



Australian Government

FBPRBK4007 Assess and evaluate bread products

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 evaluate the quality of baked bread products.

This unit is applicable to a commercial baking environment, particularly during product testing, confirming the quality of developed products and judging products for a baking competition or for commercial positioning. It can be applied to a specific bakery product range and should be customised to the quality standards of that product range.

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

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. Determine	1.1 Define product and identify product class

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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>
methodology for evaluating bread product quality	1.2 Research and identify standards relevant to product class 1.3 Review product class standards and select product quality criteria 1.4 Select evaluation methodology to ensure standardised evaluation approach
2. Assess bread product	2.1 Assess product volume and appearance against standards 2.2 Assess product characteristics, including texture, aroma, colour and taste against standards 2.3 Assess technical difficulty and originality of product against standards 2.4 Document assessment findings according to workplace procedures
3. Complete bread evaluation	3.1 Use assessment findings to rate product characteristics against product quality criteria 3.2 Identify common product problems and determine their causes 3.3 Review ratings to determine product strengths and weaknesses against the standards 3.4 Document evaluation according to workplace procedures
4. Make bread product comparisons and recommendations	4.1 Compare product with other products of its class 4.2 Interpret findings to make recommendations for quality rating and commercial positioning of product 4.3 Make recommendations for product improvement according to findings

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 textual information obtained from a range of sources and determines how content may be applied to product evaluation
Writing	<ul style="list-style-type: none"> Integrates information from a number of sources to develop evaluation criteria and methodology

Skill	Description
	<ul style="list-style-type: none"> Prepares assessment reports using technical baking terminology and clear, logical language
Oral communication	<ul style="list-style-type: none"> Uses questioning techniques and active listening to confirm details, clarify responses and seek advice
Navigate the world of work	<ul style="list-style-type: none"> Independently keeps up-to-date with baking product knowledge and quality standards
Get the work done	<ul style="list-style-type: none"> Plans, organises and implements tasks required to achieve required outcomes

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK4007 Assess and evaluate bread products	FDFRB4007A Evaluate and assess bakery product	Redesigned unit with a focus on bread products, incorporating 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>