



Australian Government

FBPHVB3009 Operate and monitor a non laminated pastry production process

Release: 1

FBPHVB3009 Operate and monitor a non laminated pastry production process

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 set up, operate, adjust and shut down a non laminated pastry production process, including mixing and rolling processes.

Non laminated pastry is also described as short pastry, typically used for sweet and savory products, including pie bases, tarts and shortbreads. The production of choux pastry can also be covered by this unit.

The unit applies to individuals who take responsibility for the operation and monitoring of the non laminated pastry production process and associated equipment in a production baking environment. The work includes identifying and providing solutions to routine and some non-routine problems.

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
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<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare the pastry production equipment and process for operation	1.1 Confirm availability of ingredients and resources to meet production requirements 1.2 Identify health and safety hazards and address risks, including using appropriate personal protective clothing and equipment 1.3 Identify and confirm equipment is clean and maintenance requirements have been met, according to health, safety and food safety requirements 1.4 Fit machine components and related attachments and adjust to meet operating and safety requirements 1.5 Select processing and operating parameters to meet safety and production requirements 1.6 Carry out pre-start checks according to operator instructions
2. Operate and monitor equipment	2.1 Start the non laminated pastry production process according to workplace procedures 2.2 Monitor mixing equipment to ensure optimal operations 2.3 Monitor the mixing process to confirm that fat is incorporated and product meets specifications 2.4 Monitor the rolling process to ensure that product meets specifications 2.5 Monitor supply and flow of materials to and from the process to ensure that product meets specifications 2.6 Identify, rectify and report out-of-specification product and process outcomes 2.7 Conduct work and maintain a clean and tidy workplace according to workplace environmental guidelines
3. Complete the process	3.1 Shut down the pastry production process safely, according to workplace procedures 3.2 Shut down equipment safely and clean equipment according to food safety and workplace procedures 3.3 Maintain workplace records accurately according to workplace procedures
4. Recognise and correct common faults	4.1 Take samples and check pastry to ensure it meets specifications 4.2 Identify causes of typical faults and how they can be rectified according to workplace requirements 4.3 Discard faulty products according to workplace and environmental

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	guidelines

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	Interpret work instructions and product specifications
Writing	Record processing information using digital and/or paper-based formats
Oral communication	Follow instructions and ask questions to clarify information
Numeracy	- Interpret temperature gauges, scales, roller settings - Scale recipes up and down - Weigh (g, kg) and measure (ml, L) ingredients

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPHVB3009 Operate and monitor a non laminated pastry production process	Not applicable	The unit has been created to address a skill or task required by industry that is not covered by an existing unit	Newly created

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 FBPHVB3009 Operate and monitor a non laminated pastry production process

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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 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 sanitisation 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

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