



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>