



Australian Government

FBPOPR2055 Freeze dough

Release: 1

FBPOPR2055 Freeze dough

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0

Application

This unit of competency describes the skills and knowledge required to freeze, store and thaw dough.

This unit applies to individuals who work in a food processing environment. It typically applies to the production worker responsible for applying basic operating principles to freeze dough.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace.

No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Operational (OPR)

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 freeze dough	1.1 Identify freezing requirements of dough 1.2 Set freezers to meet parameters for snap freezing and for storage 1.3 Ensure frozen dough meets freezing specifications

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
2. Store frozen dough	2.1 Confirm storage conditions retain quality characteristics of frozen dough 2.2 Monitor freezing processes to ensure that product meets food safety and quality requirements
3. Thaw frozen dough	3.1 Ensure thawed dough meets food safety and quality requirements 3.2 Identify, rectify and/or remove unacceptable dough 3.3 Dispose of waste according to workplace procedure 3.4 Conduct work in accordance with workplace environmental guidelines 3.5 Maintain workplace housekeeping standards for freezing, storing and thawing dough

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
Numeracy	<ul style="list-style-type: none"> • Read a thermometer or temperature gauge • Estimate and calculate storage and thawing times
Reading	<ul style="list-style-type: none"> • Identify requirements from basic instructions and procedures
Writing	<ul style="list-style-type: none"> • Maintain basic records and observations on forms
Navigate the world of work	<ul style="list-style-type: none"> • Apply workplace procedures relevant to own responsibilities • Understand main tasks, responsibilities and boundaries of own role, including use of personal protective clothing and equipment, housekeeping standards and procedures, quality requirements and operating procedures • Take steps to develop skills and knowledge of products, rotation and storage patterns
Interact with others	<ul style="list-style-type: none"> • Communicate and report operational and safety information to relevant persons • Select and use appropriate terminology when communicating with personnel

Skill	Description
	<ul style="list-style-type: none"> Participate in conversations relevant to role by responding and explaining as required
Get the work done	<ul style="list-style-type: none"> Make routine decisions relating to freshness and handling of product Recognise and respond to non-conforming product

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2055 Freeze dough	FDFOP2055A Freeze dough	Updated to meet Standards for Training Packages	Equivalent unit

Links

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