



Australian Government

FBPHVB3019 Operate a bread dough make up process

Release: 1

FBPHVB3019 Operate a bread dough make up 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 a dough make up process.

This unit applies to individuals who apply basic operating principles to the operation and monitoring of a dough make up process in a baking production 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 divider, rounder, moulder, and panning equipment and process for operation	1.1 Confirm availability of dough to meet operating requirements 1.2 Select, fit and use personal protective equipment and clothing 1.3 Identify and confirm cleaning and maintenance requirements have been met according to health, safety and food safety procedures

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Fit and adjust machine components and related attachments 1.5 Enter processing and operating parameters to meet safety and production requirements 1.6 Carry out pre-start checks according to workplace requirements
2. Operate and monitor equipment	2.1 Start and operate the dough make up process according to workplace procedures 2.2 Monitor equipment operation and identify variations in operating conditions 2.3 Monitor process and test samples to confirm dough pieces meet required specifications 2.4 Identify, rectify or report products that fail 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 dough make up process	3.1 Identify appropriate shutdown procedures 3.2 Shut down and clean process according to workplace procedures 3.3 Identify and report maintenance requirements, and report according to workplace procedures
4. Recognise and correct common faults	4.1 Test dough product to ensure it meets specifications 4.2 Identify cause of a typical fault and how it 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
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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	- Confirm pre-start settings, including divider speed, weight setting and oil supply - Confirm dough weight (g, kg), size (mm) and shape

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPHVB3019 Operate a bread dough make up process	FBPPBK3003 Operate a dough make up 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 FBPHVB3019 Operate a bread dough make up 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 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

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