



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **FDFRB3005A Bake bread**

**Revision Number: 1**

## FDFRB3005A Bake bread

### Modification History

Not applicable.

### Unit Descriptor

<b>Unit descriptor</b>	This unit of competency covers the skills and knowledge required to bake bread in an in-store bakery or retail baking environment.
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### Application of the Unit

<b>Application of the unit</b>	This unit has application in a retail baking environment within the food processing industry. It targets the worker responsible for operating ovens and the baking process in order to achieve quality standards for bread products.
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### Licensing/Regulatory Information

Not applicable.

### Pre-Requisites

<b>Prerequisite units</b>		

## Employability Skills Information

<b>Employability skills</b>	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

<b>ELEMENT</b>	<b>PERFORMANCE CRITERIA</b>
1. Prepare to bake dough	<p>1.1. Baking parameters are selected as required to meet safety and baking requirements</p> <p>1.2. Dough pieces are loaded into the oven</p> <p>1.3. Ingredients are confirmed and available to meet finishing requirements</p>
2. Bake bread	<p>2.1. Ovens are operated to meet required output</p> <p>2.2. Baked product meets food safety and quality requirements</p> <p>2.3. Unacceptable baked product is identified, rectified and/or reported</p> <p>2.4. The work area is maintained according to housekeeping standards</p> <p>2.5. Work is conducted in accordance with workplace environmental guidelines</p>

## 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 recipe/baking requirements
- select appropriate oven settings and start up the oven, including setting time and temperature controls
- load dough pieces
- schedule loads according to volume and temperature requirements to achieve time and energy efficiencies
- monitor baking process, including:
  - steam injection (as required)
  - crust colour
  - sheen
  - uniformity of shape
  - size (oven spring)
- take corrective action as required to maintain quality of product
- 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:*

- changes that occur to the product during baking
- how dough characteristics such as shape/size and skin formation affect the final product
- the effect of variables, such as time, temperature and humidity on baking
- the effect of yeast activity on the final product
- quality characteristics of final product, including:
  - volume
  - grain
  - texture
  - crumb colour
  - crust formation and colour

**REQUIRED SKILLS AND KNOWLEDGE**

- settings, operating requirements and safety features of equipment used
- causes of variation and corrective action required
- control points and related monitoring requirements
- occupational health and safety (OHS) hazards and controls
- waste handling and cleaning requirements

## Evidence Guide

<b>EVIDENCE GUIDE</b>	
<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><b>Overview of assessment</b></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><b>Critical aspects for assessment and evidence required to demonstrate competency in this unit</b></p>	<p>Evidence of ability to:</p> <ul style="list-style-type: none"> <li>• conduct pre-start checks on ovens used for baking</li> <li>• start, operate, monitor and adjust ovens to achieve required quality outcomes</li> <li>• assess bread outcomes against quality standards</li> <li>• take corrective action in response to typical faults and inconsistencies</li> <li>• apply safe work practices and identify OHS hazards and controls</li> <li>• safely shut down ovens</li> <li>• apply food safety procedures.</li> </ul>
<p><b>Context of and specific resources for assessment</b></p>	<p>Assessment must occur in a real or simulated workplace where the assessee has access to:</p> <ul style="list-style-type: none"> <li>• work procedures, including advice on relevant product requirements, safe work practices, food safety, quality and environmental requirements</li> <li>• recipe instructions</li> <li>• specifications, control points and processing settings</li> <li>• baking equipment</li> <li>• bread dough that has undergone final moulding and proof</li> <li>• personal protective clothing, equipment and material safety data sheets (MSDS) as required</li> <li>• cleaning procedures, materials and equipment as required.</li> </ul>
<p><b>Method of assessment</b></p>	<p>This unit should be assessed together with core units and other units of competency relevant to the function or work role.</p>
<p><b>Guidance information for</b></p>	<p>To ensure consistency in one's performance, competency should be demonstrated on more than one occasion over</p>

**EVIDENCE GUIDE****assessment**

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

<b>RANGE STATEMENT</b>	
<p>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.</p>	
<b>Policies and procedures</b>	Work is carried out according to company policies and procedures, regulatory and licensing requirements, legislative requirements, and industrial awards and agreements
<b>Legislative requirements</b>	<p>Legislative requirements are typically reflected in procedures and specifications. Legislation relevant to this industry includes:</p> <ul style="list-style-type: none"> <li>• the Food Standards Code, including labelling, weights and measures legislation</li> <li>• legislation covering food safety, environmental management, OHS, anti-discrimination and equal opportunity</li> </ul>
<b>Workplace information</b>	<p>Workplace information can include:</p> <ul style="list-style-type: none"> <li>• verbal or written instructions</li> <li>• standard operating procedures (SOPs)</li> <li>• specifications</li> <li>• production schedules</li> <li>• recipe instructions</li> </ul>
<b>Ovens</b>	Ovens may be loaded manually, or by placing trays or using slips and belts according to workplace equipments

## Unit Sector(s)

<b>Unit sector</b>	Retail baking
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## Competency field

<b>Competency field</b>	
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## Co-requisite units

<b>Co-requisite units</b>		