



Australian Government

Assessment Requirements for FBPRBK2005 Maintain ingredient stores

Release: 1

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Modification History

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

Performance Evidence

An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that the individual has maintained ingredient stores, including:

- maintaining the following six types of bakery stock:
 - dairy ingredients
 - frozen ingredients
 - tinned ingredients
 - raw ingredients
 - refrigerated goods
 - dry goods
- checking stock temperatures and storage temperatures for perishables
- undertaking rotation of stock
- identifying and reporting out-of-date stock during the rotation of stock
- cleaning the following six types of storage equipment:
 - dry storage tubs or bins
 - dry storage area
 - frozen storage area
 - small plastic containers with lids
 - refrigerated storage area
 - spray bottles.

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:

- workplace health and safety requirements, including safe manual handling techniques, applicable to maintaining ingredient stores

- food safety conditions applicable to maintaining ingredient stores
- types, safe handling and storage requirements of bakery stock, including:
 - dairy ingredients
 - frozen ingredients
 - tinned ingredients
 - raw ingredients
 - refrigerated goods
 - dry goods
- types of ingredient containers and signs of damage and spoilage, including:
 - dry storage tubs and bins
 - small plastic containers
 - dry storage bags
 - refrigerated storage
 - canned goods
 - sealed bags
 - perishable items
 - spray bottles
- techniques for protecting ingredients from cross-contamination
- types of ingredient quality checks, including:
 - type
 - quantity
 - use-by date
 - damaged packaging
 - odour
 - colour
- stock rotation methods
- techniques for measuring and recording temperatures of:
 - perishables
 - frozen goods storage
 - refrigerated goods storage
 - dry goods storage
- techniques for checking date codes
- techniques for disposing of waste stock
- bakery stores terminology.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:

- a commercial bakery or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - thermometer
 - dry store area
 - temperature recording sheets
 - dry storage tubs or bins
 - small plastic containers with lids
 - dry storage bags
 - refrigerated storage
 - frozen storage
 - spray bottles
 - stock that meets ingredient types specified in the performance evidence
- specifications:
 - supervisor instructions
 - food safe conditions for ingredient stores
- relationships (internal and/or external):
 - supervisor
- timeframes:
 - according to work requirements.

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>