



Australian Government

Assessment Requirements for FBPRBK3011 Produce frozen dough 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

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 frozen dough products according to a production schedule, including:

- producing the following five frozen dough baked products:
 - laminated frozen dough product
 - basic bread frozen dough product
 - sweet yeast bread frozen dough product
 - specialty flour bread frozen dough product
 - chemical leavened frozen dough
- incorporating the following four frozen dough processes:
 - ready-to-prove frozen dough
 - ready-to-bake frozen dough
 - par baked frozen dough
 - finishing frozen dough
- using one of the following two simple fillings:
 - simple sweet filling
 - simple savoury filling
- producing the following four product shapes:
 - baguette
 - round or long roll
 - croissant or danish
 - cut or portioned
- producing the following three product styles:
 - decorated frozen dough
 - undecorated frozen dough

- undecorated par baked dough
- finishing the products using the following four techniques:
 - dusting
 - glazing
 - piping
 - scoring
- selecting tins and trays appropriate for dough piece scale weight, volume and size
- selecting, using and cleaning the baking equipment listed in the range of conditions, including controlling electrical hazards applicable to cleaning
- documenting the production schedule, including the following seven considerations:
 - timings for freezing frozen and par baked dough
 - timings for thawing frozen and par baked dough
 - product processing requirements for frozen and par baked dough
 - volume requirements
 - recipe reformulation to minimise waste
 - freezing and thawing times
 - bake parameters for frozen product.

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 frozen dough products
- safe use and cleaning of baking equipment listed in the range of conditions, including electrical hazards
- regulatory requirements for food safety applicable to producing frozen dough products, including temperature control
- techniques and considerations for production scheduling, including:
 - timings for freezing frozen and par baked dough
 - timings for thawing frozen and par baked dough
 - product processing requirements for frozen and par baked dough
 - volume requirements
 - recipe reformulation to minimise waste
 - freezing and thawing times
 - bake parameters for frozen product
- characteristics and storage requirements of frozen dough types, including:
 - ready-to-prove frozen dough

- ready-to-bake frozen dough
- par baked frozen dough
- chemically leavened frozen dough
- functions and characteristics for frozen and par baked dough ingredients, including:
 - yeast levels
 - sugar inclusion
 - water and temperature of water
 - effects of salt
- principles and techniques of freezing doughs, including:
 - snap freezing
 - storage stages, including freeze down and recovery
 - maintaining freezer temperatures
 - freezing times for dough types and sizes
 - optimal storage times
 - internal bake temperatures of par baked breads
 - storage patterns for frozen dough, including making efficient use of storage space, stock rotation and minimising temperature fluctuations
- principles of thawing frozen and par baked doughs, including:
 - thawing times for dough types and sizes
 - consequences of slow or fast thawing
 - thawing rate for yeast doughs
- types, functions, safe use, cleaning and freezing capacity of dough freezing equipment, including:
 - conventional freezers
 - blast freezers
- handling requirements for made-up and proved doughs to preserve dough structure
- impacts of factors on production of different frozen dough products, including:
 - finished dough temperature (FDT)
 - dough size
 - dough shape
 - yeast activity
 - processing frozen dough in cool phase
 - processing frozen dough in warm phase
- techniques for calculating yields, adjusting recipes and measuring ingredients
- causes and corrective action for predictable and sometimes unpredictable frozen dough product production problems, including:
 - frozen dough inconsistent temperature
 - frozen dough inconsistent moisture control
 - machinery failure
 - environmental factors, including heat, humidity and cold

- poor quality ingredients
- techniques for disposing of waste from frozen dough product production
- frozen dough product 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
 - ingredients that meet the frozen dough product types required in the performance evidence
- specifications:
 - recipes that meet the frozen dough product types required in the performance evidence
 - end-product quality specifications that meet the product types required in the performance evidence
 - food safety code regulatory requirements applicable to producing frozen dough 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

Companion Volumes, including Implementation Guides, are available at VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>