



Australian Government

Assessment Requirements for FBPRBK3014 Produce sweet yeast 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 sweet yeast products according to a production schedule, including:

- producing the following five enriched sweet yeast products:
 - filled sweet yeast product
 - fruited sweet yeast product
 - spiced sweet yeast bun or loaf
 - cream decorated sweet yeast bun
 - iced decorated sweet yeast bun
- mixing and using the following three enriched doughs:
 - premix dough
 - instant dough/no time dough/scratch mix dough
 - bulk ferment dough
- using retarding for one of the sweet yeast doughs listed above
- using the following six moulding techniques:
 - rounding
 - batons
 - degassing
 - curling/rolling
 - sealing
 - scrolls
- using the following three finishing and decorating techniques:
 - using cream to decorate sweet yeast product
 - using icing to decorate sweet yeast product
 - using fondant to decorate sweet yeast product

- selecting, using and cleaning the baking equipment listed in the range of conditions, including controlling electrical hazards applicable to cleaning
- selecting 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 of sweet yeast products
 - baked parameters of sweet yeast 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 sweet yeast 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 sweet yeast products
- considerations for production scheduling, including:
 - timings
 - volume requirements
 - product processing requirements
 - recipe reformulation to minimise waste
 - finishing requirements of sweet yeast products
 - baked parameters of sweet yeast products
- recipe ratios and limits for enriched doughs
- types, functions, characteristics, and storage requirements of ingredients, including:
 - sugars
 - crumb softening agents
 - conditioned fruit
 - cream
 - icing
 - spices
- purpose and techniques for the cleaning, conditioning and use of fruits
- ingredient interactions for sweet yeast products, including:
 - yeast and sugar ratios

- reduced salt levels
- reduced water levels
- characteristics of sweet yeast products, including:
 - filled sweet yeast product
 - fruited sweet yeast product
 - spiced sweet yeast bun or loaf
 - decorated sweet yeast product
- mixing processes and gluten development for enriched doughs
- principles of the sweet yeast production processes, including:
 - preparing fillings
 - inclusion of fruit and spices in sweet dough
 - decorating sweet yeast
 - cool phase retarding
 - warm phase retarding
 - baking
 - cooling
 - packaging
- techniques and requirements for finishing sweet yeast products
- impacts on production of different sweet yeast products, including:
 - dough temperature
 - mixing time and gluten development
 - water addition and consistency of dough
 - yeast activity
- techniques for calculating yields, adjusting recipes and measuring ingredients
- techniques for selecting tins and trays appropriate for dough piece scale weight, volume and size
- purpose and functions of sweet yeast settings, including:
 - baking times and temperatures
 - proving humidity and temperature
- required characteristics of sweet yeast products, including:
 - crumb softness
 - shelf life
 - flavour
 - visual appearance
- causes and corrective action for predictable and sometimes unpredictable sweet yeast problems, including:
 - machinery failure
 - environmental factors, including heat, humidity and cold
 - poor quality ingredients
- techniques for disposing of waste

- sweet yeast 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
 - refrigeration
 - mechanical moulding equipment
 - mixing bowls
 - tins
 - ingredients that meet the sweet yeast product types required in the performance evidence
- specifications:
 - recipes that meet the sweet yeast product types required in the performance evidence
 - end-product quality specifications that meet the sweet yeast product types required in the performance evidence
 - food safety code regulatory requirements applicable to producing sweet yeast 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>