



Australian Government

Department of Education, Employment and Workplace Relations

FDFRB3014A Produce sweet yeast products

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 sweet yeast cakes, buns and pastries 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. It covers skills required to produce sweet yeast and enriched products, such as buns, brioches, Danish pastries, croissants, Panettones and specialised Italian yeast goods.
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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. Ingredients are confirmed, available and conditioned or prepared to meet production requirements 1.2. Equipment is checked to confirm readiness for use
2. Prepare dough	2.1. Ingredients are loaded into mixer to meet recipe requirements 2.2. Mixing equipment is set and operated to meet recipe requirements 2.3. Dough meets product requirements
3. Bake/fry product	3.1. Dough is shaped for baking or frying 3.2. The baking/frying process is operated to meet required output 3.3. Final product meets food safety and quality requirements 3.4. Unacceptable product is identified, rectified and/or reported
4. Clean equipment	4.1. Equipment is cleaned to meet production and hygiene requirements 4.2. Work is conducted in accordance with workplace environmental guidelines 4.3. 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 recipe requirements
- confirm condition, type, quality and quantity of ingredients
- prepare ingredients as required, such as weighing, scaling or metering ingredients and conditioning ingredients (e.g. dried fruit)
- confirm that equipment required is available, clean and fit for use
- transfer ingredients to the mixer in the required sequence
- set mixing equipment to meet recipe requirements, such as:
 - selecting and fitting attachments
 - setting mixing speed and time
- operate and monitor the mixing process, such as:
 - ingredient and finished dough temperature
 - dough development
 - dough consistency, feel and texture
 - addition of special ingredients, such as dried fruit
 - selecting and fitting attachments
- finish dough to meet product requirements, such as rolling, adding shortening if not already in the mix, laminating and folding
- allow dough to proof
- prepare cooking/baking trays
- deposit, extrude, roll or shape dough to meet product and volume/weight requirements
- set up baking/frying equipment, such as setting oven temperatures, times and humidity and/or preparing deep frying equipment
- operate and monitor baking/frying process, such as monitoring time, colour and appearance
- cool and present finished product, such as placing on cooling racks and slicing and applying glazes and/or sugar
- calculate product yield based on given batch weight and/or main ingredient weight, according to workplace practices
- take corrective action so that quality standards are met
- clean equipment and utensils to meet hygiene standards
- complete workplace records as required
- maintain work area to meet housekeeping standards
- finish products according to enterprise procedures

REQUIRED SKILLS AND KNOWLEDGE

- form and fill products according to enterprise procedures
- 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 producing yeast-raised products
- ingredient characteristics, purpose in the product and storage requirements, including flour types, sugar grades, shortening and emulsifiers and other ingredients used
- required characteristics of finished products
- method used to calculate ingredient weights to meet production and recipe requirements
- acceptable standards for equipment/utensils used, including cleaning requirements and signs of wear or unacceptable damage (where measuring equipment is used, it may also include procedures, such as taring of scales)
- process requirements, such as:
 - mixing times and speeds
 - purpose and time required to allow mix to proof
 - batter/dough specifications
 - baking times and temperatures
 - oven settings
- effect of variables, such as ambient conditions, on the proving process, dough temperature, gluten development, water addition, yeast activity and consistency of dough
- settings, operating requirements and safety features of equipment used
- product presentation and storage requirements, such as refrigeration, freezing and shelf-life
- inspections/control points used to confirm that product meets quality requirements and related monitoring requirements
- causes of variation and corrective action required, including the role of sugar in browning
- occupational health and safety (OHS) hazards and controls
- waste handling requirements and methods, such as salting down waste to prevent yeast development
- cleaning requirements and procedures
- preparing and applying decorations to finish products where relevant
- forming and filling products where relevant

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 • bake or fry product • assess product 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 product requirements, safe work practices, food safety, quality and environmental requirements • recipe instructions • final product specifications and related inspection/control points • mixing, baking/frying 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</p>

EVIDENCE GUIDE	
	work role. An example could be: <ul style="list-style-type: none">• FDFOP2004A Clean and sanitise equipment.
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	
<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>	
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	<p>Legislative requirements are typically reflected in procedures and specifications. Legislation relevant to this industry includes:</p> <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	<p>Workplace information can include:</p> <ul style="list-style-type: none"> • verbal or written instructions • standard operating procedures (SOPs) • specifications • production schedules • recipe instructions
Typical sweet yeast products	<p>Typical sweet yeast products include but are not limited to:</p> <ul style="list-style-type: none"> • Danish pastries • croissants • savarin • brioche • Panettone • Italian cakes • fried cakes <p>These may be prepared from scratch or using pre-mixes</p>
Typical ingredients	Typical ingredients include but are not limited to:

RANGE STATEMENT	
	<ul style="list-style-type: none"> • flour • yeast • sugar • fruit • shortening and emulsifiers
Conditioning ingredients	Conditioning ingredients may include: <ul style="list-style-type: none"> • bringing to required temperature and soaking dry ingredients
Preparation and cooking methods	Preparation and cooking methods vary according to product type. Some products require lamination. Typical cooking methods include: <ul style="list-style-type: none"> • baking • frying
Finishing methods	Finishing methods can include: <ul style="list-style-type: none"> • filling • topping • glazing • soaking in syrup Washes such as milk and egg may be applied prior to cooking and/or baking
Typical equipment	Typical equipment includes: <ul style="list-style-type: none"> • mixers • sieves • lifting equipment • extruders • depositors • dough brake and/or rollers • ovens and frying equipment according to workplace practice and product requirements

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		