



**Australian Government**

# **FBPRBK4002 Develop advanced artisan bread methods**

**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 develop advanced artisan bread methods 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

FBPRBK4001 Produce artisan bread products.

Note the following chain of prerequisites that also applies to this unit.

| Unit of competency                        | Prerequisite requirement                |
|-------------------------------------------|-----------------------------------------|
| FBPRBK4001 Produce artisan bread products | 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. Conduct advanced artisan bread product experiments       | <p>1.1 Research and analyse local and international advanced artisan bread making trends to extend knowledge of artisan dough rheology</p> <p>1.2 Apply knowledge of advanced artisan bread making to inform advanced artisan bread making ideas</p> <p>1.3 Adapt recipes and processes based on advanced artisan bread making ideas</p> <p>1.4 Use experimentation to trial and refine advanced artisan bread ideas and achieve desired advanced artisan bread product outcomes</p> <p>1.5 Produce advanced artisan bread products using recipes and baking processes based on research and experimentation</p> <p>1.6 Document trial outcomes, recipes and process and product specifications according to workplace procedures</p> |
| 2. Apply advanced finishing methods to bread                | <p>2.1 Research and analyse advanced finishing trends to extend knowledge of advanced finishing methods</p> <p>2.2 Apply knowledge of advanced finishing methods to inform advanced finishing design ideas</p> <p>2.3 Finish advanced artisan bread products using advanced design methods of moulding and scoring</p>                                                                                                                                                                                                                                                                                                                                                                                                                |
| 3. Apply sensory analysis to assess advanced bread products | <p>3.1 Prepare advanced bread product evaluation samples for sensory analysis testing</p> <p>3.2 Undertake sensory analysis of bread samples to evaluate bread properties</p> <p>3.3 Document sensory analysis findings for advanced bread product according to workplace requirements</p>                                                                                                                                                                                                                                                                                                                                                                                                                                            |
| 4. Provide advice on food and beverage compatibility        | <p>4.1 Assess the compatibility of advanced artisan breads with food items and beverages</p> <p>4.2 Develop informed opinions to support the selection of compatible food and beverage items with flavour profiles of advanced artisan bread products</p> <p>4.3 Document food and beverage matching to support advanced artisan bread products according to workplace procedures</p>                                                                                                                                                                                                                                                                                                                                                 |

## 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                                                                                                                                                                                                                                                                                                                                                                                                                        |
|----------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Learning                   | <ul style="list-style-type: none"> <li>Undertakes independent research and experimentation, and reflects on performance to build own knowledge and skills of advanced artisan bread making methods</li> </ul>                                                                                                                                                                                                                      |
| Reading                    | <ul style="list-style-type: none"> <li>Sources, interprets and analyses advanced artisan bread making information from a range of technical baking industry texts</li> </ul>                                                                                                                                                                                                                                                       |
| Writing                    | <ul style="list-style-type: none"> <li>Prepares recipes, trial records, process and product specifications, sensory analysis outcomes and compatibility documentation using structure, technical language and format appropriate to purpose</li> </ul>                                                                                                                                                                             |
| Numeracy                   | <ul style="list-style-type: none"> <li>Extracts and interprets mathematical information embedded in technical baking industry texts</li> <li>Performs calculations and uses baking product formulas to interpret, adapt and adjust artisan bread recipes</li> <li>Uses mathematical symbols and conventions relevant to the baking industry to document trial outcomes, recipes, and process and product specifications</li> </ul> |
| Navigate the world of work | <ul style="list-style-type: none"> <li>Works independently to keep abreast of advanced artisan bread making trends</li> </ul>                                                                                                                                                                                                                                                                                                      |
| Interact with others       | <ul style="list-style-type: none"> <li>Recognises the importance of consulting with others when formulating advice on food and beverage pairing</li> </ul>                                                                                                                                                                                                                                                                         |
| Get the work done          | <ul style="list-style-type: none"> <li>Uses problem-solving skills to analyse and evaluate advanced artisan bread making ideas and trial outcomes and decide on appropriate action</li> <li>Takes responsibility for planning, organising and implementing tasks required to achieve required outcomes</li> </ul>                                                                                                                  |

