



Australian Government

FBPPBK3001 Operate a dough mixing process

Release: 1

FBPPBK3001 Operate a dough mixing 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 dough mixing process.

This unit applies to individuals who apply basic operating principles to the operation and monitoring of a dough mixing process in a production baking environment.

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 dough making equipment and process for operation	1.1 Identify and fit personal protective equipment required for operation 1.2 Identify and confirm cleaning and maintenance status 1.3 Weigh or measure ingredients to meet recipe requirements 1.4 Fit and adjust mixing equipment in accordance with operating

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	requirements 1.5 Enter processing and operating parameters to meet safety and production requirements 1.6 Check and adjust equipment performance as required 1.7 Carry out pre-start checks as required by workplace procedures
2. Operate and monitor dough mixing process	2.1 Start up the dough mixing process according to workplace procedures 2.2 Introduce ingredients to mixing process in correct sequence and quantity 2.3 Monitor equipment and identify and report variations in operating conditions 2.4 Monitor process to confirm dough meets specifications 2.5 Identify and rectify or report outcomes that fail to meet product specifications 2.6 Transfer finished dough according to workplace procedures 2.7 Maintain work area and conduct activities according to workplace procedures, food safety and environmental guidelines 2.8 Maintain workplace records in required format
3. Shut down the process	3.1 Identify appropriate shutdown procedure 3.2 Shut down process safely and clean equipment according to workplace procedures 3.3 Identify and report maintenance issues 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 standard operating procedures and directions for the safe operation of equipment when operating the dough mixing process

Skill	Description
Writing	- Record maintenance requirements - Record equipment failure
Numeracy	- Confirm settings including mixing rate, mixing time, water and flour temperature - Monitor supply and flow of materials to and from the dough making process
Navigate the world of work	- Apply workplace procedures to own role and responsibilities and seek clarification or other assistance when required - Maintain hygiene standards and hazard free work area
Interact with others	Report dough making process performance to relevant personnel using required communication method
Get the work done	Identify routine problems and implement standard solutions according to workplace guidelines

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPPBK3001 Operate a dough mixing process	FDFPB3001A Operate a dough mixing process	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 FBPPBK3001 Operate a dough mixing process

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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.

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