



Australian Government

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

Application

This unit of competency describes the skills and knowledge required to produce artisan bread products in a commercial baking environment.

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

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 artisan bread baking equipment and check to confirm readiness for use 1.6 Select ingredients and check to confirm quality and quantity
2. Prepare artisan bread fillings	2.1 Measure artisan filling ingredient quantities and prepare to meet recipe specification 2.2 Check artisan fillings to identify faults and rectify 2.3 Store artisan fillings according to food safety requirements
3. Mix artisan ferments	3.1 Measure artisan ferment ingredient quantities to meet recipe specifications 3.2 Load ingredients into mixer in required ingredient placement 3.3 Operate and monitor mixer to achieve artisan bread dough development for product type 3.4 Check artisan ferment to identify faults and rectify 3.5 Store artisan ferments according to food safety and product requirements
4. Mix artisan bread dough	4.1 Measure artisan bread dough ingredient quantities to meet recipe specifications 4.2 Load ingredients into mixer in required ingredient placement 4.3 Operate and monitor mixer to achieve artisan bread dough development for product type 4.4 Add fillings as required to meet artisan bread product type 4.5 Check artisan dough to identify faults and rectify
5. Process artisan bread dough	5.1 Divide, scale and mould dough to meet end-product shapes and baked weights 5.2 Fold in fillings as required to meet product type 5.3 Rest and fold artisan dough as required for product type 5.4 Check artisan dough to confirm strength and tenacity 5.5 Scale artisan dough for intermediate prove 5.6 Final mould artisan dough and place on baking or proving surfaces

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	for final prove 5.7 Retard artisan dough as required for product type 5.8 Check processed artisan dough to identify faults and rectify
6. Pre-bake finish artisan bread products	6.1 Prepare pre-bake finishing mediums to meet recipe specifications 6.2 Pre-bake finish artisan products to meet end-product specifications 6.3 Check pre-bake finished artisan products to identify faults and rectify
7. Bake artisan bread products	7.1 Set baking temperatures and times to prepare for baking 7.2 Visually check artisan dough size to confirm readiness for baking 7.3 Load oven and steam artisan bread as required for product type 7.4 Monitor baking to achieve baked colour and stability required for artisan bread product type 7.5 Unload and de-pan artisan baked products to cool 7.6 Check artisan bread product to identify faults and rectify 7.7 Prepare and transfer 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

Skill	Description
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, 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.

Artisan bread baking equipment must include:	- equipment, including: - industrial oven - industrial mixer and attachments - cool room or refrigerator - equipment accessories, including: - oven setter boards, trays or belts - cool room or refrigerator shelving - ancillary equipment, including: - dough proving tubs - mixing bowls
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	• proving boards/trays • proving racks • dry ingredient storage containers • cutting boards • tools and utensils, including: • bread knives • scoring knives • food processing knives • dough scrapers • spray bottles • sieves.
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Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK4001 Produce artisan bread products	FDFRB3013A Produce artisan breads	Redesigned unit that includes content from previous unit Code changed to reflect AQF alignment	No equivalent unit
	FDFRB4004A Produce sourdough products	Redesigned unit that includes content from previous 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 FBPRBK4001 Produce artisan bread 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 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.

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