



Australian Government

Assessment Requirements for FBPHVB3012 Operate and monitor a biscuit dough make up process

Release: 1

Assessment Requirements for FBPHVB3012 Operate and monitor a biscuit dough make up process

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 dough production equipment to produce at least one batch of biscuit/cookie dough 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 dough type
 - dough characteristics
 - mixing time
- 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 biscuit/cookie dough production process
- procedures for selecting ingredients and materials for biscuit/cookie dough production, including:
 - recipe and production specifications
 - supply, condition and quality of ingredients
- biscuit/cookie dough 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 biscuit/cookie 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 biscuit/cookie dough production equipment
- quality requirements, including:
 - materials and ingredients, and effect of variation on biscuit/cookie dough production process performance
 - finished biscuit/cookie dough
- methods used to monitor the biscuit/cookie dough 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 biscuit/cookie dough 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
- fundamentals of 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 dough 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
 - biscuit/cookie dough production equipment
 - ingredients to produce biscuit/cookie dough
 - cleaning materials and equipment
- specifications:
 - production schedule, and recipe and batch specifications for biscuit/cookie dough
 - 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>