



Australian Government

FBPRBK2005 Maintain ingredient stores

Release: 1

FBPRBK2005 Maintain ingredient stores

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 maintain ingredient stores in a commercial baking environment.

The unit applies to individuals who undertake routine work under supervision. This includes identifying and providing solutions to a limited range of predictable problems.

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. Maintain stock quality	1.1 Confirm required stock food safe storage conditions with supervisor 1.2 Check date codes to identify out-of-date stock 1.3 Inspect stock to identify damage and spoilage 1.4 Protect stock from cross-contamination to maximise use

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 Check stock to identify stock quality problems for supervisor
2. Maintain perishables quality	2.1 Identify perishables and confirm required food safe storage conditions with supervisor 2.2 Measure, record and check perishables temperatures meet food safe storage conditions 2.3 Rotate perishables to maximise use 2.4 Check perishables to identify stock quality problems for supervisor
3. Maintain stock levels	3.1 Confirm required stock levels with supervisor 3.2 Use safe manual handling techniques to handle ingredient stores 3.3 Check ingredient levels and replenish as needed to maintain required levels 3.4 Clean ingredient storage equipment to meet food safe conditions 3.5 Complete store records 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 stock labels
Writing	Completes stores records using required format and language
Numeracy	- Identifies and comprehends measurements, including stock volumes - Interprets safe food condition temperature range requirements for perishables and stores
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

Skill	Description
Interact with others	Follows clearly defined instructions, seeking assistance when necessary

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK2005 Maintain ingredient stores	Not applicable	New unit	No 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 FBPRBK2005 Maintain ingredient stores

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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 maintained ingredient stores, including:

- maintaining the following six types of bakery stock:
 - dairy ingredients
 - frozen ingredients
 - tinned ingredients
 - raw ingredients
 - refrigerated goods
 - dry goods
- checking stock temperatures and storage temperatures for perishables
- undertaking rotation of stock
- identifying and reporting out-of-date stock during the rotation of stock
- cleaning the following six types of storage equipment:
 - dry storage tubs or bins
 - dry storage area
 - frozen storage area
 - small plastic containers with lids
 - refrigerated storage area
 - spray bottles.

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 safe manual handling techniques, applicable to maintaining ingredient stores

- food safety conditions applicable to maintaining ingredient stores
- types, safe handling and storage requirements of bakery stock, including:
 - dairy ingredients
 - frozen ingredients
 - tinned ingredients
 - raw ingredients
 - refrigerated goods
 - dry goods
- types of ingredient containers and signs of damage and spoilage, including:
 - dry storage tubs and bins
 - small plastic containers
 - dry storage bags
 - refrigerated storage
 - canned goods
 - sealed bags
 - perishable items
 - spray bottles
- techniques for protecting ingredients from cross-contamination
- types of ingredient quality checks, including:
 - type
 - quantity
 - use-by date
 - damaged packaging
 - odour
 - colour
- stock rotation methods
- techniques for measuring and recording temperatures of:
 - perishables
 - frozen goods storage
 - refrigerated goods storage
 - dry goods storage
- techniques for checking date codes
- techniques for disposing of waste stock
- bakery stores terminology.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:

- a commercial bakery or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - thermometer
 - dry store area
 - temperature recording sheets
 - dry storage tubs or bins
 - small plastic containers with lids
 - dry storage bags
 - refrigerated storage
 - frozen storage
 - spray bottles
 - stock that meets ingredient types specified in the performance evidence
- specifications:
 - supervisor instructions
 - food safe conditions for ingredient stores
- relationships (internal and/or external):
 - supervisor
- timeframes:
 - according to work requirements.

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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