



Australian Government

FBPPBK2007 Operate a pastry production process

Release: 1

FBPPBK2007 Operate a pastry production 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 a pastry production process, including mixing and sheeting or layering processes.

This unit applies to individuals who work in a production baking environment under general supervision with some accountability for their own work. This includes identifying and providing solutions to a limited range of predictable problems relating to the operation and monitoring of the pastry production process and associated equipment.

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

Production baking (PBK)

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 pastry production equipment and process for operation	1.1 Read or listen to work instructions from supervisor and clarify where needed 1.2 Identify work health and safety hazards and report to supervisor

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Wear appropriate personal protective equipment and ensure correct fit 1.4 Confirm availability of materials to meet production requirements 1.5 Identify and confirm cleaning and maintenance requirements have been met 1.6 Fit machine components and related attachments and adjust to meet operating requirements 1.7 Select processing and operating parameters to meet safety and production requirements 1.8 Check and adjust equipment according to manufacturer instructions to ensure optimum performance 1.9 Carry out pre-start checks according to operator instructions
2. Operate and monitor the pastry production process	2.1 Start the pastry production process according to workplace procedures 2.2 Monitor equipment to identify variation in operating conditions and report variations in equipment operation 2.3 Monitor the process to confirm that product meets specifications 2.4 Identify, rectify and report out-of-specification product and process outcomes 2.5 Conduct work and maintain a clean and tidy workplace according to workplace environmental guidelines
3. Shut down the process	3.1 Complete the pastry production process safely, according to workplace procedures 3.2 Identify and report maintenance requirements 3.3 Maintain workplace records accurately according to workplace procedures

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 text in work instructions and production schedule, and recognise workplace signage
Numeracy	- Interpret symbols and numbers to calibrate equipment and check cooking temperatures and humidity - Use basic arithmetic to calculate quantities and weigh ingredients needed for pastry production
Oral communication	Participate in verbal exchanges to ask questions and convey workplace information
Navigate the world of work	Recognise and follow workplace requirements, including safety, quality, food safety and environmental requirements, associated with own role and area of responsibility
Interact with others	Follow accepted practices and protocols for reporting issues to supervisors
Get the work done	- Follow clearly defined instructions to plan and assemble resources and sequence tasks required to produce pastry - Monitor processes and control points, identify routine problems related to own work or role and initiate standard procedures to resolve - Use key functions and follow routine procedures for using digital technology and automated equipment

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPPBK2007 Operate a pastry production process	FDFBK2007A Operate a pastry production process	Updated to meet Standards for Training Packages Minor changes to performance criteria for clarity	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>