



**Australian Government**

# **Assessment Requirements for FBPHVB3014 Finish baked products**

**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 equipment to finish at least one batch of baked products to meet specifications, including:

- applying safe work procedures
- following food safety procedures
- monitoring the spread and application of finish and the quantity and appearance of finished product
- taking corrective action in response to typical faults and inconsistencies in separated product.

## 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 finishing process
- typical pre-bake finishes that are carried out on sweet and savoury baked products
- typical post-bake finishes that are carried out on sweet and savoury baked products, including:
  - fillings – sweet and savoury
  - icings
- methods used to apply finishes
- basic operating principles of equipment, including the relationship between control panels and systems and the physical equipment
- the flow of the finishing process and the effect of outputs on downstream processes, including packaging
- quality characteristics to be achieved by the finish

- 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 finishing process, including inspecting, measuring and testing:
  - temperature of toppings
  - spread and application of toppings and glazes
  - placement of jams and fillings
  - quantity and appearance of finished product
- contamination/cross-contamination and food safety risks associated with the baking 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 risks of spontaneous combustion and limitations of protective clothing and equipment used
- requirements of different shutdowns as appropriate to the finishing 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 baking process
- environmental issues and controls relevant to the baking process, including waste/rework collection and handling procedures related to the process
- emerging technologies related to high volume production baking
- routine maintenance procedures for finishing equipment
- cleaning and sanitisation procedures for finishing 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 clothing and equipment
  - finishing equipment and related services
  - product to be finished
  - monitoring procedures and equipment
  - cleaning 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 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>