



Australian Government

FBPHVB3015 Operate and monitor a griddle production process

Release: 1

FBPHVB3015 Operate and monitor a griddle 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 griddle production process to produce pancakes, muffins and simple bread products.

This unit applies to individuals who take responsibility for the operation and monitoring of a griddle 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 to produce food using griddle	1.1 Interpret work instructions and clarify where required 1.2 Identify health and safety hazards and address risks 1.3 Wear appropriate personal protective equipment and clothing and

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	ensure correct fit 1.4 Confirm materials and ingredients are available to meet operating and food safety requirements 1.5 Confirm equipment and services are available 1.6 Identify and confirm equipment is clean and maintenance requirements have been met, according to health, safety and food safety requirements
2. Prepare equipment and process for operation	2.1 Fit machine components and related attachments, and adjust to meet operating requirements 2.2 Enter processing and operating parameters to meet food safety and production requirements 2.3 Carry out pre-start checks according to work health and safety and operating procedures
3. Operate and monitor equipment	3.1 Introduce ingredients and additives in the required quantities and sequence to meet recipe specifications 3.2 Monitor the process for variation in operating conditions 3.3 Monitor the process to confirm that product meets specifications 3.4 Monitor depositing of mix to ensure product weight is accurate 3.5 Monitor cooking process to ensure product meets specifications 3.6 Identify, adjust and report out-of-specification equipment, product or process outcomes according to workplace requirements 3.7 Follow and apply workplace housekeeping procedures and environmental requirements
4. Shut down the process	4.1 Complete the process safely according to workplace procedures 4.2 Identify and report maintenance requirements 4.3 Maintain workplace records accurately according to workplace procedures
5. Recognise and correct common faults	5.1 Test cooked product to ensure it meets specifications 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
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 symbols and numbers on temperature gauges and scales - Use basic arithmetic to calculate quantities - Measure size (mm, cm), weight (mg, g, kg) and volume (ml, L)

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPHVB3015 Operate and monitor a griddle production process	FBPPBK2006 Operate a griddle production process	Updated unit code and title Minor changes to Performance Criteria to clarify task Element 5 added Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements	Not equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>