



Australian Government

Assessment Requirements for FBPRBK3017 Operate plant baking processes

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 operated plant baking processes to produce bread plant products, including:

- producing the following four bread plant dough types:
 - white bread
 - brown or wholemeal bread
 - grain bread
 - enriched sweet yeast bread
- producing the following five bread products:
 - crusty/lean loaf – plaited, Vienna, cob or stick
 - enriched sweet yeast bread loaf as high top or condensed loaves
 - enriched bread loaves as condensed or high top
 - brown or wholemeal bread loaves as high tops, condensed, cobs or Viennas
 - grain bread loaves as high tops, condensed, cobs or Viennas
- using the following two mixing processes:
 - mixing instant/no time doughs
 - mixing ferment
- using the following four bread plant processes:
 - bread plant dough divider
 - bread plant dough rounder moulder
 - bread plant intermediate prover
 - bread plant final moulder
- using the following three finishing techniques:
 - seeding
 - steaming

- scoring
- using lids to condense loaves
- adjusting bread plant equipment settings to meet process output requirements
- inspecting equipment condition to identify and confirm that equipment is clean and configured for processing requirements
- positioning sensors or controls
- ensuring safety guards are in place and operational
- loading and positioning materials in bread plant equipment
- monitoring material flow and work-in-progress through the system
- selecting tins, bread boards, baskets or 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 nine considerations:
 - timings
 - volume requirements
 - product processing requirements
 - recipe reformulation to minimise waste
 - bread plant dough divider setting for product requirement
 - bread plant dough rounder moulder setting for product requirement
 - bread plant intermediate prover setting for product requirement
 - bread plant final moulder setting for product requirement
 - bake parameters for required 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 (PPE), applicable to operating plant baking processes
- safe use and cleaning of baking equipment listed in the range of conditions, including electrical hazards
- food safety requirements applicable to operating plant baking processes
- considerations for production scheduling of plant baking processes, including:
 - timings
 - volume requirements
 - product processing requirements
 - recipe reformulation to minimise waste
 - bread plant dough divider setting for product requirement

- bread plant dough rounder moulder setting for product requirement
- bread plant intermediate prover setting for product requirement
- bread plant final moulder setting for product requirement
- bake parameters for required products
- functions and characteristics of ingredients used in bread plant production, including food grade equipment oils in plant bread baking
- purpose and basic principles of the production system, including the flow of product from plant divider to plant rounder moulder to plant intermediate prover to plant final moulder
- basic operating principles of equipment and related accessories, including:
 - equipment adjustment points
 - purpose and status of guards
 - range, location and alignment requirements of sensors and related feedback instruments
 - single and multi-pocket dividers
 - spray panning units
 - de-panner units
 - conveyors
- operating capacities of equipment used in the system, including:
 - output capacity of mixer
 - output capacity of divider
 - total time through bread plant process from mixer to final plant moulder
 - principles of the bread plant baking production processes, including:
 - mixing
 - bread plant divider
 - bread plant rounder moulder
 - bread plant intermediate prover
 - bread plant final moulder
- techniques for calculating yields, adjusting recipes and measuring ingredients
- causes and corrective action for predictable and sometimes unpredictable bread plant problems, including:
 - machinery failure
 - environmental factors, including heat, humidity and cold
 - poor quality ingredients
- techniques for disposing of waste after bread plant production
- bread plant 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, and related accessories and services
 - ingredients that meet the bread plant products types required in the performance evidence
- specifications:
 - recipes that meet the bread plant product types required in the performance evidence
 - end-product quality specifications that meet the bread plant product types required in the performance evidence
- 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>