



Australian Government

FBPRBK3005 Produce basic bread products

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

Application

This unit of competency describes the skills and knowledge required to produce basic bread products in a commercial baking environment.

This unit applies to individuals who apply a broad range of knowledge and skills with responsibility for their own work. This includes applying and communicating known solutions to 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. Prepare for work	1.1 Confirm product types and volumes to schedule production 1.2 Calculate yield and adjust recipe to meet required production volumes 1.3 Confirm work area and work practices meet food 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>
	workplace health and safety requirements 1.4 Select and wear personal protective equipment according to safety requirements 1.5 Select basic bread baking equipment and check to confirm readiness for use 1.6 Select ingredients and check to confirm quality and quantity
2. Mix basic bread dough	2.1 Measure ingredient quantities to meet recipe specifications 2.2 Load ingredients into the mixer in the required ingredient placement 2.3 Operate and monitor mixer to achieve basic bread dough development for product type 2.4 Check mixed basic dough to identify faults and rectify
3. Process basic bread dough	3.1 Divide, scale, mould and intermediate prove basic dough to meet required end-product shape and baked weight 3.2 Final mould basic dough and place on baking surfaces and pre-prove score for product type before final prove 3.3 Retard basic dough as required for product type 3.4 Final prove basic dough as required for product type 3.5 Check processed basic dough to identify faults and rectify
4. Pre-bake finish basic bread products	4.1 Prepare finishing ingredients to meet recipe specifications 4.2 Pre-bake finish basic bread products to meet end-product specifications 4.3 Check pre-bake finished basic bread products to identify faults and rectify
5. Bake basic bread products	5.1 Set baking temperatures and times to prepare for baking 5.2 Visually check basic dough size to confirm readiness for baking, and post-prove score for product type prior to baking 5.3 Load oven and steam as required for product type 5.4 Monitor baking to achieve baked colour and stability required for basic bread product type 5.5 Unload and de-pan baked basic bread products to cool 5.6 Check basic bread product bake to identify faults and rectify

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	5.7 Prepare and transfer products for presentation and storage in accordance with packaging and food safety requirements
6. Complete work	6.1 Clean equipment and work area to meet housekeeping standards 6.2 Dispose of waste according to workplace requirements 6.3 Complete workplace 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 recipes, ingredient labels, baking equipment operating instructions and end-product specifications
Writing	Prepares production schedules and completes production records using required format, language and structure
Numeracy	- Identifies and comprehends ingredient quantities in recipes, dates on ingredient labels, and temperature, humidity and timer settings - Estimates approximate quantities, and uses equipment to measure ingredient weights and volumes, and water and dough temperatures - Divides dough into equal portions by estimated weight - Performs calculations to adjust recipes using baking formulas, and allows for wastage - Uses understanding of three-dimensional shapes to mould dough shapes and check end-product shapes - Interprets measurement information to set, monitor and adjust process parameters - Completes production records using mathematical symbols and conventions
Navigate the world of work	- Complies with workplace health and safety and food safety regulatory requirements relevant to a commercial baking environment - Follows organisational policies and procedures relevant to own work role

Skill	Description
Get the work done	- Plans, organises and implements tasks required to achieve production outcomes - Uses problem-solving skills to analyse product and process faults and decide on appropriate action

Range of Conditions

This section specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Basic bread baking equipment must include:	- equipment, including: - industrial oven - industrial mixer and attachments - industrial dough moulding equipment - equipment accessories, including: - industrial dough moulding equipment accessories - ancillary equipment, including: - dry ingredients storage containers - industrial baking tins and lids - bread baking trays - ingredient storage bins - tools and utensils, including: - dough knives - dough scrapers - water spray bottles - scoring knives - flour sieves.
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Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK3005 Produce basic bread products	FDFRB3002A Produce bread dough	Redesigned unit that includes content from previous unit	No equivalent unit

