



Australian Government

FBPOPR2055 Freeze dough

Release: 1

FBPOPR2055 Freeze dough

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 freeze, store and thaw dough.

This unit applies to individuals who work in a food processing environment. It typically applies to the production worker responsible for applying basic operating principles to freeze dough.

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 to freeze dough	1.1 Identify freezing requirements of dough 1.2 Set freezers to meet parameters for snap freezing and for storage 1.3 Ensure frozen dough meets freezing specifications

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
2. Store frozen dough	2.1 Confirm storage conditions retain quality characteristics of frozen dough 2.2 Monitor freezing processes to ensure that product meets food safety and quality requirements
3. Thaw frozen dough	3.1 Ensure thawed dough meets food safety and quality requirements 3.2 Identify, rectify and/or remove unacceptable dough 3.3 Dispose of waste according to workplace procedure 3.4 Conduct work in accordance with workplace environmental guidelines 3.5 Maintain workplace housekeeping standards for freezing, storing and thawing dough

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
Numeracy	- Read a thermometer or temperature gauge - Estimate and calculate storage and thawing times
Reading	Identify requirements from basic instructions and procedures
Writing	Maintain basic records and observations on forms
Navigate the world of work	- Apply workplace procedures relevant to own responsibilities - Understand main tasks, responsibilities and boundaries of own role, including use of personal protective clothing and equipment, housekeeping standards and procedures, quality requirements and operating procedures - Take steps to develop skills and knowledge of products, rotation and storage patterns
Interact with others	- Communicate and report operational and safety information to relevant persons - Select and use appropriate terminology when communicating with personnel

Skill	Description
	Participate in conversations relevant to role by responding and explaining as required
Get the work done	- Make routine decisions relating to freshness and handling of product - Recognise and respond to non-conforming product

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPOPR2055 Freeze dough	FDFOP2055A Freeze dough	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>

Assessment Requirements for FBPOPR2055 Freeze dough

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Performance Evidence

An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that the individual has prepared to freeze, stored and thawed dough on at least one occasion, including:

- accessing freezing requirements for dough type
- setting equipment to meet the parameters for snap freezing and for storing dough
- transferring dough to snap freezer (transfer method must ensure minimal damage to dough structure, which is particularly critical where frozen dough is already proofed)
- monitoring equipment to confirm that freezing parameters are met
- packaging snap frozen dough for freezer storage as required to prevent moisture loss
- transferring snap frozen, packaged dough to frozen storage
- thawing dough as required for use
- maintaining workplace records as required
- maintaining work area to meet housekeeping standards
- following relevant work health and safety procedures.

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:

- basic principles of freezing dough, including what occurs to dough during snap freezing and storage stages
- freezing equipment used, freezing capacity and the effect of freezing method on product
- different handling requirements of made-up and proofed dough to preserve the dough structure
- purpose and characteristics of packaging liners used to pack frozen dough
- procedures for maintaining temperature parameters of freezing equipment, including procedures to be followed when loading and removing dough to preserve temperature conditions

- storage patterns to make efficient use of space, allow for product rotation and minimise temperature fluctuations
- food safety issues that can result from temperature abuse
- the significance of timeliness when both freezing and thawing dough
- optimal storage times for frozen dough
- the significance of variables, including dough type and size, on freezing and thawing processes
- procedures for efficiently thawing frozen product, and the consequences of slow thawing
- the effect of freezing/thawing on the quality of the final product
- inspections/control points used to confirm that product meets quality requirements and related monitoring requirements
- causes of variation and corrective action required when freezing, storing and thawing dough
- work health and safety hazards and controls related to freezing, storing and thawing dough
- waste handling and cleaning requirements and procedures for freezing, storing and thawing dough.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing, equipment, and material safety data sheets (MSDS)
 - freezing equipment
 - packaging materials and liners
 - dough
 - cleaning procedures, materials and equipment
- specifications:
 - work procedures, including advice on relevant freezing, storing and thawing requirements, safe work practices, food safety, quality and environmental requirements
 - product specifications and related inspection/control points.

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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