



Australian Government

**Assessment Requirements for
FBPRBK3007 Produce specialty flour
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 specialty flour bread products according to a production schedule, including:

- producing the following six types of specialty flour bread products:
 - organic breads
 - non-wheat flour breads
 - gluten-free breads
 - rye breads
 - whole grain flour breads
 - wholemeal breads
- mixing and using the following three doughs:
 - scratch mix/no time/instant dough
 - bulk ferment sour doughs
 - all in mix
- using the following five product shapes:
 - baton/Vienna
 - boule/cob
 - loaf
 - rolls
 - specialty shape
- using one of the following five sours for rye bread:
 - lactic sour
 - acetic sour
 - natural sour

- powdered sour
- liquor sour
- incorporating pre-soaked grain into grain bread
- finishing bread using the following four finishing methods:
 - post-prove scoring
 - seeding
 - dusting
 - steaming
- selecting, using and cleaning the bread baking equipment listed in the range of conditions, including controlling electrical hazards applicable to cleaning
- selecting and using bread shaping equipment, tins and trays appropriate for dough piece scale, weight, volume and size
- documenting the production schedule, including the following six considerations:
 - timings
 - volume requirements
 - product processing requirements
 - recipe reformulation to minimise waste
 - finishing requirements for specialty flour products
 - bake parameters for specialty flour 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 specialty flour bread products
- safe use and cleaning of bread baking equipment listed in the range of conditions, including electrical hazards
- regulatory requirements for food applicable to producing specialty flour bread products
- considerations for production scheduling, including:
 - timings
 - volume requirements
 - product processing requirements
 - recipe reformulation to minimise waste
 - finishing requirements for specialty flour products
 - bake parameters for specialty flour products
- types, characteristics and storage requirements of ingredients used in specialty flour bread production, including:

- organic flour
- non-wheat flour
- rye flour
- gluten-free flour
- grains
- wholemeal flour
- hydration rates for grain breads and wholemeal breads, and purpose and techniques for the soaking of grains
- benefits of organics in flours
- nature of special dietary requirements and gluten intolerance as they relate to dietary-suitable flours and specialty flour bread products
- reformulation of grain and fibre breads
- mixing processes and mixing outcomes for:
 - scratch mix/no time/instant dough
 - bulk ferment sour doughs
 - all in mix
 - specialty flour doughs
 - rye breads
- principles of processing and hearth baking specialty flour breads
- techniques for producing rye breads, including:
 - rye flour varieties for different rye breads
 - using lactic, acetic and natural sour doughs for rye breads
 - using powder and liquor sours for rye breads
 - using baskets for proving when baking rye breads
- processing and baking techniques required for using specialty flours, including:
 - rye breads
 - organic breads
 - non-wheat flour breads
 - gluten-free breads
 - wholemeal flour breads
- impacts on production, including:
 - soaking of grains
 - processing gluten-free flour
- techniques for selecting tins and trays appropriate for dough piece scale weight, volume and size
- causes and corrective action for predictable and sometimes unpredictable specialty flour bread production problems, including:
 - machinery failure
 - environmental factors, including heat, humidity and cold
 - poor quality ingredients
- techniques for disposing of waste from bread production

- specialty flour 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
 - tins
 - trays
 - ingredients that meet the specialty flour bread product types required in the performance evidence
- specifications:
 - recipes that meet the specialty flour bread product types required in the performance evidence
 - end-product quality specifications to meet the specialty flour bread product types required in the performance evidence
 - food safety code regulatory requirements applicable to producing specialty flour 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.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>