



**Australian Government**

**Assessment Requirements for  
FBPHVB3017 Operate a bread dough  
mixing and development process**

**Release: 1**

# Assessment Requirements for FBPHVB3017 Operate a bread dough mixing and development 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 a dough mixing and development process to produce at least one batch of two different formulations of bread dough to meet product specifications, including:

- applying safe work practices
- applying food safety procedures to work practices
- loading ingredients in correct quantities and sequences for the recipe and the process
- taking corrective action in response to typical faults and inconsistencies.

## 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 dough-making process, including components of wheat, flour types and grades relevant to products produced, yeast activity and dough development
- effects of variation in ingredient quality on the dough produced
- basic operating principles of equipment, including equipment components, status and purpose of guards, equipment operating capacities and applications, and the purpose and location of sensors and related feedback instrumentation
- good manufacturing practices (GMP) relevant to work task
- settings relevant to dough making equipment being used, including:
  - mixing rate
  - mixing time and work input
  - ice and water requirements
  - water temperature

- speed
- flour temperature
- cooling
- vacuum delay and level
- slurry addition
- flow of the dough-making process, including the stages and changes that occur during baking, and the effect of outputs on downstream processes
- significance of factors such as dough temperature, development, time, water addition and temperature, yeast activity
- required characteristics of dough, and effect of dough characteristics and variation on the final product
- typical faults that occur as a result of ingredients or processing parameters, and corrective action required where operation is outside specified parameters
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems, and procedures and responsibilities for addressing issues
- methods used to monitor the dough making process, including inspecting, measuring and testing
- contamination/cross-contamination, cross-contact allergen risks and food safety risks associated with mixing dough, and related control measures
- requirements of different shutdowns as appropriate to the dough making process and workplace production requirements, including emergency and routine shutdowns and procedures to follow in the event of a power outage
- procedures and responsibility for reporting production and performance information
- workplace cleaning procedures for the dough making process
- environmental issues and controls relevant to the dough making process, including waste collection and handling procedures
- emerging technologies related to high volume production baking
- procedures to track 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:
  - ingredients to be processed
  - dough mixing and development equipment and related services
  - personal protective equipment
  - cleaning materials and equipment
- specifications:

- dough specification/recipe
- work procedures, including advice on safe work practices, food safety, quality, cleaning and environmental requirements
- manuals related to operation of dough making equipment.

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>