



Australian Government

Assessment Requirements for FBPTEC3006 Work with flours and baking additives

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has identified the functions and properties of flours and baking additives, including for:

- at least two different types of flour
- at least two different leavening agents, and
- at least two different additives.

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:

- different flours and their uses and suitability for different baked products:
 - baker's or strong flour
 - wholemeal flour
 - weak flours
- characteristics and differences in flour produced from a variety of new and ancient grains, and the cultivation required for successful propagation of the different crops
- general physical-chemical properties of common flours, including protein quality and quantity, fibre content, starch levels and damaged starch, fats/oils, natural sugars and moisture contents, and the impact that differing properties have on processing and finished product
- key properties of wet and dry leavening agents and how each should be stored to maintain health, viability and integrity
- principles of fermentation
- typical additives used in baking, and their purpose

- storage requirements to ensure quality of product is maintained, including the effects of temperature, moisture, contamination from other materials, allergen management, pest control
- typical analytical tests and checks to determine quality of flour and additives, including observation, smell and rapid tests
- typical faults that occur in baked products as a result of flour and additive ingredient treatment or integrity
- the purpose and intent of food safety legislation and control measures for physical, chemical, microbiological and allergenic risks
- Food Standards Code in relation to product and site
- Common microbiological, physical, chemical and allergenic hazards that can occur when processing baked products, including the types of hazards likely to occur, the conditions under which they occur, and possible consequences
- contamination/cross-contamination and cross-contact food safety risks associated with flour and additives used in a commercial bakery, and how each can be controlled
- cleaning and sanitisation procedures for ingredients containing allergens.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a bakery setting or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - a variety of flours and additives
- specifications:
 - information on food safety
 - access to Food Standards Code
 - ingredient information.

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>