



Australian Government

FBPPBK3003 Operate a dough make up process

Release: 1

FBPPBK3003 Operate a dough make up 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 make up process.

This unit applies to individuals who apply basic operating principles to the operation and monitoring of a dough make up 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 divider, rounder, moulder, panning equipment and process for operation	1.1 Confirm availability of dough to meet operating requirements 1.2 Identify and confirm cleaning and maintenance requirements 1.3 Use appropriate personal protective equipment 1.4 Fit and adjust machine components and related attachments 1.5 Enter processing and operating parameters to meet safety and

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	production requirements 1.6 Check and adjust equipment performance as required 1.7 Carry out pre-start checks according to workplace requirements
2. Operate and monitor the dough make up process	2.1 Start and operate the dough make up process according to workplace procedures 2.2 Monitor equipment operation and identify variations in operating conditions 2.4 Monitor process to confirm dough pieces meet required specifications 2.5 Identify, rectify or report products that fail to meet specifications 2.6 Maintain work area and conduct activities according to housekeeping standards, food safety and workplace environmental guidelines 2.7 Maintain workplace records in required format
3. Shut down the dough make up process	3.1 Identify appropriate shutdown procedures 3.2 Shut down and clean process according to workplace procedures 3.3 Identify and report maintenance requirements and report 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 for the dough make up process
Writing	- Record maintenance requirements - Record equipment failure
Numeracy	- Confirm pre-start check including divider speed, weight setting and oil supply - Confirm dough weight, size and shape remain within

Skill	Description
	specifications
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 make up 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
FBPPBK3003 Operate a dough make up process	FDFPB3003A Operate a dough make up 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 FBPPBK3003 Operate a dough make up 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, 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

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