



**Australian Government**

# **FBPHVB3017 Operate a bread dough mixing and development process**

**Release: 1**

# 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.

## Application

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

This unit applies to individuals who apply basic operating principles to the operation and monitoring of a dough mixing process in a production 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 dough making equipment and process for operation	1.1 Confirm materials are available to meet product specification requirements 1.2 Select, fit and use personal protective equipment and clothing

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	<p>1.3 Identify and confirm cleaning and maintenance requirements have been met according to health, safety and food safety procedures</p> <p>1.4 Weigh or measure ingredients to meet recipe requirements</p> <p>1.5 Fit and adjust mixing equipment in accordance with operating requirements</p> <p>1.6 Enter processing and operating parameters to meet safety and production requirements</p> <p>1.7 Carry out pre-start checks as required by workplace procedures</p>
2. Operate and monitor equipment	<p>2.1 Start up the dough mixing process according to workplace procedures</p> <p>2.2 Introduce ingredients to mixing process in correct sequence and quantity</p> <p>2.3 Monitor equipment and services to ensure optimal operations</p> <p>2.4 Monitor process and test samples to confirm dough meets mixing and development specifications</p> <p>2.5 Identify and rectify or report outcomes that fail to meet product specifications</p> <p>2.6 Transfer finished dough according to workplace procedures</p> <p>2.7 Maintain work area and conduct activities according to workplace procedures, food safety and environmental guidelines</p> <p>2.8 Maintain workplace records in required format</p>
3. Shut down the process	<p>3.1 Identify appropriate shutdown procedure</p> <p>3.2 Shut down process safely and clean equipment according to workplace procedures</p> <p>3.3 Identify and report maintenance issues according to workplace procedures</p> <p>3.4 Ensure waste is disposed of in line with environmental requirements</p>
4. Recognise and correct common faults	<p>4.1 Test bread dough to ensure it meets specifications</p> <p>4.2 Identify causes of typical faults and how they would be rectified according to workplace requirements</p> <p>4.3 Discard faulty product according to workplace and environmental guidelines</p>

## 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	<ul style="list-style-type: none"> <li>Interpret standard operating procedures and directions for the safe operation of equipment</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Complete processing records using digital and/or paper-based formats</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Measure product and ingredients using weight (g, kg, T) and volume (ml, L), to two decimal points</li> <li>Confirm settings, including mixing rate, mixing time, water and flour temperature</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPHVB3017 Operate a bread dough mixing and development process	FBPPBK3001 Operate a dough mixing process	Unit code and title updated  Minor changes to Performance Criteria to clarify intent  Element 4 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>