



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>