	FDFRB3005A Bake bread	Redesigned unit that includes content from previous unit	No equivalent unit
	FDFRB3009A Retard dough	Redesigned unit that includes content from previous unit	No equivalent unit
	FDFRB3010A Process dough	Redesigned unit that includes content from previous unit	No equivalent unit
	FDFRB3011A Diagnose and respond to product and process faults (bread)	Redesigned unit that includes content from previous 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 FBPRBK3005 Produce basic bread products

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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 produced basic bread products according to a production schedule, including:

- mixing and using the following three dough types:
 - premix dough
 - instant dough/no time dough/scratch mix dough
 - chemical leavened dough
- producing the following two basic bread types:
 - white bread
 - brown bread
- producing the following six bread product varieties and shapes:
 - condensed/sandwich loaves
 - high top loaves, either married or single
 - soft/enriched bread roll variety
 - crusty/lean bread roll variety
 - crusty/lean loaf – plaited, Vienna, French stick or cob
 - chemical leavened dough
- retarding one of the following three product types produced:
 - soft/enriched bread roll variety
 - crusty/lean bread roll variety
 - crusty/lean loaf – plaited, Vienna, French stick or cob
- selecting and using tins and trays appropriate for dough piece scale weight, volume and size
- using the following eight moulding techniques:
 - rounding
 - batons

- knots
- 4 piecing
- degassing
- curling/rolling
- sealing
- cutting/portioning
- using the following four bread dough finishing techniques:
 - pre-prove scoring
 - post-prove scoring
 - seeding
 - dusting
- using the following five baking techniques:
 - steaming
 - testing bake by sight and baked colour
 - de-panning basic breads
 - cooling basic bread products on cooling wires
 - using lids to condense loaves
- selecting, using and cleaning the bread baking equipment listed in the range of conditions, including controlling electrical hazards applicable to cleaning
- documenting the production schedule, including the following six considerations:
 - timings
 - volume requirements
 - product processing requirements
 - recipe reformulation to minimise waste
 - finishing parameters for basic bread products
 - bake parameters for basic bread products

Wastage that cannot be reused in production must be less than 5% of the weight of the original production schedule.

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, applicable to producing basic bread products
- safe use and cleaning of bread baking equipment listed in the range of conditions, including electrical hazards
- regulatory requirements applicable to producing basic bread products
- techniques and considerations for production scheduling, including:
 - timings

- volume requirements
- product processing requirements
- recipe reformulation to minimise waste
- finishing parameters for basic bread products
- bake parameters for basic bread products
- functions and characteristics of ingredients used in basic bread production, including:
 - premixes
 - baker's or strong flour
 - whole meal flour
 - baking powder
 - salt
 - sugar
 - yeast, including principles of fermentation
 - water
 - shortening, fats and oils
 - bread improvers
- mixing processes and gluten development for basic bread doughs, including:
 - premix doughs
 - scratch/no time/instant doughs
 - chemical leavened doughs
- sequencing of the rapid or no time basic bread production processes
- purpose and techniques for pre-bake finishing basic breads
- characteristics and techniques for moulding basic bread doughs
- impacts of factors on production of different retarded basic bread products, including:
 - finished dough temperature (FDT)
 - dough size
 - dough shape
 - yeast activity
 - processing retard in cool phase
 - processing retard in warm phase
- techniques for calculating yields, adjusting recipes, converting units of measurement and measuring ingredients
- techniques for selecting tins and trays appropriate for dough piece scale weight, volume and size
- required baked characteristics of basic bread products, including:
 - volume
 - grain
 - texture
 - crumb colour
 - crust formation

- crust colour
- the effects of common bread faults in basic bread production, including:
 - lack of salt
 - too much salt
 - no improver
 - too much improver
 - no yeast
 - too much yeast
 - weak flour instead of strong flour
- techniques for disposing of waste from bread production
- basic bread production 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
 - equipment specified in the range of conditions
 - bread slicer
 - ingredients that meet the basic bread product types required in the performance evidence
- specifications:
 - recipes that meet the basic bread product types required in the performance evidence
 - end-product quality specifications to meet the basic bread product types required in the performance evidence
 - food safety code regulatory requirements applicable to producing basic bread products
- 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

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