



Australian Government

Assessment Requirements for FBPPBK3002 Operate a final prove and baking 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 the entire proving and baking process at least once, including:

- confirming final prove and baking processing requirements
- safely conducting pre-start checks of final prove and baking process
- safely starting, operating, monitoring and adjusting final proving and baking process equipment and conducting inspections to confirm process conforms to specifications
- taking corrective action in response to results that fail to meet specifications
- completing required workplace documentation
- complying with food safety requirements
- 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:

- the purpose and basic principles of each stage of the final proving and baking process
- basic operating principles of equipment, such as main equipment components, status and purpose of guards, equipment operating capacities and applications, and the purpose and location of sensors and related feedback instrumentation
- flow of the final proving and baking process and the effect of outputs on downstream processes
- changes that occur in dough during baking, including starch gelatinisation, gluten coagulation and enzyme activity, and their effect on the final product
- the effect of process variables, such as time, temperature and humidity on process stages
- the effect of yeast activity on the end product

- quality characteristics to be achieved by final proving and baking process, including factors influencing crust formation and colour
- quality requirements of materials and effects of variation on final prove and baking process performance
- operating requirements, parameters and corrective actions required if operations fall outside specified parameters
- typical equipment faults and related causes, including signs and symptoms of faulty equipment
- methods used to monitor the final proving and baking process, such as inspecting, measuring and testing as required by the process
- inspection or test points (control points) in final prove and baking process and the related procedures and recording requirements
- contamination and food safety risks associated with the final prove and baking process and related control measures
- possible work health and safety hazards and controls relevant to the work process, including the limitations of personal protective equipment
- requirements of different shutdowns as appropriate to the final prove and baking process and workplace production requirements, including emergency and routine shutdowns and 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
- workplace cleaning and sanitation procedures
- environmental issues and controls relevant to the final prove and baking process, including waste collection and handling procedures related to the process.

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
 - final proving, baking and depanning process and related equipment and services
 - panned dough
 - dough transfer equipment
 - cleaning materials and equipment
 - workplace record keeping system
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality, cleaning and environmental requirements
 - information on equipment capacity and operating parameters
 - production schedule and batch instructions
 - documentation and recording procedures.

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>