p> <p>3.5 Identify, adjust and report out-of-specification equipment, product or process outcomes according to workplace requirements</p> <p>3.6 Unload and transfer baked products for cooling and finishing</p> <p>3.7 Follow and apply workplace cleaning procedures and environmental requirements</p> <p>3.8 Complete batch processing records according to workplace requirements</p>
4. Shut down the process	<p>4.1 Identify the appropriate shutdown procedure</p> <p>4.2 Shut down the process safely according to operating procedures</p> <p>4.3 Prepare equipment for cleaning in preparation for maintenance or next start-up</p> <p>4.4 Identify and report maintenance requirements according to workplace requirements</p> <p>4.5 Complete workplace records according to workplace requirements</p>
5. Recognise and correct	<p>5.1 Test end product to ensure it meets specifications</p>

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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>
common faults	5.2 Identify causes of typical faults and how they can be rectified 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	<ul style="list-style-type: none"> • Problem-solve issues with process to ensure quality outcomes
Reading	<ul style="list-style-type: none"> • Interpret workplace and standard operating procedures relevant to work task • Interpret production requirements
Writing	<ul style="list-style-type: none"> • Record processing data using digital and/or paper-based formats
Numeracy	<ul style="list-style-type: none"> • Monitor and interpret baking control indicators and data, including temperature (°C), time, humidity

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPHVB3010 Operate and monitor a pastry baking 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>