



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>