



Australian Government

FBPRBK4001 Produce artisan bread products

Release: 1

FBPRBK4001 Produce artisan 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 artisan bread products in a commercial baking environment.

This unit applies to individuals who apply a broad range of specialised knowledge and skills with responsibility for their own work. This includes applying and communicating non-routine technical solutions to predictable and unpredictable 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

FBPRBK3005 Produce basic bread products.

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>
	<p>workplace health and safety requirements</p> <p>1.4 Select and wear personal protective equipment according to safety requirements</p> <p>1.5 Select artisan 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. Prepare artisan bread fillings	<p>2.1 Measure artisan filling ingredient quantities and prepare to meet recipe specification</p> <p>2.2 Check artisan fillings to identify faults and rectify</p> <p>2.3 Store artisan fillings according to food safety requirements</p>
3. Mix artisan ferments	<p>3.1 Measure artisan ferment ingredient quantities to meet recipe specifications</p> <p>3.2 Load ingredients into mixer in required ingredient placement</p> <p>3.3 Operate and monitor mixer to achieve artisan bread dough development for product type</p> <p>3.4 Check artisan ferment to identify faults and rectify</p> <p>3.5 Store artisan ferments according to food safety and product requirements</p>
4. Mix artisan bread dough	<p>4.1 Measure artisan bread dough ingredient quantities to meet recipe specifications</p> <p>4.2 Load ingredients into mixer in required ingredient placement</p> <p>4.3 Operate and monitor mixer to achieve artisan bread dough development for product type</p> <p>4.4 Add fillings as required to meet artisan bread product type</p> <p>4.5 Check artisan dough to identify faults and rectify</p>
5. Process artisan bread dough	<p>5.1 Divide, scale and mould dough to meet end-product shapes and baked weights</p> <p>5.2 Fold in fillings as required to meet product type</p> <p>5.3 Rest and fold artisan dough as required for product type</p> <p>5.4 Check artisan dough to confirm strength and tenacity</p> <p>5.5 Scale artisan dough for intermediate prove</p> <p>5.6 Final mould artisan dough and place on baking or proving surfaces</p>

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	for final prove 5.7 Retard artisan dough as required for product type 5.8 Check processed artisan dough to identify faults and rectify
6. Pre-bake finish artisan bread products	6.1 Prepare pre-bake finishing mediums to meet recipe specifications 6.2 Pre-bake finish artisan products to meet end-product specifications 6.3 Check pre-bake finished artisan products to identify faults and rectify
7. Bake artisan bread products	7.1 Set baking temperatures and times to prepare for baking 7.2 Visually check artisan dough size to confirm readiness for baking 7.3 Load oven and steam artisan bread as required for product type 7.4 Monitor baking to achieve baked colour and stability required for artisan bread product type 7.5 Unload and de-pan artisan baked products to cool 7.6 Check artisan bread product to identify faults and rectify 7.7 Prepare and transfer products for presentation and storage according to packaging and food safety requirements
8. Complete work	8.1 Clean equipment and work area to meet housekeeping standards 8.2 Dispose of waste according to workplace requirements 8.3 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

Skill	Description
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, water and dough temperatures, and dough and product dimensions • Divides dough into equal portions by estimated weight • Performs calculations to adjust recipes using baking formulas, and allows for wastage • 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
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.

Artisan bread baking equipment must include:	<ul style="list-style-type: none"> • equipment, including: <ul style="list-style-type: none"> • industrial oven • industrial mixer and attachments • cool room or refrigerator • equipment accessories, including: <ul style="list-style-type: none"> • oven setter boards, trays or belts • cool room or refrigerator shelving • ancillary equipment, including: <ul style="list-style-type: none"> • dough proving tubs • mixing bowls
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	<ul style="list-style-type: none"> • proving boards/trays • proving racks • dry ingredient storage containers • cutting boards • tools and utensils, including: <ul style="list-style-type: none"> • bread knives • scoring knives • food processing knives • dough scrapers • spray bottles • sieves.
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Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK4001 Produce artisan bread products	FDFRB3013A Produce artisan breads	Redesigned unit that includes content from previous unit Code changed to reflect AQF alignment	No equivalent unit
	FDFRB4004A Produce sourdough products	Redesigned unit that includes content from previous 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>