



Australian Government

Assessment Requirements for FBPRBK4001 Produce artisan bread 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 artisan bread products according to a production schedule, including:

- producing the following four artisan bread dough types:
 - sour dough pre-ferment dough
 - non sour pre-ferment dough
 - bulk ferment dough
 - sponge and dough
- using the following two sour types to produce the sour dough:
 - soft levain sour/poolish
 - stiff levain sour/biga
- using the following three mixing techniques:
 - low dough development
 - medium dough development
 - intensive dough development
- producing the following seven product shapes:
 - batard (Vienna)
 - bolais (round)
 - freeform
 - baguette
 - pan bread
 - flat bread
 - bread roll
- preparing and adding the following two filling types:
 - fruit filling

- savoury filling
- incorporating fillings using the following two methods:
 - including filling in artisan dough during mixing process
 - folding filling into artisan dough during folding process
- using the following three finishing techniques:
 - decorative dusting
 - decorative scoring
 - glazing
- selecting, using and cleaning the bread baking equipment listed in the range of conditions, including controlling electrical hazards applicable to cleaning
- documenting the production schedule, including the following five considerations:
 - timings
 - volume requirements
 - product processing requirements
 - recipe reformulation to minimise waste
 - baked parameters for artisan bread 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 artisan bread products
- safe use and cleaning of bread baking equipment listed in the range of conditions, including electrical hazards
- regulatory requirements for food safety applicable to producing artisan bread products, including temperature control and prevention of cross-contamination in the use of dairy products, meat, poultry, fish products and vegetable products
- techniques and considerations for production scheduling, including:
 - timings
 - volume requirements
 - product processing requirements
 - recipe reformulation to minimise waste
 - baked parameters for artisan bread products
- functions and characteristics of ingredients used in artisan bread production, including:
 - artisan flour varieties
 - yeast used in artisan bread products
- preparing sours, including:

- source and characteristics of sours
- techniques for developing sours
- techniques for using sour
- techniques for feeding sours
- matching of sours to artisan bread product types
- artisan production processes, including:
 - mixing of artisan ferments
 - types of artisan ferments
 - artisan folding processes
 - artisan proving processes
 - artisan baking processes
- artisan mixing techniques and mixing outcome requirements for:
 - low dough development
 - medium dough development
 - intensive dough development
- product types, processes and characteristics of artisan product types, including:
 - batard (Vienna)
 - bolais (round)
 - freeform
 - baguette
 - flat bread
- types of fillings used in artisan breads:
 - fruit filling
 - savoury filling
- methods of incorporating fillings, including:
 - including filling in artisan dough during mixing
 - folding filling into artisan dough during folding process
- techniques and requirements for finishing, including:
 - decorative dusting
 - decorative scoring
 - glazing
- impacts on production of different artisan bread products, including:
 - length and duration of ferments
 - refrigeration space for processing artisan doughs
 - oven capacity and length of bake
 - scheduling different artisan ferment varieties to match production timing
- required characteristics of artisan bread products, including:
 - aroma
 - flavour
 - crumb structure

- strength and tenacity
- causes and corrective action for predictable and sometimes unpredictable bread production problems, including:
 - machinery failure
 - environmental factors, including heat, humidity and cold
 - poor quality ingredients
- techniques for disposing of waste from artisan bread production
- artisan bread 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
 - trays
 - ingredients that meet the artisan bread product types required in the performance evidence
- specifications:
 - recipes that meet the artisan bread product types required in the performance evidence
 - end-product quality specifications to meet the artisan bread product types required in the performance evidence
 - food safety code regulatory requirements applicable to producing artisan bread 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>