



**Australian Government**

# **FBPRBK3007 Produce specialty flour bread products**

**Release: 1**

## FBPRBK3007 Produce specialty flour bread products

### 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 produce specialty flour bread products in a commercial baking environment. Specialty flour bread products include organic flour breads, non-wheat flour breads, gluten-free breads, rye breads, whole grain flour breads and wholemeal breads.

This unit applies to individuals who apply a broad range of knowledge and skills with responsibility for their own work. This includes applying and communicating known solutions to predictable problems.

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

Retail baking (RBK)

### 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 for work	1.1 Confirm product types and volumes to schedule production

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	<p>1.2 Calculate yield and adjust recipe to meet special dietary requirements and production volumes</p> <p>1.3 Confirm work area and work practices meet food safety and workplace health and safety requirements</p> <p>1.4 Select and wear personal protective equipment according to safety requirements</p> <p>1.5 Select specialty flour bread baking equipment and check to confirm readiness for use</p> <p>1.6 Select ingredients and check to confirm quality and quantity</p>
2. Mix specialty flour bread dough	<p>2.1 Measure ingredient quantities to meet recipe specification</p> <p>2.2 Load ingredients into mixer in required ingredient placement</p> <p>2.3 Operate and monitor mixer to achieve speciality flour bread dough development for product type</p> <p>2.4 Check specialty flour dough to identify faults and rectify</p>
3. Process specialty flour bread dough	<p>3.1 Divide, scale, mould and rest dough to meet required end-product specialty flour product shapes and baked weights</p> <p>3.2 Final mould dough and place on baking surfaces for final prove as required</p> <p>3.3 Final prove specialty flour dough as required for product type</p> <p>3.4 Check processed specialty flour dough to identify faults and rectify</p>
4. Pre-bake finish specialty flour bread products	<p>4.1 Prepare pre-bake finishing mediums to recipe specifications</p> <p>4.2 Pre-bake finish specialty flour products to meet end-product specifications</p> <p>4.3 Check pre-bake finished specialty flour products to identify faults and rectify</p>
5. Bake specialty flour bread products	<p>5.1 Set baking temperatures and times to prepare for baking</p> <p>5.2 Visually check dough size to confirm specialty flour product readiness for baking</p> <p>5.3 Load oven and steam as required for specialty flour product type</p> <p>5.4 Monitor baking to achieve baked colour and stability required for speciality flour bread product type</p>

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	5.5 Unload and de-pan baked specialty flour products to cool 5.6 Check specialty flour bread product to identify faults and rectify 5.7 Prepare and transfer products for presentation and storage according to packaging and food safety requirements
6. Complete work	6.1 Clean equipment and work area to meet housekeeping standards 6.2 Dispose of waste according to workplace requirements 6.3 Complete workplace records according to workplace requirements

## 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.*

<b>Skill</b>	<b>Description</b>
Reading	<ul style="list-style-type: none"> <li>Interprets key information from recipes, ingredient labels, baking equipment operating instructions and end-product specifications</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Prepares production schedules and completes production records using required format, language and structure</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Identifies and comprehends ingredient quantities in recipes, dates on ingredient labels, and temperature, humidity and timer settings</li> <li>Estimates approximate quantities, and uses equipment to measure ingredient weights and volumes, and water and dough temperatures</li> <li>Divides dough into equal portions by estimated weight</li> <li>Performs calculations to adjust recipes using baking formulas, and allows for wastage</li> <li>Uses understanding of three-dimensional shapes to mould dough shapes and check end-product shapes</li> <li>Interprets measurement information to set, monitor and adjust process parameters</li> <li>Completes production records using mathematical symbols and conventions</li> </ul>
Navigate the world of work	<ul style="list-style-type: none"> <li>Complies with workplace health and safety and food safety regulatory requirements relevant to a commercial baking operation</li> <li>Follows organisational policies and procedures relevant to own</li> </ul>

Skill	Description
	work role
Get the work done	<ul style="list-style-type: none"> <li>Plans, organises and implements tasks required to achieve production outcomes</li> <li>Uses problem-solving skills to analyse product and process faults and decide on appropriate action</li> </ul>

## Range of Conditions

*This section specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.*

Specialty flour bread baking equipment must include:	<ul style="list-style-type: none"> <li>equipment, including: <ul style="list-style-type: none"> <li>industrial oven</li> <li>industrial mixer and attachments</li> <li>dish washing area</li> </ul> </li> <li>equipment accessories, including: <ul style="list-style-type: none"> <li>dish washing area taps and accessories</li> </ul> </li> <li>ancillary equipment, including: <ul style="list-style-type: none"> <li>specialty flour storage containers</li> <li>grain soaking containers</li> <li>dough storage containers</li> </ul> </li> <li>tools and utensils, including: <ul style="list-style-type: none"> <li>dusting sieves</li> <li>scoring knives</li> <li>spray bottles</li> <li>thermometers.</li> </ul> </li> </ul>
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## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK3007 Produce specialty flour bread	FDFRB3002A Produce bread dough	Redesigned unit that includes content from previous unit	No equivalent unit

products	FDFRB3005A Bake bread	Redesigned unit that includes content from previous unit	No equivalent unit
	FDFRB3010A Process dough	Redesigned unit that includes content from previous unit	No equivalent unit
	FDFRB3011A Diagnose and respond to product and process faults (bread)	Redesigned unit that includes content from previous unit	No equivalent unit

## Links

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