



Australian Government

Assessment Requirements for FBPRBK3018 Produce basic artisan products

Release: 1

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Modification History

| Release | Comments |
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| 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 basic artisan products according to a production schedule, including:

- producing the following seven basic artisan products:
 - laminated yeast dough as a croissant product
 - sweet laminated yeast dough as a danish product
 - basic artisan product as a display plaque
 - festive basic artisan product
 - lean basic artisan product as rolls or loaves
 - fried basic artisan product as decorated donuts
 - highly enriched basic artisan product
- processing one of the above basic artisan bread products as a retarded product
- mixing and using the following three doughs:
 - instant dough/scratch mix/no time dough
 - ferment
 - salted/dead display dough
- using the following three moulding techniques:
 - hand moulding
 - machine moulding
 - laminating yeast dough
- using the following two finishing techniques:
 - pre-bake finishing using pastes, washes or glazes
 - using creams, icings, chocolate or fondant to finish baked or fried product
- selecting, using and cleaning the basic artisan baking equipment listed in the range of conditions, including controlling electrical hazards applicable to cleaning

- selecting and using 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 basic artisan product
 - baked parameters for basic artisan product.

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 basic artisan products
- safe use and cleaning of baking equipment listed in the range of conditions, including electrical hazards
- regulatory requirements for food safety applicable to producing basic artisan products
- considerations for production scheduling, including:
 - timings
 - volume requirements
 - product processing requirements
 - recipe reformulation to minimise waste
 - finishing requirements for basic artisan product
 - baked parameters for basic artisan product
- functions and characteristics of ingredients used in basic artisan production, including:
 - flour types
 - salt
 - yeast
 - fats
 - flavours and spices
 - fondant
 - chocolate
 - icing and glazes
- processes for making:
 - instant dough/scratch mix/no time dough
 - ferments

- display doughs
- principles of retarding basic artisan products, including:
 - mixing
 - dough temperatures
 - cooling retarded products
 - warm phase with retarded products
- mixing processes and gluten development for:
 - highly enriched doughs
 - laminated doughs
 - display doughs
- types and use of pre-baked finishing for basic artisan products
- types and use of post-baked finishing for basic artisan products
- techniques for shaping basic artisan products, including:
 - crescent
 - plaque
 - rolls
 - loaf
- storage and shelf life of basic artisan products, including:
 - croissants – laminated
 - danish – laminated
 - lean crusty doughs
 - basic artisan display plaques
 - enriched basic artisan products
 - fried basic artisan products
- processing techniques for laminated doughs, including:
 - English method laminating
 - French method laminating
 - using lean and enriched doughs for laminating
 - selecting and using fats in lean and enriched laminated doughs
 - mixing of laminated doughs
 - proving and baking of laminated doughs
- processing of dough for display purposes, including:
 - using display dough
 - baking of display doughs
 - colouring of display doughs
- techniques for calculating yields, adjusting recipes and measuring ingredients
- purpose and functions of basic artisan baking and frying processes, including:
 - oven temperatures
 - baking times
 - proving times and temperatures

- dry proving
- frying temperatures
- causes of and corrective action for predictable and sometimes unpredictable basic artisan production problems, including:
 - machinery failure
 - environmental factors, including heat, humidity and cold
 - poor quality ingredients
 - poor oil quality in frying
- techniques for disposing of waste from basic artisan product production
- basic artisan product 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 specified in the range of conditions
 - deep fryer
 - tins
 - trays
 - ingredients that meet the basic artisan product types required in the performance evidence
- specifications:
 - recipes that meet the basic artisan product types required in the performance evidence
 - end-product quality specifications to meet the basic artisan product types required in the performance evidence
 - food safety code regulatory requirements applicable to producing basic artisan 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.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

