



Australian Government

FBPRBK2004 Assist basic bread production

Release: 1

FBPRBK2004 Assist basic bread production

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 assist in the production of basic bread products in a food preparation environment.

The unit applies to individuals who undertake routine work, including identifying and solving predictable problems under supervision.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety, regulations and legislation 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

Retail baking (RBK)

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 for work	1.1 Confirm work requirements for bread production with supervisor 1.2 Identify and report work health and safety hazards to supervisor 1.3 Select and wear personal protective equipment according to safety requirements 1.4 Check work area and personal hygiene meet food safe conditions

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.5 Select equipment and check readiness for use 1.6 Select ingredients and check quality and quantity 1.7 Prepare trays and pans for use
2. Prepare bread dough	2.1 Measure ingredient quantities to meet recipe specifications 2.2 Load ingredients into mixer in required ingredient placement 2.3 Operate and monitor mixer to mix dough 2.4 Divide, scale, mould and rest dough to meet required dough size and shape 2.5 Final mould dough and load onto trays and pans 2.6 Prove dough ready for baking 2.7 Check dough to identify routine dough faults, and report to supervisor
3. Bake dough	3.1 Confirm dough readiness and baking settings with supervisor 3.2 Set and warm oven to prepare for baking 3.3 Load oven and monitor baking to achieve even bake 3.4 Unload and cool baked products to meet product type 3.5 Check baked products to identify routine basic bread product faults, and report to supervisor 3.6 Transfer basic bread products for presentation and storage in food safe conditions
4. Complete work	4.1 Clean equipment and work area to meet food safe conditions 4.2 Dispose of waste 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	Interprets key information from recipe specifications, ingredient

Skill	Description
	labels and end-product specifications
Numeracy	- Identifies and interprets numerical information, including ingredient quantities in recipe specifications, dates on product labels, mixing times and speeds, baking temperatures and times, and finished product dimensions - Estimates approximate quantities, and uses equipment to measure weights, volumes and dimensions - Divides dough into equal portions by estimated weight - Uses understanding of three-dimensional shapes to mould and check basic bread product shapes
Oral communication	Uses listening and questioning techniques to communicate and obtain specific information and confirm understanding
Navigate the world of work	Follows explicit procedures immediately relevant to own role
Interact with others	Follows clearly defined instructions, seeking assistance when necessary
Get the work done	- With assistance, sequences and implements the steps involved in assisting basic bread production - Uses digital technologies to set process parameters

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK2004 Assist basic bread production	FDFRB2004A Provide assistance for bread products	Updated to meet Standards for Training Packages Minor changes to elements and performance criteria to increase clarity	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 FBPRBK2004 Assist basic bread production

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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.

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