



**Australian Government**

# **FBPRBK4007 Assess and evaluate bread products**

**Release: 1**

# FBPRBK4007 Assess and evaluate bread products

## 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 evaluate the quality of baked bread products.

This unit is applicable to a commercial baking environment, particularly during product testing, confirming the quality of developed products and judging products for a baking competition or for commercial positioning. It can be applied to a specific bakery product range and should be customised to the quality standards of that product range.

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. Determine                                     | 1.1 Define product and identify product class                                                          |

| Elements                                              | Performance Criteria                                                                                                                                                                                                                                                                                                   |
|-------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <i>Elements describe the essential outcomes.</i>      | <i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>                                                                                                                                                                                                                 |
| methodology for evaluating bread product quality      | 1.2 Research and identify standards relevant to product class<br>1.3 Review product class standards and select product quality criteria<br>1.4 Select evaluation methodology to ensure standardised evaluation approach                                                                                                |
| 2. Assess bread product                               | 2.1 Assess product volume and appearance against standards<br>2.2 Assess product characteristics, including texture, aroma, colour and taste against standards<br>2.3 Assess technical difficulty and originality of product against standards<br>2.4 Document assessment findings according to workplace procedures   |
| 3. Complete bread evaluation                          | 3.1 Use assessment findings to rate product characteristics against product quality criteria<br>3.2 Identify common product problems and determine their causes<br>3.3 Review ratings to determine product strengths and weaknesses against the standards<br>3.4 Document evaluation according to workplace procedures |
| 4. Make bread product comparisons and recommendations | 4.1 Compare product with other products of its class<br>4.2 Interpret findings to make recommendations for quality rating and commercial positioning of product<br>4.3 Make recommendations for product improvement according to findings                                                                              |

## 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 | <ul style="list-style-type: none"> <li>Interprets textual information obtained from a range of sources and determines how content may be applied to product evaluation</li> </ul> |
| Writing | <ul style="list-style-type: none"> <li>Integrates information from a number of sources to develop evaluation criteria and methodology</li> </ul>                                  |

| Skill                      | Description                                                                                                                                            |
|----------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------|
|                            | <ul style="list-style-type: none"><li>Prepares assessment reports using technical baking terminology and clear, logical language</li></ul>             |
| Oral communication         | <ul style="list-style-type: none"><li>Uses questioning techniques and active listening to confirm details, clarify responses and seek advice</li></ul> |
| Navigate the world of work | <ul style="list-style-type: none"><li>Independently keeps up-to-date with baking product knowledge and quality standards</li></ul>                     |
| Get the work done          | <ul style="list-style-type: none"><li>Plans, organises and implements tasks required to achieve required outcomes</li></ul>                            |

## Unit Mapping Information

| Code and title current version                   | Code and title previous version                  | Comments                                                                                 | Equivalence status |
|--------------------------------------------------|--------------------------------------------------|------------------------------------------------------------------------------------------|--------------------|
| FBPRBK4007<br>Assess and evaluate bread products | FDFRB4007A<br>Evaluate and assess bakery product | Redesigned unit with a focus on bread products, incorporating 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 FBPRBK4007 Assess and evaluate 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 assessed and evaluated three of the following bread products:

- sweet product
- fibre product
- rye product
- meal product
- savoury product
- basic bread product
- sour bread product
- specialty bread product
- decorative bread product.

The evaluation and assessment of the three product varieties must be benchmarked against at least three other products of the same variety to produce comparative findings and qualitative judgements. The individual must also have researched two different baking industry sources and selected suitable product quality criteria to make the assessment and evaluations.

The bread products to be assessed and evaluated must include:

- three of the following product finishes:
  - baked finished product
  - post-baked finished product
  - dusted product
  - seed product
  - decorative finished product
  - glaze finished product
  - cream or iced finished product

- sweet finished product
- at least two of the following shapes:
  - condensed
  - roll
  - baton
  - sandwich
  - loaf/Vienna
  - high top
  - parcel
  - baguette
  - novelty shape.

In assessing and evaluating one bread product, the individual must create a written report that includes each of the following categories:

- appearance, including:
  - symmetry, uniformity and volume
  - presentation and cleanliness
  - crumb character
  - baked or fried colour
  - general character
- texture, including:
  - crumb cell size
  - gas cell structure
  - feel and softness
  - crumb stability
  - moisture of product
- aroma, including:
  - freshness
  - fermentation aromas as required by product
  - aroma suitability to product type
- flavour, including:
  - suitability of product variety
  - freshness
  - sweetness according to flavour variety required
  - levels of salt according to flavour variety required
  - quality of ingredients.

The evaluation and assessment report must also include the following considerations:

- storage stability and shelf life

- product cost compared to product quality
- suitability of packaging against the product variety
- technical difficulty
- product originality
- appearance
- volume
- problems or faults with the product and their causes
- an overall numerical score and descriptive rating of the product
- a recommendation on the commercial positioning of the product compared to competitor products.

## 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:

- techniques used to assess and evaluate bread products, including:
  - sweet product
  - fibre product
  - rye product
  - meal product
  - savoury product
  - basic bread product
  - sour bread product
  - specialty bread product
  - decorative bread product
- fermented bread product finishes, including:
  - baked finishes
  - seeding and dusting product
  - decorative finishes
  - glazed finishes
  - cream or iced finishes
  - sweet finishes
- fermented product characteristics, including:
  - internal and external appearances
  - internal and external textures
  - internal and external aromas
  - internal and external flavours
- other bread product features and considerations, including:
  - storage stability and shelf life
  - product cost compared to product quality
  - packaging against the product variety

- technical difficulty
- product originality
- volume
- common problems or faults and their causes
- technical bakery science terminology.

## Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
  - a commercial bakery or a food evaluation venue, or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - bakery products for evaluation
  - bakery products from the same class for comparison
  - equipment for conducting tests
  - documentation or technology for recording information
  - workplace procedures for evaluating and assessing products
- specifications:
  - industry recognised bakery product standards
- relationships (internal and/or external):
  - bakery representatives
- 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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