



Australian Government

Assessment Requirements for FBPPBK3003 Operate a dough make up 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, on at least occasion, demonstrated all steps of the dough make up process, including:

- confirming dough make up processing requirements
- safely conducting pre-start checks of the dough make up process
- confirming supply of oiling pans, setting pan stops and guides for panning unit
- safely starting, operating, monitoring and adjusting process equipment and conducted inspections to confirm process conforms to specifications including:
 - dough height in hopper
 - dough weight
 - oil flow to divider
 - size and shape of dough piece
 - skin formation during intermediate proof
 - presence of 'doubles'
 - process variables such as time, temperature and humidity
- 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 dough make up process

- basic operating principles of equipment including 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 dough make up process and the effect of outputs on downstream processes
- effect of process variables including time, temperature and humidity on process stages
- procedures for carrying out pre-start checks, including:
 - divider speed, weight setting and oil supply
 - air flow from fans in rounder
 - intermediate proving process airflow
 - moulding process settings, including sheeting, sealing board height and width, four piecing and roller adjustments
 - panning process settings, including side guides, sealing board, knives, folders and side belts
- effect of process stages including moulding on dough structure
- quality characteristics to be achieved by the dough make up process
- quality requirements of materials and effects of variation on the dough make up process
- operating requirements and parameters and corrective action required if operation falls outside specified operating parameters
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems
- methods of monitoring dough make up process, such as inspecting, measuring and testing as required
- inspection or test points (control points) in dough make up process and the related procedures and requirements
- contamination and food safety risks associated with the dough make up 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 and workplace production requirements, including emergency and routine shutdowns and procedures to follow in the event of a power outage
- cleaning methods and procedures
- isolation, lock out or tag out procedures and responsibilities
- cleaning and sanitation procedures
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the dough make up 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
- dough make up and transfer equipment and services
- dough to be processed
- 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
 - sampling schedules and test procedures and equipment as required

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>