



Australian Government

Assessment Requirements for FBPHVB3008 Operate and monitor a batter production process

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 operated and monitored production equipment to process at least one batch of cake or pudding batter, including:

- applying safe work procedures
- following food safety procedures
- monitoring supply and flow of materials to and from the batter production to confirm it remains within specification, including:
 - flour temperature and type
 - moisture
 - mixing time
 - mixing speed
 - batter appearance
- 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 mixing process, and the effect of variables (time, temperature and mixing speed)
- purpose of mixing equipment
- quality characteristics of batter to be achieved by mixing, and the effect of variation on baked product
- basic operating principles of equipment, including:
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications

- the purpose and location of sensors and related feedback instrumentation
- services required, and action to take if services are not available
- typical cake or pudding batter ingredients and their purpose
- the flow of the mixing process, and the effect of outputs on downstream processes
- process specifications, procedures and operating parameters for batters for different products, including:
 - mixing time and speed
 - ingredient and finished batter temperature
 - batter consistency, appearance and texture
- preparation of pans, tins, trays, liners and papers
- operating requirements and parameters, and corrective action required where operation is outside specified operating parameters
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems
- methods used to monitor the mixing process, including inspecting, measuring specific gravity, flow tests, checking weights and temperatures
- inspection or test points (control points) in the mixing process and the related procedures and recording requirements
- contamination/cross-contamination, cross-contact and food safety risks associated with the mixing process, and related control measures
- common microbiological, physical, chemical and allergen hazards related to the foods handled in the work area, including the types of hazards likely to occur, the conditions under which they occur, possible consequences, and control methods to prevent occurrence
- health and safety hazards and controls, including limitations of protective clothing and equipment used
- requirements of different shutdowns as appropriate to the mixing process and workplace production requirements, including emergency and routine shutdowns, and procedures to follow in the event of a power outage
- isolation, lock-out and tag-out procedures and responsibilities relevant to operating a mixing process
- environmental issues and controls relevant to the mixing process, including waste/rework collection and handling procedures related to the process
- emerging technologies related to high volume production baking
- basic operating principles of process control where relevant, including the relationship between control panels and systems and the physical equipment
- routine maintenance procedures for mixing equipment
- cleaning and sanitisation procedures for mixing equipment
- procedures and responsibility for reporting production information and 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:
 - personal protective equipment
 - mixing equipment and related services
 - batter ingredients
 - sampling schedules and test procedures and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - information on equipment capacity and operating parameters
 - production schedule and recipe/batch instructions
 - documentation and recording requirements.

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>