



Australian Government

FBPRBK3018 Produce basic artisan 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 basic artisan products in a commercial baking environment. Basic artisan products include European basic artisan products, cultural basic artisan products, laminated basic artisan products, fried basic artisan products, highly enriched basic artisan products and festive occasion basic artisan products.

This unit applies to individuals who apply a broad range of specialised knowledge and skills with responsibility for their own work. This includes applying and communicating non-routine technical solutions to predictable and unpredictable 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

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	volumes 1.3 Confirm work area and work practices meet food safety and workplace health and safety requirements 1.4 Select and wear personal protective equipment according to safety requirements 1.5 Select basic artisan baking equipment and check to confirm readiness for use 1.6 Select ingredients and check to confirm quality and quantity
2. Mix basic artisan doughs	2.1 Measure ingredient quantities to meet recipe specifications 2.2 Load ingredients into mixer in required ingredient placement 2.3 Operate and monitor mixer to achieve basic artisan dough development for product type 2.4 Check mixed basic artisan dough to identify faults and rectify
3. Process basic artisan dough	3.1 Divide, scale, mould and intermediate prove basic artisan dough to meet required end-product shape and baked weight 3.2 Final mould and place on baking surfaces for final prove 3.3 Laminate basic artisan dough with laminating fat as required for product type 3.4 Retard basic artisan dough as required for product type 3.5 Final prove basic artisan dough as required for product type 3.6 Check processed basic artisan dough to identify faults and rectify
4. Pre-bake finish basic artisan products	4.1 Prepare pre-bake finishing mediums to recipe specification 4.2 Pre-bake finish basic artisan products to meet end-product specification 4.3 Check pre-bake finished basic artisan products to identify faults and rectify
5. Fry basic artisan products	5.1 Set frying temperatures and times to prepare for frying 5.2 Visually check basic artisan dough size to confirm readiness for frying 5.3 Load fryer and monitor frying to maintain fryer temperatures 5.4 Unload basic artisan fried products to cool

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	5.5 Check fried basic artisan products to identify faults and rectify
6. Bake basic artisan products	6.1 Set baking temperatures and times to prepare for baking 6.2 Visually check dough size to confirm readiness for baking, and load oven as required for product type 6.3 Monitor baking to achieve baked colour and stability required for basic artisan product type 6.4 Unload, de-pan and cool to meet basic artisan product type 6.5 Check basic artisan product to identify faults and rectify
7. Post-bake/fry finish basic artisan products	7.1 Prepare post-bake finishing mediums to meet recipe specifications 7.2 Post-bake finish baked and fried basic artisan products to meet end-product specification 7.3 Check post-baked finished basic artisan products to identify faults and rectify 7.4 Prepare and transfer basic artisan products for presentation and storage according to packaging and food safety requirements
8. Complete work	8.1 Clean equipment and work area to meet housekeeping standards 8.2 Dispose of waste according to workplace requirements 8.3 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

Skill	Description
	ingredient weights and volumes, water and dough temperatures, and dough and product dimensions • 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.

Basic artisan baking equipment must include:	• equipment, including: • industrial oven • industrial mixer and attachments • pastry sheeter, dough break or rolling pin • ancillary equipment, including: • oven baking trays • cooling wires • dough and pastry benches • tools and utensils, including: • rolling pins • oven gloves • plastic and metal scrapers • containers used to store fillings
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	• bowls and measuring jugs.
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Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK3018 Produce basic artisan products	Not applicable	New unit	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>

Assessment Requirements for FBPRBK3018 Produce basic artisan 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 basic artisan products according to a production schedule, including:

- producing the following seven basic artisan products:
 - laminated yeast dough as a croissant product
 - sweet laminated yeast dough as a danish product
 - basic artisan product as a display plaque
 - festive basic artisan product
 - lean basic artisan product as rolls or loaves
 - fried basic artisan product as decorated donuts
 - highly enriched basic artisan product
- processing one of the above basic artisan bread products as a retarded product
- mixing and using the following three doughs:
 - instant dough/scratch mix/no time dough
 - ferment
 - salted/dead display dough
- using the following three moulding techniques:
 - hand moulding
 - machine moulding
 - laminating yeast dough
- using the following two finishing techniques:
 - pre-bake finishing using pastes, washes or glazes
 - using creams, icings, chocolate or fondant to finish baked or fried product
- selecting, using and cleaning the basic artisan baking equipment listed in the range of conditions, including controlling electrical hazards applicable to cleaning

- selecting and using 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 for basic artisan product
 - baked parameters for basic artisan product.

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 basic artisan 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 basic artisan products
- considerations for production scheduling, including:
 - timings
 - volume requirements
 - product processing requirements
 - recipe reformulation to minimise waste
 - finishing requirements for basic artisan product
 - baked parameters for basic artisan product
- functions and characteristics of ingredients used in basic artisan production, including:
 - flour types
 - salt
 - yeast
 - fats
 - flavours and spices
 - fondant
 - chocolate
 - icing and glazes
- processes for making:
 - instant dough/scratch mix/no time dough
 - ferments

- display doughs
- principles of retarding basic artisan products, including:
 - mixing
 - dough temperatures
 - cooling retarded products
 - warm phase with retarded products
- mixing processes and gluten development for:
 - highly enriched doughs
 - laminated doughs
 - display doughs
- types and use of pre-baked finishing for basic artisan products
- types and use of post-baked finishing for basic artisan products
- techniques for shaping basic artisan products, including:
 - crescent
 - plaque
 - rolls
 - loaf
- storage and shelf life of basic artisan products, including:
 - croissants – laminated
 - danish – laminated
 - lean crusty doughs
 - basic artisan display plaques
 - enriched basic artisan products
 - fried basic artisan products
- processing techniques for laminated doughs, including:
 - English method laminating
 - French method laminating
 - using lean and enriched doughs for laminating
 - selecting and using fats in lean and enriched laminated doughs
 - mixing of laminated doughs
 - proving and baking of laminated doughs
- processing of dough for display purposes, including:
 - using display dough
 - baking of display doughs
 - colouring of display doughs
- techniques for calculating yields, adjusting recipes and measuring ingredients
- purpose and functions of basic artisan baking and frying processes, including:
 - oven temperatures
 - baking times
 - proving times and temperatures

- dry proving
- frying temperatures
- causes of and corrective action for predictable and sometimes unpredictable basic artisan production problems, including:
 - machinery failure
 - environmental factors, including heat, humidity and cold
 - poor quality ingredients
 - poor oil quality in frying
- techniques for disposing of waste from basic artisan product production
- basic artisan product 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
 - deep fryer
 - tins
 - trays
 - ingredients that meet the basic artisan product types required in the performance evidence
- specifications:
 - recipes that meet the basic artisan product types required in the performance evidence
 - end-product quality specifications to meet the basic artisan product types required in the performance evidence
 - food safety code regulatory requirements applicable to producing basic artisan 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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