



Australian Government

**Assessment Requirements for
FBPRBK3005 Produce basic bread
products**

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 produced basic bread products according to a production schedule, including:

- mixing and using the following three dough types:
 - premix dough
 - instant dough/no time dough/scratch mix dough
 - chemical leavened dough
- producing the following two basic bread types:
 - white bread
 - brown bread
- producing the following six bread product varieties and shapes:
 - condensed/sandwich loaves
 - high top loaves, either married or single
 - soft/enriched bread roll variety
 - crusty/lean bread roll variety
 - crusty/lean loaf – plaited, Vienna, French stick or cob
 - chemical leavened dough
- retarding one of the following three product types produced:
 - soft/enriched bread roll variety
 - crusty/lean bread roll variety
 - crusty/lean loaf – plaited, Vienna, French stick or cob
- selecting and using tins and trays appropriate for dough piece scale weight, volume and size
- using the following eight moulding techniques:
 - rounding
 - batons

- knots
- 4 piecing
- degassing
- curling/rolling
- sealing
- cutting/portioning
- using the following four bread dough finishing techniques:
 - pre-prove scoring
 - post-prove scoring
 - seeding
 - dusting
- using the following five baking techniques:
 - steaming
 - testing bake by sight and baked colour
 - de-panning basic breads
 - cooling basic bread products on cooling wires
 - using lids to condense loaves
- selecting, using and cleaning the bread baking equipment listed in the range of conditions, including controlling electrical hazards applicable to cleaning
- documenting the production schedule, including the following six considerations:
 - timings
 - volume requirements
 - product processing requirements
 - recipe reformulation to minimise waste
 - finishing parameters for basic bread products
 - bake parameters for basic bread products

Wastage that cannot be reused in production must be less than 5% of the weight of the original production schedule.

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 personal protective equipment, applicable to producing basic bread products
- safe use and cleaning of bread baking equipment listed in the range of conditions, including electrical hazards
- regulatory requirements applicable to producing basic bread products
- techniques and considerations for production scheduling, including:
 - timings

- volume requirements
- product processing requirements
- recipe reformulation to minimise waste
- finishing parameters for basic bread products
- bake parameters for basic bread products
- functions and characteristics of ingredients used in basic bread production, including:
 - premixes
 - baker's or strong flour
 - whole meal flour
 - baking powder
 - salt
 - sugar
 - yeast, including principles of fermentation
 - water
 - shortening, fats and oils
 - bread improvers
- mixing processes and gluten development for basic bread doughs, including:
 - premix doughs
 - scratch/no time/instant doughs
 - chemical leavened doughs
- sequencing of the rapid or no time basic bread production processes
- purpose and techniques for pre-bake finishing basic breads
- characteristics and techniques for moulding basic bread doughs
- impacts of factors on production of different retarded basic bread products, including:
 - finished dough temperature (FDT)
 - dough size
 - dough shape
 - yeast activity
 - processing retard in cool phase
 - processing retard in warm phase
- techniques for calculating yields, adjusting recipes, converting units of measurement and measuring ingredients
- techniques for selecting tins and trays appropriate for dough piece scale weight, volume and size
- required baked characteristics of basic bread products, including:
 - volume
 - grain
 - texture
 - crumb colour
 - crust formation

- crust colour
- the effects of common bread faults in basic bread production, including:
 - lack of salt
 - too much salt
 - no improver
 - too much improver
 - no yeast
 - too much yeast
 - weak flour instead of strong flour
- techniques for disposing of waste from bread production
- basic bread production 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
 - equipment specified in the range of conditions
 - bread slicer
 - ingredients that meet the basic bread product types required in the performance evidence
- specifications:
 - recipes that meet the basic bread product types required in the performance evidence
 - end-product quality specifications to meet the basic bread product types required in the performance evidence
 - food safety code regulatory requirements applicable to producing basic bread products
- timeframes:
 - according to the production schedule.

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>