



Australian Government

FBPPBK3002 Operate a final prove and baking process

Release: 1

FBPPBK3002 Operate a final prove and baking 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 the process used to carry out the final proving and baking of dough.

This unit applies to individuals who apply basic operating principles to the operation and monitoring of a final prove and baking process in a baking production 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 final proving and baking equipment process for operation	1.1 Supply dough to final prover to meet production and batch requirements 1.2 Confirm cleaning and maintenance requirements and status 1.3 Use appropriate personal protective equipment 1.4 Fit and adjust machine components and related attachments to

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	meet operating requirements 1.5 Enter operating parameters to meet safety and production requirements 1.6 Check and adjust equipment performance as required 1.7 Perform pre-start checks according to workplace procedures
2. Operate and monitor final proving and baking process	2.1 Start up and operate final proving and baking process according to workplace procedures 2.2 Monitor equipment to identify variations in operating conditions 2.3 Monitor process to confirm products meet relevant specifications 2.4 Identify, rectify or report products that fail to meet specifications 2.5 Maintain work area and conduct activities according to housekeeping standards, food safety and workplace environmental guidelines 2.6 Maintain workplace records in required format
3. Shut down the final proving and baking process	3.1 Identify appropriate shutdown procedure 3.2 Shut down and clean process according to workplace procedures 3.3 Identify and report maintenance issues according to workplace requirements

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 during the final prove and baking process
Writing	- Record maintenance requirements - Record equipment failure
Numeracy	- Interpret settings for final prover time, temperature and humidity - Interpret settings for oven time and temperature
Navigate the world of	Apply workplace procedures to own role and responsibilities and

Skill	Description
work	- seek clarification or other assistance when required - Maintain hygiene standards and hazard free work area
Interact with others	Report final prove and baking 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
FBPPBK3002 Operate a final prove and baking process	FDFPB3002A Operate a final prove and baking 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 FBPPBK3002 Operate a final prove and baking 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 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.

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