



Australian Government

FBPRBK3014 Produce sweet yeast 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

Application

This unit of competency describes the skills and knowledge required to produce sweet yeast products in a commercial baking environment. Sweet yeast products include enriched breads and fruited enriched 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 1.2 Calculate yield and adjust recipe to meet required production volumes 1.3 Confirm work area and work practices meet food safety and

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	workplace health and safety requirements 1.4 Select and wear personal protective equipment according to safety requirements 1.5 Select sweet yeast baking equipment and check to confirm readiness for use 1.6 Select and prepare ingredients and check to confirm quality and quantity 1.7 Clean and condition fruits to prepare for use 1.8 Prepare sweet fillings as required for product type
2. Mix sweet yeast dough	2.1 Measure ingredient quantities to meet recipe specifications 2.2 Load ingredients into mixer in required placement 2.3 Operate and monitor mixer to achieve sweet yeast dough development for product type 2.4 Check mixed sweet yeast dough to identify faults and rectify
3. Process sweet yeast dough	3.1 Divide, scale, mould and intermediate prove sweet yeast dough to meet end-product shape and baked weight 3.2 Apply sweet fillings to sweet yeast doughs to meet product type 3.3 Final mould sweet yeast dough to meet product requirements, and place on baking surfaces for final prove 3.4 Retard sweet yeast dough as required for product type 3.5 Final prove sweet yeast dough as required for product type 3.6 Check processed sweet yeast dough to identify faults and rectify
4. Bake sweet yeast products	4.1 Set baking temperatures and times to prepare for baking 4.2 Visually check dough size to confirm readiness for baking 4.3 Monitor baking to achieve baked colour and stability required for sweet yeast product type 4.4 Unload and de-pan sweet yeast products to cool 4.5 Glaze products after baking as required for product type 4.6 Check sweet yeast products to identify faults and rectify
5. Finish sweet yeast products	5.1 Prepare finishing mediums to meet recipe specifications 5.2 Finish baked products to meet end-product specifications

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	5.3 Check finished products to identify faults and rectify 5.4 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.

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

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

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.

Sweet yeast baking equipment must include:	<ul style="list-style-type: none"> equipment, including: <ul style="list-style-type: none"> industrial oven industrial mixer and attachments ancillary equipment, including: <ul style="list-style-type: none"> dried fruit storage containers jugs used for storing glazes dry ingredient storage containers baking trays used for sweet yeast cooling wires used for sweet yeast tools and utensils, including: <ul style="list-style-type: none"> pipng bags used for decorating pipng nozzles used for decorating brushes used for glazing products knives used for decorating and cutting.
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Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK3014 Produce sweet yeast products	FDFRB3014A Produce sweet yeast products	Redesigned unit that includes content from previous unit, excluding frying and laminated products	Equivalent unit

Links

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