



Australian Government

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

Application

This unit of competency describes the skills and knowledge required to produce sweet yeast products in a commercial baking environment. Sweet yeast products include enriched breads and fruited enriched 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>
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 volumes 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 sweet yeast baking equipment and check to confirm readiness for use 1.6 Select and prepare ingredients and check to confirm quality and quantity 1.7 Clean and condition fruits to prepare for use 1.8 Prepare sweet fillings as required for product type
2. Mix sweet yeast dough	2.1 Measure ingredient quantities to meet recipe specifications 2.2 Load ingredients into mixer in required placement 2.3 Operate and monitor mixer to achieve sweet yeast dough development for product type 2.4 Check mixed sweet yeast dough to identify faults and rectify
3. Process sweet yeast dough	3.1 Divide, scale, mould and intermediate prove sweet yeast dough to meet end-product shape and baked weight 3.2 Apply sweet fillings to sweet yeast doughs to meet product type 3.3 Final mould sweet yeast dough to meet product requirements, and place on baking surfaces for final prove 3.4 Retard sweet yeast dough as required for product type 3.5 Final prove sweet yeast dough as required for product type 3.6 Check processed sweet yeast dough to identify faults and rectify
4. Bake sweet yeast products	4.1 Set baking temperatures and times to prepare for baking 4.2 Visually check dough size to confirm readiness for baking 4.3 Monitor baking to achieve baked colour and stability required for sweet yeast product type 4.4 Unload and de-pan sweet yeast products to cool 4.5 Glaze products after baking as required for product type 4.6 Check sweet yeast products to identify faults and rectify
5. Finish sweet yeast products	5.1 Prepare finishing mediums to meet recipe specifications 5.2 Finish baked products to meet end-product specifications

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	5.3 Check finished products to identify faults and rectify 5.4 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 - Performs calculations to adjust recipes using baking formulas, and allows for wastage - Divides dough into equal portions by estimated weight - 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

Skill	Description
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.

Sweet yeast baking equipment must include:	- equipment, including: - industrial oven - industrial mixer and attachments - ancillary equipment, including: - dried fruit storage containers - jugs used for storing glazes - dry ingredient storage containers - baking trays used for sweet yeast - cooling wires used for sweet yeast - tools and utensils, including: - pipng bags used for decorating - pipng nozzles used for decorating - brushes used for glazing products - knives used for decorating and cutting.
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Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK3014 Produce sweet yeast products	FDFRB3014A Produce sweet yeast products	Redesigned unit that includes content from previous unit, excluding frying and laminated products	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 FBPRBK3014 Produce sweet yeast 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 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

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