



Australian Government

Assessment Requirements for FBPPBK3001

Operate a dough mixing 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 demonstrated all steps of the dough mixing process at least once, including:

- identifying and acquiring ingredients and personal protective equipment required for the process
- safely conducting pre-start checks on process equipment
- loading ingredients in correct quantities and sequences for the recipe and the process
- starting, operating, monitoring and adjusting process equipment to ensure that product meets specifications
- taking corrective action in response to results that fail to meet specifications
- completing required workplace documentation
- safely shutting down process and cleaning equipment according to workplace requirements.

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 dough-making process, including components of wheat, flour types and grades relevant to products produced, yeast activity and dough development
- effects of variation in ingredient quality on the dough produced
- basic operating principles of equipment including equipment components, status and purpose of guards, equipment operating capacities and applications, and the purpose and location of sensors and related feedback instrumentation
- settings relevant to dough making equipment being used, including:
 - mixing rate
 - mixing time and work input

- ice and water requirements
- water temperature
- speed
- flour temperature
- cooling
- vacuum delay and level
- slurry addition
- flow of the dough-making process, including the stages and changes which occur during baking, and the effect of outputs on downstream processes
- significance of factors, such as dough temperature, development, time, water addition and temperature, yeast activity
- required characteristics of dough and effect of dough characteristics and variation on the final product
- operating requirements and parameters and corrective action required where operation is outside specified parameters
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems, and procedures and responsibilities for addressing issues
- methods used to monitor the dough making process, including as inspecting, measuring and testing
- health and food safety risks associated with the dough making process and related control measures
- requirements of different shutdowns as appropriate to the dough making process and workplace production requirements, including emergency and routine shutdowns and procedures to follow in the event of a power outage
- procedures and responsibility for reporting production and performance information
- workplace cleaning procedures for the dough making process
- environmental issues and controls relevant to the dough making process, including waste collection and handling procedures.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a workplace setting or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - dough mixing process and related equipment and services
 - ingredients to be processed
 - cleaning materials and equipment
 - workplace record keeping system
- specifications:

- work procedures, including advice on safe work practices, cleaning, food safety, quality, cleaning and environmental requirements
- manuals related to operation of dough making equipment
- dough recipe(s).

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>