



Australian Government

FBPRBK3007 Produce specialty flour bread products

Release: 2

FBPRBK3007 Produce specialty flour bread products

Modification History

Release	Comments
Release 2	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 2.0
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 specialty flour bread products in a commercial baking environment. Specialty flour bread products include organic flour breads, non-wheat flour breads, gluten-free breads, rye breads, whole grain flour breads and wholemeal breads.

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>

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1. Prepare for work	1.1 Confirm product types and volumes to schedule production 1.2 Calculate yield and adjust recipe to meet special dietary requirements and production volumes 1.3 Confirm work area and work practices meet food safety and workplace health and safety requirements 1.4 Select and wear personal protective equipment according to safety requirements 1.5 Select specialty flour bread baking equipment and check to confirm readiness for use 1.6 Select ingredients and check to confirm quality and quantity
2. Mix specialty flour bread dough	2.1 Measure ingredient quantities to meet recipe specification 2.2 Load ingredients into mixer in required ingredient placement 2.3 Operate and monitor mixer to achieve specialty flour bread dough development for product type 2.4 Check specialty flour dough to identify faults and rectify
3. Process specialty flour bread dough	3.1 Divide, scale, mould and rest dough to meet required end-product specialty flour product shapes and baked weights 3.2 Final mould dough and place on baking surfaces for final prove as required 3.3 Final prove specialty flour dough as required for product type 3.4 Check processed specialty flour dough to identify faults and rectify
4. Pre-bake finish specialty flour bread products	4.1 Prepare pre-bake finishing mediums to recipe specifications 4.2 Pre-bake finish specialty flour products to meet end-product specifications 4.3 Check pre-bake finished specialty flour products to identify faults and rectify
5. Bake specialty flour bread products	5.1 Set baking temperatures and times to prepare for baking 5.2 Visually check dough size to confirm specialty flour product readiness for baking 5.3 Load oven and steam as required for specialty flour product type 5.4 Monitor baking to achieve baked colour and stability required for

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	speciality flour bread product type 5.5 Unload and de-pan baked specialty flour products to cool 5.6 Check specialty flour bread product to identify faults and rectify 5.7 Prepare and transfer products for presentation and storage according to 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	Complies with workplace health and safety and food safety

Skill	Description
work	- regulatory requirements relevant to a commercial baking operation - Follows organisational policies and procedures relevant to own work role
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.

Specialty flour bread baking equipment must include:	- equipment, including: - industrial oven - industrial mixer and attachments - dish washing area - equipment accessories, including: - dish washing area taps and accessories - ancillary equipment, including: - specialty flour storage containers - grain soaking containers - dough storage containers - tools and utensils, including: - dusting sieves - scoring knives - spray bottles - thermometers.
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Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
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FBPRBK3007 Produce specialty flour bread products Release 2	FBPRBK3007 Produce specialty flour bread products Release 1	Corrected error in Performance Evidence	Equivalent unit
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Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

Assessment Requirements for FBPRBK3007 Produce specialty flour 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 specialty flour bread products according to a production schedule, including:

- producing the following six types of specialty flour bread products:
 - organic breads
 - non-wheat breads
 - gluten-free breads
 - rye breads
 - whole grain breads
 - wholemeal breads
- mixing and using the following three doughs:
 - scratch mix/no time/instant dough
 - bulk ferment sour doughs
 - all in mix
- using the following five product shapes:
 - baton/Vienna
 - boule/cob
 - loaf
 - rolls
 - specialty shape
- using one of the following five sours for rye bread:
 - lactic sour
 - acetic sour

- natural sour
- powdered sour
- liquor sour
- incorporating pre-soaked grain into grain bread
- finishing bread using the following four finishing methods:
 - post-prove scoring
 - seeding
 - dusting
 - steaming
- selecting, using and cleaning the bread baking equipment listed in the range of conditions, including controlling electrical hazards applicable to cleaning
- selecting and using bread shaping equipment, tins and trays appropriate for dough piece scale, weight, volume and size
- documenting the production schedule, including the following six considerations:
 - timings
 - volume requirements
 - product processing requirements
 - recipe reformulation to minimise waste
 - finishing requirements for specialty flour products
 - bake parameters for specialty flour 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 specialty flour bread products
- safe use and cleaning of bread baking equipment listed in the range of conditions, including electrical hazards
- regulatory requirements for food applicable to producing specialty flour bread products
- considerations for production scheduling, including:
 - timings
 - volume requirements
 - product processing requirements
 - recipe reformulation to minimise waste
 - finishing requirements for specialty flour products
 - bake parameters for specialty flour products

- types, characteristics and storage requirements of ingredients used in specialty flour bread production, including:
 - organic flour
 - non-wheat flour
 - rye flour
 - gluten-free flour
 - grains
 - wholemeal flour
- hydration rates for grain breads and wholemeal breads, and purpose and techniques for the soaking of grains
- benefits of organics in flours
- nature of special dietary requirements and gluten intolerance as they relate to dietary-suitable flours and specialty flour bread products
- reformulation of grain and fibre breads
- mixing processes and mixing outcomes for:
 - scratch mix/no time/instant dough
 - bulk ferment sour doughs
 - all in mix
 - specialty flour doughs
 - rye breads
- principles of processing and hearth baking specialty flour breads
- techniques for producing rye breads, including:
 - rye flour varieties for different rye breads
 - using lactic, acetic and natural sour doughs for rye breads
 - using powder and liquor sours for rye breads
 - using baskets for proving when baking rye breads
- processing and baking techniques required for using specialty flours, including:
 - rye breads
 - organic breads
 - non-wheat flour breads
 - gluten-free breads
 - wholemeal flour breads
- impacts on production, including:
 - soaking of grains
 - processing gluten-free flour
- techniques for selecting tins and trays appropriate for dough piece scale weight, volume and size
- causes and corrective action for predictable and sometimes unpredictable specialty flour bread production problems, including:
 - machinery failure
 - environmental factors, including heat, humidity and cold

- poor quality ingredients
- techniques for disposing of waste from bread production
- specialty flour 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 as specified in the range of conditions
 - tins
 - trays
 - ingredients that meet the specialty flour bread product types required in the performance evidence
- specifications:
 - recipes that meet the specialty flour bread product types required in the performance evidence
 - end-product quality specifications to meet the specialty flour bread product types required in the performance evidence
 - food safety code regulatory requirements applicable to producing specialty flour 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.

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