



Australian Government

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

Application

This unit of competency describes the skills and knowledge required to operate interrelated bread plant baking processes 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 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 plant baking equipment, and load and position materials, ingredients and products to meet production requirements
2. Mix bread plant dough	2.1 Measure ingredient quantities to meet recipe specification 2.2 Load ingredients into mixer in required placement 2.3 Operate and monitor mixer to achieve bread plant dough development for product type 2.4 Monitor bread plant dough mixing process to identify faults and rectify
3. Operate bread plant divider	3.1 Check condition and operation of dividing plates to prepare for operation 3.2 Check bread plant hopper and divider plates are oiled for use 3.3 Adjust bread plant divider settings for dough weight 3.4 Load dough into hopper and operate bread plant divider to divide dough 3.5 Measure dough weights to confirm divided dough meets weight specifications 3.6 Monitor bread plant dividing process to identify faults and rectify
4. Operate bread plant rounder moulder	4.1 Check condition and operation of bread plant rounder moulder to prepare for operation 4.2 Adjust bread plant rounder moulder settings for dough weight 4.3 Use bread plant rounder moulder to mould dough 4.4 Check dough tightness and smoothness of dough to identify faults and rectify 4.5 Check dough positioning for depositing into intermediate prover pockets to identify faults and rectify 4.6 Monitor bread plant moulding process to identify faults and rectify
5. Operate bread plant intermediate prover	5.1 Check condition, rotation and operation of bread plant intermediate prover to prepare for operation 5.2 Adjust bread plant intermediate prover settings to match speed of

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	production 5.3 Check dough pockets to identify faults and rectify 5.4 Dust as required for product type 5.5 Monitor bread plant intermediate proving process to identify faults and rectify
6. Operate bread plant final moulder	6.1 Check condition and operation of bread plant final moulder to prepare for operation 6.2 Adjust bread plant final moulder settings for dough volume 6.3 Adjust bread plant final moulder plates and blades for dough type 6.4 Monitor 4-piecing unit and adjust to achieve optimum formation in tins 6.5 Monitor bread plant final moulding process to identify faults and rectify
7. Complete bread plant dough final prove	7.1 Locate and position bread pans and oiling equipment for final moulded dough 7.2 Place final moulded dough in oiled pans to prepare for final prove 7.3 Complete final prove of bread plant bread according to product type 7.4 Monitor bread plant final proving process to identify faults and rectify
8. Bake bread plant dough	8.1 Set baking temperatures and times to prepare for baking 8.2 Visually check dough size to confirm readiness for baking 8.3 Load oven and steam as required for product type 8.4 Monitor baking to achieve baked colour and stability required for bread plant product type 8.5 Unload and de-pan bread plant products to cool 8.6 Monitor bread plant baking process to identify faults and rectify 8.7 Check bread plant products bake 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 set 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.

Plant baking equipment must include:	• equipment, including: • industrial oven • industrial mixer and attachments • bread plant dough divider • bread plant dough rounder moulder • bread plant intermediate prover • bread plant final moulder • mechanical bread slicer • equipment accessories, including: • divider blades • intermediate prover pockets • moulder plates • ancillary equipment, including: • dry ingredients storage containers • strapped baking tins • strapped baking tin lids • ingredient storage bins • tools and utensils, including: • thermometer • timer • dough knives • dough scrapers.
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Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK3017 Operate plant baking processes	Not applicable	New unit	Not equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>