



Australian Government

FBPRBK3015 Schedule and produce bakery 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

Application

This unit of competency describes the skills and knowledge required to schedule and produce bakery production in a commercial baking environment.

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. Plan production schedule	1.1 Establish production targets to meet daily production requirements 1.2 Reformulate master recipes to meet production targets 1.3 Estimate process timing and plan process sequence to meet production targets

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Document production schedule according to workplace requirements
2. Plan production resources and processes	2.1 Identify equipment requirements, and check to confirm availability and operational readiness for production 2.2 Calculate ingredient quantities required to meet production targets 2.3 Confirm availability and quality of ingredient stocks to prepare for production
3. Implement production	3.1 Implement the production schedule to produce baked products 3.2 Monitor production against the production schedule to identify variances, and rectify to ensure production targets are met 3.3 Monitor and control food safety risks to meet food safety standards 3.4 Monitor and control workplace health and safety risks to meet workplace health and safety requirements 3.5 Assess baked products against required volumes and end-product specifications to identify faults and rectify
4. Complete production	4.1 Clean equipment and work area to meet housekeeping standards 4.2 Dispose of waste according to workplace requirements 4.3 Document scheduling adjustments and production outputs 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

Skill	Description
	<ul style="list-style-type: none"> Performs calculations to establish production targets, adjust recipes using baking formulas, and allow for wastage 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
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.

Daily production requirements must include:	<ul style="list-style-type: none"> baked products, including breads, cakes and pastries production volume end-product specifications times for completion for baked products.
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Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK3015 Schedule and produce bakery production	FDFRB3016A Plan and schedule production for retail bakery	Redesigned unit that includes content from previous unit Production of baked items added to the unit	No 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>