



Australian Government

Department of Education, Employment and Workplace Relations

FDFRB3002A Produce bread dough

Revision Number: 1

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Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit of competency covers the skills and knowledge required to produce a range of dough types, including white, brown, wholemeal and grain doughs, in an in-store bakery or retail baking environment.
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Application of the Unit

Application of the unit	This unit has application in a retail baking environment within the food processing industry.
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units	

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
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Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Prepare to mix dough	1.1. Ingredient specifications are confirmed and available to meet product requirements 1.2. Equipment is checked to confirm readiness for use 1.3. Ingredients are weighed and/or measured to meet recipe requirements
2. Prepare a range of dough types	2.1. Ingredients are loaded into the mixer to meet recipe requirements 2.2. Dough mixing equipment is set and operated to meet recipe requirements 2.3. Dough meets specifications 2.4. Unacceptable dough is identified, rectified and/or reported
3. Clean equipment	3.1. Equipment is cleaned to meet production and hygiene requirements 3.2. Waste is disposed of according to workplace procedure 3.3. Work is conducted in accordance with workplace environmental guidelines 3.4. Workplace records are maintained according to workplace recording requirements

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

Ability to:

- access workplace information to identify production requirements
- confirm condition, type, quality and quantity of ingredients
- confirm that equipment is clean and ready for operation
- weigh, scale or measure ingredients according to product specification
- calculate yield based on a given batch weight or flour weight according to workplace practice
- transfer ingredients to the mixer in the required sequence
- set mixing equipment to meet recipe requirements
- adjust water temperature to meet final finished dough temperature requirements
- operate and monitor the mixing process, such as monitoring:
 - dough consistency feel and texture
 - ingredient and finished dough temperature
 - dough development/bulk fermentation time
- take corrective action as required to ensure dough requirements are met
- finish dough to meet product requirements, such as adding shortening pastry margarine and/or butter if not already in the mix
- clean equipment and utensils to meet hygiene standards
- maintain workplace records as required
- maintain work area to meet housekeeping standards
- use oral communication skills/language competence to fulfil the job role as specified by the organisation, including questioning, active listening, asking for clarification and seeking advice from supervisor
- work cooperatively within a culturally diverse workforce

Required knowledge

Knowledge of:

- basic principles of dough making
- ingredient characteristics and purpose in dough., including flour quality and the components of wheat flour
- settings, operating requirements and safety features of equipment used
- methods used to confirm accuracy of measuring equipment used, including taring scales
- ingredient storage requirements
- significance of factors such as dough temperature, the amount of work

REQUIRED SKILLS AND KNOWLEDGE

input/mixing time, gluten development, water addition, yeast activity and consistency of dough

- purpose and time required to allow dough to rest/ferment following mixing
- required characteristics of dough
- causes of variation and corrective action required
- settings, operational requirements and safety features of mixing equipment
- control points and related monitoring requirements
- occupational health and safety (OHS) hazards and controls
- waste handling and cleaning and procedures

Evidence Guide

EVIDENCE GUIDE	
<p>The Evidence Guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.</p>	
<p>Overview of assessment</p>	<p>Assessment must be carried out in a manner that recognises the cultural and literacy requirements of the assessee and is appropriate to the work performed. Competence in this unit must be achieved in accordance with food safety standards and regulations.</p>
<p>Critical aspects for assessment and evidence required to demonstrate competency in this unit</p>	<p>Evidence of ability to:</p> <ul style="list-style-type: none"> • plan and prepare ingredients, equipment and processes required for dough • combine and process ingredients according to requirements for type of product • assess dough outcomes against quality standards • take corrective action in response to typical faults and inconsistencies • clean equipment • apply safe work practices and identify OHS hazards and controls • cost final product • apply food safety procedures.
<p>Context of and specific resources for assessment</p>	<p>Assessment must occur in a real or simulated workplace where the assessee has access to:</p> <ul style="list-style-type: none"> • work procedures, including advice on relevant dough preparation requirements, safe work practices, food safety, quality and environmental requirements • recipe instructions • product specifications and related inspection/control points • mixing equipment • materials/ingredients • personal protective clothing, equipment and material safety data sheets (MSDS) as required • cleaning procedures, materials and equipment as required.
<p>Method of assessment</p>	<p>This unit should be assessed together with core units and other units of competency relevant to the function or work role.</p>

EVIDENCE GUIDE**Guidance information for assessment**

To ensure consistency in one's performance, competency should be demonstrated on more than one occasion over a period of time in order to cover a variety of circumstances, cases and responsibilities, and where possible, over a number of assessment activities.

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Policies and procedures	Work is carried out according to company policies and procedures, regulatory and licensing requirements, legislative requirements, and industrial awards and agreements
Legislative requirements	Legislative requirements are typically reflected in procedures and specifications. Legislation relevant to this industry includes: <ul style="list-style-type: none"> • the Food Standards Code, including labelling, weights and measures legislation • legislation covering food safety, environmental management, OHS, anti-discrimination and equal opportunity
Workplace information	Workplace information can include: <ul style="list-style-type: none"> • verbal or written instructions • standards operating procedures (SOPs) • specifications • production schedules • recipe instructions
Typical ingredients	Typical ingredients include but are not limited to: <ul style="list-style-type: none"> • wheat flour • water • salt • yeast • shortenings • bread improvers • additional ingredients, such as rye flour, sours, fruit, spices, grains and fibre
Equipment	Equipment may include: <ul style="list-style-type: none"> • mixers • sieves • weighing, metering and lifting equipment

Unit Sector(s)

Unit sector	Retail baking
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Competency field

Competency field	
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Co-requisite units

Co-requisite units		