



**Australian Government**

# **Assessment Requirements for FBPRBK3006 Produce savoury 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 savoury bread products according to a production schedule, including:

- producing the following six types of savoury bread products:
  - savoury flat bread
  - savoury bread loaf
  - savoury bread roll
  - savoury filled bread
  - savoury steamed bread
  - savoury unleavened product
- processing one of the above savoury bread products as a retarded product
- meeting one of the following two ingredient-specific special dietary requirements in one of the above savoury bread products:
  - vegetarian
  - vegan
- meeting one of the following four religious special dietary needs in one of the above savoury bread products:
  - Buddhism
  - Hinduism
  - Islam
  - Judaism
- mixing and using the following three types of dough mixes:
  - instant/scratch mix/no time dough
  - bulk ferment dough
  - unleavened dough
- meeting the following two food safety requirements:

- identifying temperature control points of savoury ingredients used
- handling and storing savoury ingredients and products
- preparing and adding the following five types of filling and topping ingredients:
  - dairy products
  - meat products
  - vegetables
  - herbs
  - sauce with a savoury base
- adding the savoury fillings and toppings to savoury bread doughs using the following three methods:
  - incorporating into dough during mixing
  - incorporating on top of savoury dough prior to baking
  - using the savoury filling as a filling inside savoury bread
- selecting, using and cleaning the savoury bread baking equipment listed in the range of conditions, including controlling electrical hazards applicable to cleaning
- selecting and using tins and trays appropriate for dough piece scale, weight, volume and size
- documenting a production schedule, including the following seven considerations:
  - timings
  - volume requirements
  - savoury filling requirements for product types
  - bake parameters for savoury products
  - product processing requirements
  - storage requirements for savoury products
  - recipe reformulation to minimise waste.

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 savoury bread
- safe use and cleaning of bread baking equipment listed in the range of conditions, including electrical hazards
- regulatory requirements for food safety applicable to producing savoury bread products, including temperature control and prevention of cross-contamination in the use of dairy, meat, poultry, fish and vegetable products
- nature of special dietary requirements suitable for savoury bread products
- nature of religious special dietary needs as they relate to savoury products, including:

- Buddhism
- Hinduism
- Islam
- Judaism
- nature of ingredient-specific special dietary needs as they relate to savoury products, including:
  - vegetarian
  - vegan
- techniques and considerations for production scheduling, including:
  - timings
  - volume requirements
  - savoury filling requirements for product types
  - bake parameters for savoury products
  - product processing requirements
  - storage requirements for savoury products
  - recipe reformulation to minimise waste
- safe handling, shelf life and storage requirements of ingredients used in savoury bread production, including:
  - savoury sauces
  - meat ingredients
  - dairy ingredients
  - vegetable ingredients
  - herb ingredients
- effects of seasonal changes on dairy products
- storage requirements for:
  - cooked savoury fillings
  - cold savoury fillings
- principles of the production processes, including:
  - preparing fillings
  - mixing, including incorporating savoury ingredients into dough
  - baking toppings
  - rolling dough
  - steaming dough
  - packaging savoury bread
- purpose and principles of the bulk fermentation process
- techniques for retarding savoury bread products, including:
  - retarding savoury bread in the cool phase
  - recovery of retarded savoury bread in the warm phase
- impacts on production of the following:
  - salted ingredients

- stability of breads using savoury products
- required characteristics of savoury bread products, including:
  - visual appeal
  - flavour
- techniques for disposing of waste from bread production
- savoury 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 as specified in the range of conditions
  - rolling pins
  - ingredients that meet the savoury bread product types required in the performance evidence
- specifications:
  - recipes that meet the savoury bread product types required in the performance evidence
  - end-product quality specifications that meet the savoury bread product types required in the performance evidence
  - food safety code regulatory requirements applicable to producing savoury 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>