



Australian Government

FBPOPR2029 Operate a baking process

Release: 1

FBPOPR2029 Operate a baking process

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0

Application

This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down processes used to bake and deplan baked products.

This unit applies to individuals who work under general supervision and exercise limited autonomy in a food processing production workplace. It typically applies to the production worker responsible for producing baked products that may include pastry, biscuits, cake and other dough-based products that may be fresh or frozen.

This unit does not apply to production of bread. For bread baking, refer to the relevant plant baking and/or retail baking units of competency.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace.

No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Operational (OPR)

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 the baking equipment and process	1.1 Confirm materials are available to meet operating requirements 1.2 Wear appropriate personal protective clothing and ensure correct

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for operation	fit according to work health and safety requirements 1.3 Prepare materials to meet production requirements 1.4 Confirm services are available and ready for operation 1.5 Check equipment performance and pans, and adjust according to operating requirements 1.6 Set the process to meet safety and production requirements 1.7 Conduct pre-start checks according to operator instructions
2. Operate and monitor the baking process	2.1 Start, operate and monitor the baking process for variation in operating conditions according work health and safety and operating procedures 2.2 Load product and bake product to specification according to food safety and operating requirements 2.3 Identify, rectify and report out-of-specification equipment, product or process outcomes according to workplace requirements 2.4 Follow and apply workplace cleaning and environmental procedures
3. Shut down the baking process	3.1 Identify the appropriate shutdown procedure 3.2 Shut down the process safely according to operating procedures 3.3 Identify and report maintenance requirements 3.4 Maintain workplace records in appropriate format

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 workplace and standard operating procedures relevant to job role - Interpret production requirements
Writing	Record operating, routine maintenance and shutdown information on paper-based and electronic media

Skill	Description
Numeracy	- Monitor and interpret production and process control indicators and data - Monitor supply and flow of materials to and from the process
Navigate the world of work	- Apply workplace procedures to own role and responsibilities - Identify skills, knowledge and experience required for performing own role in the workplace - Ask questions to clarify understanding or seek further information
Interact with others	- Communicate and report operational and safety information to relevant personnel - Use modes of communication suitable to purpose to confirm understanding when conducting operational start-up and shutdown procedures
Get the work done	- Access and interpret process control panels and system - Maintain a clean and hazard-free work area - Identify out-of-specification standards and maintain quality specifications - Confirm equipment status and condition - Interpret process and equipment information to monitor process and respond to abnormal performance and variations

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2029 Operate a baking process	FDFOP2029A Operate a baking process	Updated to meet Standards for Training Packages	Equivalent unit

Links

Companion Volumes, including Implementation Guides, are available at VETNet: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>