



Australian Government

FBPHVB3018 Operate a final prove and bread baking process

Release: 1

FBPHVB3018 Operate a final prove and bread baking 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 the process used to carry out the final proving (or proofing) and baking of bread dough.

This unit applies to individuals who apply basic operating principles to the operation and monitoring of a final prove and baking process of bread in a high volume 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
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare final proving and baking equipment process for operation	1.1 Supply dough to final prover to meet production and batch requirements 1.2 Select, fit and use personal protective equipment and clothing

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Identify and confirm cleaning and maintenance requirements have been met according to health, safety and food safety procedures 1.4 Fit and adjust machine components and related attachments to meet operating requirements 1.5 Enter operating parameters to meet safety and production requirements 1.6 Perform pre-start checks according to workplace procedures
2. Operate and monitor equipment	2.1 Start up and operate final proving and baking process according to workplace procedures 2.2 Monitor equipment to identify variations in operating conditions 2.3 Monitor process and sample product to confirm product meets specifications 2.4 Identify, rectify or report product that fails to meet specifications 2.5 Maintain work area and conduct activities according to housekeeping standards, food safety and workplace environmental guidelines 2.6 Maintain workplace records in required format
3. Shut down the final proving and baking process	3.1 Identify appropriate shutdown procedure 3.2 Shut down equipment safely and clean equipment according to workplace procedures 3.3 Identify and report maintenance issues according to workplace requirements
4. Recognise and correct common faults	4.1 Test end product to ensure it meets specifications 4.2 Identify causes of typical faults and how they would be rectified according to workplace requirements 4.3 Discard faulty product according to workplace and environmental 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 standard operating procedures and directions for the safe operation of equipment
Writing	Complete processing records using digital and/or paper-based formats
Numeracy	- Interpret settings for final prover time, temperature (°C) and humidity (%) - Interpret settings for oven time and temperature (°C)

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPHVB3018 Operate a final prove and bread baking process	FBPPBK3002 Operate a final prove and baking process	Unit code and title updated Minor changes to Performance Criteria to clarify intent Element 4 added Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements	Not equivalent

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 FBPHVB3018 Operate a final prove and bread baking 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 a final prove and baking process for at least one batch of bread to meet product specifications, including:

- applying safe work practices
- applying food safety procedures to work practices
- conducting inspections to confirm product conforms to specifications
- 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:

- the purpose and basic principles of each stage of the final proving and baking process
- basic operating principles of equipment, such as main equipment components, status and purpose of guards, equipment operating capacities and applications, and the purpose and location of sensors and related feedback instrumentation
- good manufacturing practices (GMP) relevant to work task
- flow of the final proving and baking process, and the effect of outputs on downstream processes
- changes that occur in dough during baking, including starch gelatinisation, gluten coagulation and enzyme activity, and their effect on the final product
- the effect of process variables, such as time, temperature and humidity, on process stages
- the effect of yeast activity on the end product
- quality characteristics to be achieved by final proving and baking process, including factors influencing crust formation and colour
- quality requirements of materials, and effects of variation on final prove and baking process performance

- operating requirements and parameters, and corrective actions required if operations fall outside specified parameters
- typical equipment faults and related causes, including signs and symptoms of faulty equipment
- methods used to monitor the final proving and baking process, such as inspecting, measuring and testing as required by the process
- inspection or test points (control points) in final prove and baking process, and the related procedures and recording requirements
- contamination/cross-contamination, cross-contact allergen risks and food safety risks associated with mixing dough, and related control measures
- work health and safety hazards and controls relevant to the work process, including the limitations of personal protective equipment
- requirements of different shutdowns as appropriate to the final prove and baking 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
- procedures and responsibility for reporting production and performance information
- workplace cleaning and sanitisation procedures
- environmental issues and controls relevant to the final prove and baking process, including waste collection and handling procedures related to the process
- emerging technologies related to high volume production baking
- 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:
 - panned dough
 - dough transfer equipment
 - personal protective equipment
 - final bread proving, baking and depanning equipment and related services
 - cleaning materials and equipment
- specifications:
 - production schedule and batch instructions
 - work procedures, including advice on safe work practices, food safety, quality, cleaning and environmental requirements
 - information on equipment capacity and operating parameters
 - documentation and recording procedures.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

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