



Australian Government

Assessment Requirements for FBPRBK2004 Assist basic bread production

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 in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that the individual has assisted in the production of white bread products, including:

- preparing and mixing the following two dough types:
 - premix dough
 - instant dough/no time dough/scratch mix dough
- producing the following five bread product types:
 - round bread roll variety
 - long bread roll variety
 - bread loaf variety
 - basic plaited bread
 - savoury bread variety
- applying the following three techniques for moulding dough:
 - rounding
 - batons
 - plaiting
- baking basic bread using the following bread baking equipment:
 - bread tins
 - bread baking trays
- applying the following three finishing techniques:
 - pre-prove scoring
 - seeding
 - dusting.

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:

- workplace health and safety requirements, including personal protective equipment (PPE), applicable to assisting basic bread production
- food safe conditions applicable to assisting basic bread production
- types and storage requirements of ingredients, including:
 - premixes
 - flour
 - water
 - yeast
- the purpose of basic bread production processes, including:
 - mixing ingredients
 - moulding basic bread
 - proving basic bread
 - baking basic bread
- techniques for measuring ingredient quantities, including:
 - by weight
 - by volume
 - by count
 - by estimation
- techniques for preparing bread tins and trays, including oiling/greasing and paper lining
- typical baking parameters, including oven temperatures
- required characteristics of basic bread products, including:
 - baked colour
 - final shape
- techniques for cleaning the work area for bread production
- techniques for disposing of waste from bread production
- basic bread product and process terminology.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a food preparation environment
- resources, equipment and materials:
 - personal protective equipment
 - sink and wash area
 - mixing equipment
 - electronic or analogue scales

- scrapers
- baking trays and tins
- oven suitable to bake the products specified in the performance evidence
- ingredients that are needed to create the basic bread products specified in the performance evidence
- specifications:
 - supervisor instructions
 - end-product specifications for the basic bread products specified in the performance evidence
 - a production schedule to support the production of basic bread, including product quality, dough scheduling, recipes to suit output and dough requirements, sequence and mixing processes for premix doughs and scratch/no time/instant doughs, and baking parameters for basic breads
- relationships (internal and/or external):
 - supervisor
- timeframes:
 - according to the production schedule.

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>