



Australian Government

**Assessment Requirements for
FBPRBK3012 Schedule and produce bread
production**

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 scheduled production for and produced 19 bread products over a period of four shifts (Note: The scheduling of production is to be done prior to the production of the bread products), including:

- producing the following five bread product types:
 - condensed/sandwich loaves
 - iced decorated sweet yeast buns
 - savoury bread rolls
 - laminated yeast dough as croissant product
 - whole grain flour breads
- producing 14 of the following 17 bread product types:
 - crusty loaf with no more than 2% enriching agents that is plaited, Vienna, French stick or cob
 - soft/enriched bread roll variety
 - crusty/lean bread roll varieties
 - high top loaves, either married or single
 - fruited sweet yeast product
 - filled sweet yeast product
 - cream decorated sweet yeast bun
 - spiced sweet yeast bun or loaf
 - savoury flat bread
 - savoury steamed bread
 - savoury unleavened product
 - fried basic artisan product as decorated donuts
 - sweet laminated yeast dough as danish product
 - highly enriched basic artisan product

- wholemeal breads
- gluten-free breads
- rye breads
- using at least two of the following four mixing methods per shift:
 - instant/no time/rapid dough process
 - chemical leavened dough
 - bulk ferment
 - ferment
- monitoring operations and addressing variations to the production schedule, ensuring end-product specifications and production targets are met
- documenting and implementing four daily production schedules, including the following production scheduling considerations:
 - production timings
 - product quality
 - reformulation of recipes to suit products
 - finished dough or batter temperatures
 - mixing, processing, baking and finishing requirements for products
 - special equipment or resources required for production
 - scheduling for each stage of the bakery production process, including labour requirements
 - equipment types
- documenting a production report for each of the four shifts that includes the following considerations:
 - scheduling efficiencies for use of equipment and labour in relation to items produced
 - wastage efficiencies of products produced
 - improvements on the scheduling to meet performance
 - product quantities produced in relation to products scheduled
 - completion times of product
 - product quality outcomes.

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 applicable to scheduling and producing bread products

- regulatory requirements for food safety applicable to scheduling and producing bread products, including temperature control and the prevention of cross-contamination in the use of dairy, meat, poultry, fish and vegetable products
- techniques relevant to planning bread production, including:
 - production timings
 - product quality
 - reformulation of recipes to suit products
 - finished dough or batter temperatures
 - mixing, processing, baking and finishing requirements for products
 - special equipment or resources required for production
 - scheduling for each stage of the bakery production process
 - equipment types
- considerations relevant to reporting on production outcomes, including:
 - scheduling efficiencies and whether completion times were met
 - wastage efficiencies of products produced
 - improvements on the scheduling to meet performance
 - product quantities produced in relation to products scheduled
 - completion times of product
 - product quality outcomes
- techniques used to regulate dough maturation and proving, including:
 - formulation
 - temperature control
 - time
- predictable causes of production variation and their likely impact on production targets, including:
 - machine failure
 - product failure
 - calculation errors
 - estimation errors
- production processes for different product ranges, including:
 - use of specific equipment
 - use of specialised ingredients
 - additional preparation requirements
- baking industry terminology relevant to bread production planning.

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
 - commercial bakery equipment and information on capacity
 - industrial oven
 - industrial mixer and attachments
 - pastry sheeter or dough break
 - refrigeration
 - ingredients to meet the product types required in the performance evidence
- specifications:
 - production schedule template that includes a level of detail that accurately represents workplace conditions
 - recipe specifications for the product types required in the performance evidence
 - formulae to calculate batch weight to finished product weight
 - end-product quality specifications to meet the product types required in the performance evidence
- timeframes:
 - over five shifts that can be continuous or staggered, consisting of one shift for upfront scheduling of production for the bread products specified in the performance evidence, and four daily shifts for the production of the baked products specified in the performance evidence.

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>