



Australian Government

Assessment Requirements for FBPHVB3009 Operate and monitor a non laminated pastry 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 pastry production equipment to produce at least one batch of non laminated, rolled pastry to meet specifications, including:

- applying safe work procedures
- following food safety procedures
- monitoring supply and flow of materials to and from the dough preparation process and equipment operation to confirm process remains within specification, including:
 - flour temperature and type
 - water temperature
 - fat type, distribution and percentage required for pastry type
 - rework pastry addition
 - dough characteristics
 - mixing time
- rolling dough to specification, including:
 - ensuring in-line hoppers are filled with flour to prevent pastry sticking to rollers
 - roller settings are within specification
 - checking pastry thickness
- 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 the non laminated pastry production process

- procedures for selecting ingredients and materials for non laminated pastry production, including:
 - recipe and production specifications
 - supply, condition and quality of ingredients
- non laminated pastry ingredients and their purpose
- types of processing equipment, including:
 - weighing equipment
 - mixing equipment
 - rolling equipment
 - testing equipment
 - spike rollers and cutters
 - conveyors
 - rework bins
- basic operating principles of non laminated pastry production equipment, including:
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications
 - purpose and location of sensors and related feedback instrumentation
- basic operating principles of process control, including the relationship between control panels and systems and non laminated pastry production equipment
- key features of the flow of the non laminated pastry production process, and the effect of outputs on customer satisfaction and downstream processes, including filling, forming and baking
- quality requirements, including:
 - materials and ingredients, and effect of variation on non laminated pastry production process performance
 - finished non laminated pastry
- non laminated pastry production process specifications, procedures and operating parameters
- methods used to monitor the non laminated pastry production process, including:
 - inspecting, measuring and testing processes
 - inspection or test points (control points) in the process
 - related procedures and recording requirements
- common causes of variation, and corrective action required, including the relationships between time and temperature and humidity in the non laminated pastry production process
- contamination/cross-contamination and food safety risks associated with the process, and related control measures
- good manufacturing practices (GMP) relevant to work task

- 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 procedures to ensure safe work
- environmental issues and controls relevant to the pastry production process, including waste/rework collection and handling procedures related to the process
- emerging technologies related to high volume production baking
- procedures and responsibility for reporting production and performance information
- cleaning and sanitation procedures required for production equipment and work area
- recording 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:
 - personal protective equipment
 - non laminated pastry production equipment
 - ingredients to produce non laminated pastry products
 - cleaning materials and equipment
- specifications:
 - work instructions, including control points and non laminated pastry production parameters
 - production schedule, and recipe and batch specifications for non laminated pastry products
 - information on equipment capacity and operating parameters
 - recording requirements and procedures.

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>