



Australian Government

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

Application

This unit of competency describes the skills and knowledge required to produce frozen dough 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

FBPRBK3005 Produce basic bread products.

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 volume 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 frozen and par baked dough baking equipment and check to confirm readiness for use 1.6 Select ingredients and check to confirm quality and quantity
2. Mix frozen 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 frozen dough development for product type 2.4 Check frozen and par baked dough to identify dough faults and rectify
3. Process frozen and par baked doughs	3.1 Divide, scale, mould and intermediate prove frozen and par baked dough to meet required end-product shape and baked weight 3.2 Final mould frozen and par baked dough and place on freezing or baking surfaces 3.3 Laminate and finish frozen and par baked dough as required prior to freezing or par baking 3.4 Check processed frozen and par baked dough to identify faults and rectify 3.5 Package and freeze frozen and par baked dough to meet food safety requirements
4. Par bake bread products	4.1 Final prove par baked dough to prepare for baking 4.2 Set baking temperatures and times to prepare for par baking 4.3 Visually check dough size to confirm readiness for baking 4.4 Load oven and steam as required for product type 4.5 Monitor baking to achieve internal par bake temperature for par bake 4.6 Unload and de-pan par baked product to cool 4.7 Check par baked bread products to identify faults and rectify 4.8 Package and freeze par baked bread product to meet food safety requirements

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. Recover frozen doughs and par baked breads	5.1 Transfer frozen doughs and par baked breads from frozen storage to trays and pans, to recover and thaw according to food safety requirements 5.2 Final prove frozen doughs as required for product type 5.3 Check recovered doughs and par baked breads to identify faults and rectify
6. Finish frozen dough products	6.1 Prepare pre-bake finishing mediums to meet recipe specifications 6.2 Prepare simple fillings to meet recipe specifications 6.3 Pre-bake finish frozen and par baked products to meet end-product specifications 6.4 Check pre-bake finished products to identify faults and rectify
7. Bake frozen dough products	7.1 Set baking temperatures and times to prepare for baking 7.2 Visually check frozen dough size to confirm readiness for baking 7.3 Load oven and steam frozen bread as required for product type 7.4 Monitor baking to achieve baked colour and stability required for frozen dough product type 7.5 Unload and de-pan baked products to cool 7.6 Check product bake to identify faults and rectify
8. Finish frozen and par baked dough products	8.1 Prepare post-bake finishing mediums to meet recipe specifications 8.2 Post-bake finish products to meet end-product specifications 8.3 Check post-bake finished products to identify faults and rectify
9. Complete work	9.1 Clean equipment and work area to meet housekeeping standards 9.2 Dispose of waste according to workplace requirements 9.3 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 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.

Frozen and par baked dough baking equipment must include:	- equipment, including: - industrial oven - industrial prover - industrial mixer and attachments - pastry sheeter/dough break or rolling pin - freezer
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	• equipment accessories, including: • oven baking trays • freezing trays • freezing racks • ancillary equipment, including: • rolling pin • cooling wires • dough and pastry benches • tools and utensils, including: • rolling pins • cake knives • bread knives • processing knives • dough scrapers.
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Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK3011 Produce frozen dough products	FDFRB3008A Store, handle and use frozen dough	Supersedes and replaces FDFRB3008A Elements and performance criteria added that include mixing and par baking of frozen dough	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 FBPRBK3011 Produce frozen dough 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 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

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