



Australian Government

FBPRBK4002 Develop advanced artisan bread methods

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 develop advanced artisan bread methods 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

FBPRBK4001 Produce artisan bread products.

Note the following chain of prerequisites that also applies to this unit.

Unit of competency	Prerequisite requirement
FBPRBK4001 Produce artisan bread products	FBPRBK3005 Produce basic bread products

Unit Sector

Retail baking (RBK)

Elements and Performance Criteria

Elements	Performance Criteria
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<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Conduct advanced artisan bread product experiments	<p>1.1 Research and analyse local and international advanced artisan bread making trends to extend knowledge of artisan dough rheology</p> <p>1.2 Apply knowledge of advanced artisan bread making to inform advanced artisan bread making ideas</p> <p>1.3 Adapt recipes and processes based on advanced artisan bread making ideas</p> <p>1.4 Use experimentation to trial and refine advanced artisan bread ideas and achieve desired advanced artisan bread product outcomes</p> <p>1.5 Produce advanced artisan bread products using recipes and baking processes based on research and experimentation</p> <p>1.6 Document trial outcomes, recipes and process and product specifications according to workplace procedures</p>
2. Apply advanced finishing methods to bread	<p>2.1 Research and analyse advanced finishing trends to extend knowledge of advanced finishing methods</p> <p>2.2 Apply knowledge of advanced finishing methods to inform advanced finishing design ideas</p> <p>2.3 Finish advanced artisan bread products using advanced design methods of moulding and scoring</p>
3. Apply sensory analysis to assess advanced bread products	<p>3.1 Prepare advanced bread product evaluation samples for sensory analysis testing</p> <p>3.2 Undertake sensory analysis of bread samples to evaluate bread properties</p> <p>3.3 Document sensory analysis findings for advanced bread product according to workplace requirements</p>
4. Provide advice on food and beverage compatibility	<p>4.1 Assess the compatibility of advanced artisan breads with food items and beverages</p> <p>4.2 Develop informed opinions to support the selection of compatible food and beverage items with flavour profiles of advanced artisan bread products</p> <p>4.3 Document food and beverage matching to support advanced artisan bread products according to workplace procedures</p>

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
Learning	<ul style="list-style-type: none"> Undertakes independent research and experimentation, and reflects on performance to build own knowledge and skills of advanced artisan bread making methods
Reading	<ul style="list-style-type: none"> Sources, interprets and analyses advanced artisan bread making information from a range of technical baking industry texts
Writing	<ul style="list-style-type: none"> Prepares recipes, trial records, process and product specifications, sensory analysis outcomes and compatibility documentation using structure, technical language and format appropriate to purpose
Numeracy	<ul style="list-style-type: none"> Extracts and interprets mathematical information embedded in technical baking industry texts Performs calculations and uses baking product formulas to interpret, adapt and adjust artisan bread recipes Uses mathematical symbols and conventions relevant to the baking industry to document trial outcomes, recipes, and process and product specifications
Navigate the world of work	<ul style="list-style-type: none"> Works independently to keep abreast of advanced artisan bread making trends
Interact with others	<ul style="list-style-type: none"> Recognises the importance of consulting with others when formulating advice on food and beverage pairing
Get the work done	<ul style="list-style-type: none"> Uses problem-solving skills to analyse and evaluate advanced artisan bread making ideas and trial outcomes and decide on appropriate action Takes responsibility for planning, organising and implementing tasks required to achieve required outcomes

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.

Advanced finishing methods must include:	<ul style="list-style-type: none"> advanced stencilling using speciality stencils oiled dough skins advanced scoring
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	<ul style="list-style-type: none"> • advanced moulding.
Bread properties must include:	<ul style="list-style-type: none"> • flavour profiles • crumb and crust textures • internal and external appearance • aromas • baked condition.

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK4002 Develop advanced artisan bread methods	Not applicable	New 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>