



Australian Government

Assessment Requirements for FBPPBK2007

Operate a pastry production 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 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 pastry production process on at least three occasions, including:

- accessing workplace information to identify pastry production processing requirements
- selecting, fitting and using personal protective equipment
- selecting ingredients and materials for pastry production:
 - according to recipe and production specifications
 - confirming supply, condition and quality of ingredients
- 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 equipment is clean and correctly configured for pastry production
 - positioning sensors and controls correctly
 - ensuring scheduled maintenance has been carried out
 - confirming all safety guards are in place and operational
 - positioning rework bins
- starting, operating, monitoring and adjusting pastry production process equipment to achieve production outcomes, including setting up and starting up mixers, rollers and laminating processes
- monitoring control points and conducting inspections to confirm process remains within specification
- monitoring supply and flow of materials to and from the dough preparation process and equipment operation to confirm process remains within specification, including:
 - flour temperature and type
 - water temperature

- fat type, distribution and percentage required for specific pastry types
- rework pastry addition
- dough characteristics
- mixing time
- rolling and laminating dough to specification, including:
 - ensuring in-line hoppers are filled with flour to prevent pastry sticking to rollers
 - roller settings are within specification
 - checking pastry thickness, fat percentage and number of pastry layers
- monitoring supply and flow of materials to and from the laminating process and equipment operation to confirm process remains within specification
- cutting and stacking or rolling pastry according to production requirements
- using process control systems according to workplace procedures
- 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 or tag out procedures to take pastry production process and related equipment off-line in preparation for cleaning and/or maintenance
- 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 the pastry production process
- procedures for selecting ingredients and materials for pastry production, including:
 - recipe and production specifications
 - supply, condition and quality of ingredients
- types of pastry ingredients, including:
 - flour
 - water
 - ice
 - animal fat
 - vegetable fat
 - salt
 - pre-mixes

- baking powder
- melinta
- metrex
- sodium propate
- rework pastry
- sugar
- yeast
- types of equipment, including:
 - weighing equipment
 - mixing equipment
 - laminating and rolling equipment
 - cutting and stacking equipment
 - testing equipment
 - spike rollers and cutters
 - conveyors
 - rework bins
- procedures for starting, operating, monitoring and adjusting pastry production process equipment to achieve production outcomes, including setting up and starting up mixers, rollers and laminating processes
- procedures for monitoring control points and conducting inspections to confirm process remains within specification
- procedures for rolling and laminating dough to specification, including:
 - ensuring in-line hoppers are filled with flour to prevent pastry sticking to rollers
 - roller settings are within specification
 - checking pastry thickness, fat percentage and number of pastry layers
- procedures for monitoring supply and flow of materials to and from the laminating process and equipment operation to confirm process remains within specification
- procedures for cutting and stacking or rolling pastry according to production requirements
- basic operating principles of pastry production 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
- basic operating principles of process control, including the relationship between control panels and systems and pastry production equipment
- key features of the flow of the pastry production process and the effect of outputs on customer satisfaction and downstream processes, including filling, forming and baking
- quality requirements, including:
 - materials and ingredients and effect of variation on pastry production process performance

- finished pastry
- pastry production process specifications, procedures and operating parameters, including:
 - preparing dough
 - laminating
 - rolling
 - cutting and stacking pastry
- operating requirements and parameters and corrective action required where operation is outside specified operating parameters
- methods used to monitor the pastry production process, including:
 - inspecting, measuring and testing processes
 - inspection or test points (control points) in the process
 - related procedures and recording requirements
- common causes of variation and corrective action required, including the relationships between time and temperature and humidity in the pastry production process
- following work health and safety procedures, including:
 - limitations of personal protective equipment
 - routine shut down requirements
 - emergency shut down procedures
 - procedures to follow in the event of a power outage
 - isolation, lock out and tag out procedures and responsibilities
- procedures and responsibility for reporting production and performance information
- environmental and food safety issues and controls relevant to pastry production process, including:
 - waste/rework collection and handling procedures
 - contamination and food safety risks
 - cleaning and sanitation procedures.

Assessment Conditions

Assessment of this unit of competency must take place under the following conditions:

- physical conditions:
 - a workplace or an environment that accurately represents workplace conditions
- resources, equipment and material:
 - personal protective clothing and equipment
 - pastry production equipment
 - ingredients to produce pastry products
 - documentation or technology for recording information
 - cleaning procedures, materials and equipment
- specifications:
 - work instructions including control points and pastry production parameters
 - production schedule, and recipe and batch specifications for pastry products

- information on equipment capacity and operating parameters
- workplace procedures for pastry production 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 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>