## 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.*

|                                          |                                                                                                                                                       |
|------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------|
| Advanced finishing methods must include: | <ul style="list-style-type: none"> <li>advanced stencilling using speciality stencils</li> <li>oiled dough skins</li> <li>advanced scoring</li> </ul> |
|------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------|

|                                |                                                                                                                                                                                              |
|--------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                                | <ul style="list-style-type: none"><li>• advanced moulding.</li></ul>                                                                                                                         |
| Bread properties must include: | <ul style="list-style-type: none"><li>• flavour profiles</li><li>• crumb and crust textures</li><li>• internal and external appearance</li><li>• aromas</li><li>• baked condition.</li></ul> |

## Unit Mapping Information

| Code and title current version                       | Code and title previous version | Comments | Equivalence status |
|------------------------------------------------------|---------------------------------|----------|--------------------|
| FBPRBK4002<br>Develop advanced artisan bread methods | 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 FBPRBK4002 Develop advanced artisan bread methods

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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 developed advanced artisan bread making methods to produce three different artisan bread varieties, where the advanced methods include:

- using the following three flours, including:
  - rye flour
  - whole wheat flour
  - speciality flour
- producing one of the artisan bread varieties with a total hydration of 80–90% on total flour weight
- producing the following three types of advanced artisan bread products incorporating an extended fermentation period, a pre-ferment dough and excluding bread improvers:
  - Italian loaf
  - French loaf
  - German loaf
- preparing and developing the following three flavours in the doughs:
  - a perpetual sour
  - a creative gourmet fruit
  - a creative gourmet savoury
- creating and using two advanced specialty artisan bread stencils:
  - logo stencil
  - artistic stencil
- applying oiled dough skins to advanced artisan bread doughs as an advanced baked finishing method
- applying advanced decorative cutting and scoring.

The assessment of the advanced artisan bread products listed above must include:

- conducting a sensory analysis of the following:
  - flavour profiles
  - crumb and crust textures
  - internal and external appearance
  - aromas
  - baked condition
- preparing a report on sensory analysis documenting:
  - sour flavours in advanced artisan breads
  - prepared creative gourmet flavoured advanced artisan breads.

The advice provided on food and beverage compatibility of the products listed above must include:

- the following advanced artisan bread products:
  - prepared perpetual sour bread
  - prepared creative gourmet sweet bread
  - prepared creative gourmet savoury bread
- food matching against two of the following four food groups:
  - meat
  - dairy
  - fruit or jams or jellies
  - pates or dips or spreads
- food matching against two of the following three beverage groups:
  - white or red wine
  - beer or cider
  - non-alcoholic beverage.

## 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:

- advanced artisan bread product types, including extended fermentation periods and pre-ferments for:
  - Italian loaf
  - French loaf
  - German loaf
- techniques for preparing and developing the flavours into the artisan doughs, including:
  - perpetual sour
  - creative gourmet sweet flavour
  - creative gourmet savoury flavour

- changes in advanced artisan bread products when there are high hydration rates of 80–90% based on total flour weight
- types of specialty bread stencils
- techniques for designing, cutting and using specialty bread stencils on advanced artisan bread products
- techniques for producing oiled dough skins
- advanced decorative scoring on advanced artisan breads, including scoring to control direction of tear and scoring to create decorative designs
- types and varieties of advanced moulding relevant to advanced artisan breads
- factors affecting sensory analysis when applying the five senses to baked products, including:
  - sight, including lighting effect, crumb colour and baked colour
  - smell, including effect of fermentation time and sours on aroma and acidic aromas
  - taste, including effect of temperature, sour quality, hydration level and fermentation time on flavour profile
  - touch, including effect of processing methods, recipes and baking on softness in crumb and crust
  - hearing, including effect of baking time and dehydration on tapped sound
- factors affecting sour variations in advanced artisan breads
- principles of food and beverage pairing, including:
  - texture
  - flavour profiles, including acidity, sweetness and bitterness
  - weight of food
  - body of wine
  - complement and contrast
- how the flavours and textures of the following complementary food products can affect the flavours and textures of advanced artisan breads:
  - meat
  - dairy
  - fruit or jams or jellies
  - pates or dips or spreads
- how the characteristics and flavours of the following beverages can affect the flavours and texture of advanced artisan breads:
  - white or red wine
  - beer or cider
  - non-alcoholic beverage
- advanced artisan bread making terminology
- advanced finishing terminology
- food and beverage pairing 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:
  - industrial mixer and attachments
  - industrial oven
  - personal protective equipment
  - ingredients that meet advanced artisan bread product requirements
- specifications:
  - artisan bread recipes to adapt
- timeframes:
  - according to work requirements.

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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