



Australian Government

Assessment Requirements for FBPPBK2003 Manufacture rye crisp breads

Release: 1

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Modification History

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

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 set up, operated, adjusted and shut down a rye crisp breads manufacturing process on at least three separate occasions, including:

- accessing workplace information to identify rye crisp breads manufacturing requirements
- selecting, fitting and using personal protective equipment
- confirming supply of necessary materials and services, including confirming slurry quality, quantity, temperature and degree of aeration
- conducting pre-start checks, including:
 - inspecting equipment condition to identify any signs of wear
 - selecting appropriate settings and/or related parameters
 - cancelling isolation or lock outs
 - confirming that equipment is clean and correctly configured for processing requirements
 - positioning sensors and controls correctly
 - ensuring scheduled maintenance has been carried out
 - confirming that all safety guards are in place and operational
- confirming settings, including:
 - ovens and cutter settings for product type
 - web speed settings
 - depositing rate settings
 - flour (dusting) process settings
 - docking roller adjusted for product type
- starting, operating, monitoring and adjusting rye crisp breads manufacturing equipment to achieve production specification, including:
 - slurry volume, weight and density
 - biscuit size (width, length and thickness)

- biscuit texture, colour and weight
- biscuit moisture level
- clean, even break or cut
- using process control systems, monitoring control points and conducting inspections as required to confirm process remains within specification and ensuring that system has reached specified temperature
- monitoring supply and flow of materials to and from the rye crisp breads manufacturing process
- taking corrective action in response to out-of-specification results in line with own role and responsibilities
- following work health and safety procedures, including:
 - responding to and/or reporting equipment failure
 - locating emergency stop functions on equipment
 - following isolation and lock out and tag out procedures
- shutting down or taking equipment off line safely according to workplace procedures
- completing workplace records
- applying environmental and food safety policies and procedures to work practices including:
 - maintaining work area to meet housekeeping standards
 - cleaning and sanitising equipment according to workplace 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:

- purpose and basic principles of each stage of the rye crisp breads manufacturing process
- basic operating principles of equipment, including:
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications
 - purpose and location of sensors and related feedback instrumentation
- typical equipment faults and related causes, including signs and symptoms of faulty equipment, loss of power, and early warning signs of potential problems
- the flow of the rye crisp breads manufacturing process and the effect of outputs on downstream processes
- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the rye crisp bread manufacturing equipment
- specifications and quality characteristics to be achieved by the rye crisp breads manufacturing process, including:
 - quality requirements of materials and effect of variation on process performance
 - effect of slurry temperature on its ability to hold air
 - effect of docking roller on baking process

- changes which occur in product during processing
- operating requirements and parameters and corrective action required where operation is outside specified operating parameters
- methods used to monitor the rye crisp breads manufacturing process, including:
 - inspecting, measuring and testing as required by the crisp bread manufacturing process
 - inspection or test points (control points) in the process
 - related procedures and recording requirements
- common causes of variation and corrective action required
- work health and safety hazards and controls, including:
 - work isolation, lock out and tag out procedures and responsibilities
 - requirements of different shut downs
 - emergency and routine shutdowns
 - procedures to follow in the event of a power outage
- procedures and responsibility for reporting production and performance information
- environmental and food safety issues and controls relevant to the rye crisp breads manufacturing process, including:
 - waste and rework collection and handling procedures
 - contamination and food safety risks
 - cleaning and sanitation procedures.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - commercial bakery or an environment that accurately represents workplace conditions
- resources, equipment and material:
 - cleaning procedures, materials and equipment
 - personal protective clothing and equipment
 - depositing, baking, cutting, stacking and related equipment for rye crisp bread manufacturing
 - documentation or technology for recording information
- specifications:
 - work instructions including control points and rye crisp breads processing parameters
 - production schedule and recipe and batch specifications for rye crisp breads
 - dough, mix and slurry to meet production requirements
 - information on equipment capacity and operating parameters
 - workplace procedures for operating rye crisp bread manufacturing process
 - relationships (internal and/or external):
 - workplace supervisor
- timeframes:
 - according to work requirements.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education

Links

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