



Australian Government

FBPRBK4004 Develop baked 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 apply baking techniques to develop baked 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

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. Identify product development opportunity	1.1 Research baked product trends to identify opportunities for new product development for local market 1.2 Review current baked product range to identify opportunities for improving products and processes 1.3 Evaluate identified opportunities to define and document product

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	development purpose and concept
2. Specify development requirements	2.1 Interpret product development concepts to prepare product specifications 2.2 Develop and document draft recipes to meet product specifications and Food Standards Code 2.3 Adjust draft recipes to meet special dietary, cultural or religious needs 2.4 Select processes and develop draft process specifications and production work flow to meet product specifications 2.5 Estimate product costings using draft recipes and draft process specifications
3. Prepare for production trials	3.1 Schedule and confirm availability of equipment to meet draft process specifications 3.2 Identify ingredients to meet draft recipes and check to confirm quality and quantity 3.3 Identify equipment and resource constraints, and resolve according to workplace procedures 3.4 Identify and assess food safety and workplace health and safety risks, and determine risk controls
4. Conduct production trials	4.1 Produce trial products using draft recipes and process specifications 4.2 Implement and monitor food safety and workplace health and safety risk controls 4.3 Monitor production trial to identify production trial problems and rectify 4.4 Record production trial process data according to workplace procedures 4.5 Evaluate trial products against product specifications to identify non-conformances 4.6 Interpret process data and trial product evaluation results to adjust recipes and process variables, and coordinate successive production trials to meet product specifications 4.7 Record production trial variables and results according to workplace procedures

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. Confirm product development	5.1 Schedule and reproduce product to confirm recipe and process specification 5.2 Assess suitability of existing packaging supplies for final product packaging 5.3 Evaluate final product to verify product specifications and food safety requirements are met 5.4 Calculate final product cost using final recipes and process specifications 5.5 Determine product pricing and confirm commercial viability

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	Builds on knowledge of baking products and processes based on production trial outcomes
Reading	Sources and interprets a range of technical baking industry texts to determine relevance and usefulness for product development
Writing	Prepares recipes, production trial records and process and product specifications using structure, technical language and format appropriate to purpose
Numeracy	- Extracts and interprets mathematical information embedded in technical baking industry texts - Interprets financial information, including fixed and variable costs, profit margins and sale price ranges - Performs calculations to develop and adjust recipes using baking formulas - Estimates approximate quantities, and uses equipment to measure ingredient weights and volumes and determine size of packaging for product - Interprets measurement information to set, monitor and adjust process parameters - Uses mathematical symbols and conventions to document recipes,

Skill	Description
	production trial records, and process and product specifications
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	- Uses problem-solving skills to evaluate production trial outcomes and decide on appropriate action - Takes responsibility for planning, organising and implementing tasks required to achieve required outcomes - Uses digital technologies to set process parameters

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK4004 Develop baked products	FDFRB3017A Participate in product development	Redesigned unit that includes content from the previous unit	No equivalent unit
	FDDRB4006A Explore and apply baking techniques to develop new products	Redesigned unit that includes content from the 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>