



Australian Government

Assessment Requirements for FBPHVB3019 Operate a bread dough make up process

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 a dough make up process to produce at least one batch of product to meet specifications, including:

- applying safe work practices
- applying food safety procedures to work practices
- conducting inspections to confirm process conforms to specifications, including:
 - dough height in hopper
 - dough weight
 - oil flow to divider
 - size and shape of dough piece
 - skin formation during intermediate proof
 - presence of 'doubles'
 - process variables such as time, temperature and humidity
- taking corrective action in response to results that fail to meet specifications.

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 dough make up process
- basic operating principles of equipment, including 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 dough make up process, and the effect of outputs on downstream processes
- effect of process variables, including time, temperature and humidity, on process stages
- procedures for carrying out pre-start checks, including:

- divider speed, weight setting and oil supply
- air flow from fans in rounder
- intermediate proving process airflow
- moulding process settings, including sheeting, sealing board height and width, four piecing and roller adjustments
- panning process settings, including side guides, sealing board, knives, folders and side belts
- effect of process stages, including moulding, on dough structure
- quality characteristics to be achieved by the dough make up process
- quality requirements of materials, and effects of variation on the dough make up process
- operating requirements and parameters, and corrective action required if operation falls outside specified operating parameters
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems
- methods of monitoring dough make up process, such as inspecting, measuring and testing as required
- inspection or test points (control points) in dough make up process, and the related procedures and requirements
- contamination/cross-contamination, cross-contact allergen risks and food safety risks associated with dough make up, and related control measures
- health and safety hazards and controls relevant to the work process, including the limitations of personal protective equipment
- requirements of different shutdowns and workplace production requirements, including emergency and routine shutdowns and procedures to follow in the event of a power outage
- isolation, lock-out or tag-out procedures and responsibilities
- cleaning and sanitisation procedures for workspace and equipment
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the dough make up 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:
 - dough to be processed
 - personal protective clothing and equipment
 - dough make up and transfer equipment and related services

- 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
 - sampling schedules and test procedures and equipment.

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>