



Australian Government

Assessment Requirements for FBPHVB3007 Manufacture crisp breads

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 manufactured at least one batch of crisp breads to meet product specifications, including:

- applying safe work practices
- applying food safety procedures to work practices
- confirming supply of necessary materials and services, including confirming slurry quality, quantity, temperature and degree of aeration
- confirming settings, including:
 - ovens and cutter settings for product type
 - web speed settings
 - depositing rate settings
 - flour (dusting) process settings
 - docking roller adjusted for product type
- monitoring and adjusting manufacturing equipment to achieve production specification, including:
 - slurry volume, weight and density
 - size (width, length and thickness)
 - texture, colour and weight
 - moisture level
 - clean, even break or cut
- taking corrective action in response to typical faults and inconsistencies.

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:

- purpose and basic principles of each stage of the crisp breads manufacturing process
- basic operating principles of equipment, including:
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications
 - purpose and location of sensors and related feedback instrumentation
- typical equipment faults and related causes, including signs and symptoms of faulty equipment, loss of power, and early warning signs of potential problems
- the flow of the crisp breads manufacturing process, and the effect of outputs on downstream processes
- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the crisp bread manufacturing equipment
- specifications and quality characteristics to be achieved by the crisp breads manufacturing process, including:
 - quality requirements of materials, and effect of variation on process performance
 - effect of slurry temperature on its ability to hold air
 - effect of docking roller on baking process
 - changes that occur in product during processing
- good manufacturing practices (GMP) relevant to work task
- contamination/cross-contamination, cross-contact allergen risks and food safety risks associated with manufacturing crisp breads, and related control measures
- methods used to monitor the crisp breads manufacturing process, including:
 - inspecting, measuring and testing as required by the crisp bread manufacturing process
 - inspection or test points (control points) in the process
 - related procedures and recording requirements
 - common causes of variation, and corrective action required
- health and safety hazards and controls
- procedures and responsibility for reporting production and performance information
- environmental and food safety issues and controls relevant to the crisp breads manufacturing process, including:
 - waste and rework collection and handling procedures
 - contamination and food safety risks
 - cleaning and sanitisation procedures
- emerging technologies related to high volume production baking
- procedures to track traceability of product.

Assessment Conditions

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

- physical conditions:

- a high volume production bakery or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - dough mix and slurry to meet production requirements
 - personal protective equipment
 - depositing, baking, cutting and stacking equipment
 - cleaning procedures, materials and equipment
- specifications:
 - production schedule and recipe/batch specifications
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - information on equipment capacity and operating parameters.

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>