



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>