



**Australian Government**

**Assessment Requirements for  
FBPRBK4007 Assess and evaluate bread  
products**

**Release: 1**

# Assessment Requirements for FBPRBK4007 Assess and evaluate bread products

## Modification History

Release	Comments
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 assessed and evaluated three of the following bread products:

- sweet product
- fibre product
- rye product
- meal product
- savoury product
- basic bread product
- sour bread product
- specialty bread product
- decorative bread product.

The evaluation and assessment of the three product varieties must be benchmarked against at least three other products of the same variety to produce comparative findings and qualitative judgements. The individual must also have researched two different baking industry sources and selected suitable product quality criteria to make the assessment and evaluations.

The bread products to be assessed and evaluated must include:

- three of the following product finishes:
  - baked finished product
  - post-baked finished product
  - dusted product
  - seed product
  - decorative finished product
  - glaze finished product
  - cream or iced finished product

- sweet finished product
- at least two of the following shapes:
  - condensed
  - roll
  - baton
  - sandwich
  - loaf/Vienna
  - high top
  - parcel
  - baguette
  - novelty shape.

In assessing and evaluating one bread product, the individual must create a written report that includes each of the following categories:

- appearance, including:
  - symmetry, uniformity and volume
  - presentation and cleanliness
  - crumb character
  - baked or fried colour
  - general character
- texture, including:
  - crumb cell size
  - gas cell structure
  - feel and softness
  - crumb stability
  - moisture of product
- aroma, including:
  - freshness
  - fermentation aromas as required by product
  - aroma suitability to product type
- flavour, including:
  - suitability of product variety
  - freshness
  - sweetness according to flavour variety required
  - levels of salt according to flavour variety required
  - quality of ingredients.

The evaluation and assessment report must also include the following considerations:

- storage stability and shelf life

- product cost compared to product quality
- suitability of packaging against the product variety
- technical difficulty
- product originality
- appearance
- volume
- problems or faults with the product and their causes
- an overall numerical score and descriptive rating of the product
- a recommendation on the commercial positioning of the product compared to competitor products.

## 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:

- techniques used to assess and evaluate bread products, including:
  - sweet product
  - fibre product
  - rye product
  - meal product
  - savoury product
  - basic bread product
  - sour bread product
  - specialty bread product
  - decorative bread product
- fermented bread product finishes, including:
  - baked finishes
  - seeding and dusting product
  - decorative finishes
  - glazed finishes
  - cream or iced finishes
  - sweet finishes
- fermented product characteristics, including:
  - internal and external appearances
  - internal and external textures
  - internal and external aromas
  - internal and external flavours
- other bread product features and considerations, including:
  - storage stability and shelf life
  - product cost compared to product quality
  - packaging against the product variety

- technical difficulty
- product originality
- volume
- common problems or faults and their causes
- technical bakery science terminology.

## Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
  - a commercial bakery or a food evaluation venue, or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - bakery products for evaluation
  - bakery products from the same class for comparison
  - equipment for conducting tests
  - documentation or technology for recording information
  - workplace procedures for evaluating and assessing products
- specifications:
  - industry recognised bakery product standards
- relationships (internal and/or external):
  - bakery representatives
- timeframes:
  - according to work requirements.

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>