



Australian Government

FBPHVB3019 Operate a bread dough make up process

Release: 1

FBPHVB3019 Operate a bread dough make up 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 make up process.

This unit applies to individuals who apply basic operating principles to the operation and monitoring of a dough make up process in a baking production 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 divider, rounder, moulder, and panning equipment and process for operation	1.1 Confirm availability of dough to meet operating requirements 1.2 Select, fit and use personal protective equipment and clothing 1.3 Identify and confirm cleaning and maintenance requirements have been met according to health, safety and food safety procedures

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Fit and adjust machine components and related attachments 1.5 Enter processing and operating parameters to meet safety and production requirements 1.6 Carry out pre-start checks according to workplace requirements
2. Operate and monitor equipment	2.1 Start and operate the dough make up process according to workplace procedures 2.2 Monitor equipment operation and identify variations in operating conditions 2.3 Monitor process and test samples to confirm dough pieces meet required specifications 2.4 Identify, rectify or report products that fail to meet specifications 2.5 Maintain work area and conduct activities according to housekeeping standards, food safety and workplace environmental guidelines 2.6 Maintain workplace records in required format
3. Shut down the dough make up process	3.1 Identify appropriate shutdown procedures 3.2 Shut down and clean process according to workplace procedures 3.3 Identify and report maintenance requirements, and report according to workplace procedures
4. Recognise and correct common faults	4.1 Test dough product to ensure it meets specifications 4.2 Identify cause of a typical fault and how it would be rectified according to workplace requirements 4.3 Discard faulty product 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
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Skill	Description
Reading	Interpret standard operating procedures and directions for the safe operation of equipment
Writing	Complete processing records using digital and/or paper-based formats
Numeracy	- Confirm pre-start settings, including divider speed, weight setting and oil supply - Confirm dough weight (g, kg), size (mm) and shape

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPHVB3019 Operate a bread dough make up process	FBPPBK3003 Operate a dough make up 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>