



Australian Government

FBPHVB2001 Freeze and thaw dough

Release: 1

FBPHVB2001 Freeze and thaw dough

Modification History

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

Application

This unit of competency describes the skills and knowledge required to freeze, store and thaw dough.

This unit applies to individuals who work under general supervision in a food processing or high volume production baking environment. It typically applies to the production worker responsible for applying basic operating principles to freeze dough.

All work must be carried out to comply with workplace procedures according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

High Volume Baking (HVB)

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. Prepare to freeze dough	1.1 Confirm dough is available for freezing 1.2 Identify freezing requirements for dough 1.3 Set freezers to meet parameters for snap freezing and for storage 1.4 Wear appropriate personal protective clothing according to safe

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	work procedures
2. Store frozen dough	2.1 Confirm storage conditions will retain quality characteristics of frozen dough 2.2 Transfer dough to snap freezer, ensuring minimal damage to dough 2.3 Package snap frozen dough for freezer storage to prevent moisture loss 2.4 Transfer snap frozen dough to freezer storage, ensuring minimal damage 2.5 Monitor frozen dough to ensure that product meets food safety and quality requirements 2.6 Adjust temperature settings as required to ensure product remains within specification
3. Thaw frozen dough	3.1 Thaw dough ensuring food safety and quality requirements 3.2 Identify, rectify and/or remove unacceptable dough 3.3 Dispose of waste according to workplace procedures 3.4 Conduct work in accordance with workplace environmental guidelines 3.5 Maintain workplace housekeeping standards for freezing, storing and thawing dough 3.6 Maintain workplace records according to workplace procedures

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	Identify requirements from basic instructions and procedures
Writing	Maintain basic records and observations using digital and/or paper-based formats

Skill	Description
Numeracy	• Accurately interpret readings on a thermometer or temperature gauge (°C) • Estimate and calculate storage and thawing times

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPHVB2001 Freeze and thaw dough	FBPOPR2055 Freeze dough	Updated unit code and title Minor changes to Performance Criteria to clarify task Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements	Equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

Assessment Requirements for FBPHVB2001 Freeze and thaw dough

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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 prepared to freeze, stored and thawed at least one batch of dough to meet specifications, including:

- applying safe work procedures
- following food safety procedures
- conducting inspections as required to confirm storage remains within specification
- addressing routine processing issues.

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:

- basic principles of freezing dough, including what occurs to dough during snap freezing and storage stages
- freezing equipment used, freezing capacity and the effect of freezing method on product
- different handling requirements of made-up and proofed dough to preserve the dough structure
- purpose and characteristics of packaging liners used to pack frozen dough
- procedures for maintaining temperature parameters of freezing equipment, including procedures to be followed when loading and removing dough to preserve temperature conditions
- storage patterns to make efficient use of space, allow for product rotation and minimise temperature fluctuations
- contamination/cross-contamination and food safety risks associated with freezing dough, and related control measures
- the significance of timeliness when both freezing and thawing dough
- optimal storage times for frozen dough

- the significance of variables, including dough type and size, on freezing and thawing processes
- procedures for efficiently thawing frozen product, and the consequences of slow thawing
- the effect of freezing/thawing on the quality of the final product
- inspection/control points used to confirm that product meets quality requirements, and related monitoring requirements
- causes of variation, and corrective action required when freezing, storing and thawing dough
- health and safety hazards and controls related to freezing, storing and thawing dough
- waste handling and cleaning requirements and procedures for freezing, storing and thawing dough
- recording procedures to ensure traceability of product.

Assessment Conditions

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

- physical conditions:
 - a production bakery or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - dough
 - personal protective equipment
 - packaging materials and liners
 - freezing equipment
 - cleaning materials and equipment
- specifications:
 - work procedures, including advice on relevant freezing, storing and thawing requirements, safe work practices, food safety, quality and environmental requirements
 - product specifications and related inspection/control points.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

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