



**Australian Government**

# **FBPHVB3011 Operate and monitor the production of fillings**

**Release: 1**

# FBPHVB3011 Operate and monitor the production of fillings

## 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 fillings, toppings and sauces that may be used to finish sweet or savory breads, pastries, cakes, puddings and biscuits.

This unit applies to individuals who take responsibility for the operation and monitoring of a filling 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

<b>Elements</b>	<b>Performance Criteria</b>
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	<p>fit</p> <p>1.4 Prepare ingredients to meet production requirements</p> <p>1.5 Confirm services are available and ready for operation</p>
2. Prepare process for operation	<p>2.1 Check equipment is clean and not locked out</p> <p>2.2 Fit machine components and related attachments, and adjust to meet operating requirements</p> <p>2.3 Enter processing and operating parameters as required to meet safety, food safety, quality and production requirements</p> <p>2.4 Carry out pre-start checks according to workplace health and safety and operating requirements</p> <p>2.5 Load ingredients ready for processing, according to product specification and safe work procedures</p>
3. Operate and monitor equipment	<p>3.1 Start and operate the production 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 product 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 Follow and apply workplace cleaning procedures and environmental requirements</p> <p>3.7 Complete batch processing records according to workplace requirements</p>
4. Complete 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 common faults	<p>5.1 Test end product to ensure it meets specifications</p> <p>5.2 Identify causes of typical faults and how they can be rectified</p>

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	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.*

<b>Skill</b>	<b>Description</b>
Learning	<ul style="list-style-type: none"> <li>• Problem-solve issues with process to ensure quality outcomes</li> </ul>
Reading	<ul style="list-style-type: none"> <li>• Interpret workplace and standard operating procedures relevant to work task</li> <li>• Interpret production schedules and requirements</li> </ul>
Writing	<ul style="list-style-type: none"> <li>• Record processing data using digital and/or paper-based formats</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>• Scale recipes up or down</li> <li>• Calculate yield of batch</li> <li>• Weigh ingredients (mg, g, kg, T)</li> <li>• Monitor and interpret production and process control indicators and data, including temperature (°C), time, speed, moisture</li> </ul>

## Unit Mapping Information

<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
FBPHVB3011 Operate and monitor the production of fillings	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>