



Australian Government

Assessment Requirements for FBPRBK4006 Coordinate baking operations

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 coordinated baking operations, including:

- coordinating at least one of the following four baking operations:
 - bread production process
 - cake production process
 - pastry production process
 - combination of any of the above three bakery production processes
- coordinating at least two of the following seven baked product ranges:
 - decorated products
 - post-bake decorated products
 - retarded yeast goods
 - frozen bakery goods
 - fresh baked bakery goods
 - packaged bakery goods
 - unpackaged bakery goods
- developing and documenting a production schedule that includes:
 - a logical sequence of bakery production processes
 - an accurate estimation of required ingredient and equipment resources to satisfy production volumes, allowing for 5% maximum product wastage
 - specification of the plant, labour and material inputs
 - specification of the finished products outputs
 - matching the required volume of production to the existing resources
- developing and documenting a preparation list, including consideration of:
 - pre-preparation of ingredients
 - pre-preparation of fillings

- pre-preparation of finishings
- pre-preparation of equipment
- calculating and ordering bakery supplies, including consideration of:
 - stock levels required for production
 - special agreements with suppliers of stock
 - stock delivery constraints
- preparing recipes for production, including:
 - master recipes adjusted for volume
 - processing requirements of the products
 - special considerations for time, temperature and special dietary needs
 - equipment required
- monitoring operations and addressing variations to ensure product specifications and production volumes are met.

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 applicable to coordinating bakery operations
- regulatory requirements for food safety applicable to coordinating bakery operations
- the stages and work flow requirements of bakery production processes for:
 - decorated products
 - post-bake decorated products
 - retarded yeast products
 - frozen bakery products
 - fresh baked bakery products
 - packaged bakery products
 - unpackaged bakery products
- principles of production scheduling, including:
 - logical sequence of work
 - time constraints of products and processes
 - specification of the plant, labour and material inputs
 - specification of the finished products outputs
 - allowing for wastage
 - estimating ingredient requirements for production
 - equipment output volumes
 - labour requirements for production
 - scheduling production to finish products after cooling in time for delivery and sale
 - matching the required volume of production to the existing resources
- pre-production requirements for baking operations, including:

- types of fillings that need to be prepared prior to production
- types of finishings required for a bakery production
- content and layout of master recipes and how to adjust for volume
- production reporting methods used in bakeries
- indicators of the quality baked products, including:
 - baked colour
 - crumb and internal textures
 - consistency
 - moisture content
 - mouth feel and eating properties
 - shape
 - taste
 - texture
 - baked weight
- bakery operations standard 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
 - commercial resources, equipment and materials suitable for the production of the bakery products required in the performance evidence
- specifications:
 - master recipes that meet the product types required in the performance evidence
 - end-product specifications that meet the product types required in the performance evidence
- relationships (internal and/or external):
 - suppliers
 - bakery production staff
- 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.

Links

Companion Volumes, including Implementation Guides, are available at VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

