



Australian Government

Department of Education, Employment and Workplace Relations

FDFOP2055A Freeze dough

Revision Number: 1

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Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit of competency covers the skills and knowledge required to freeze bread dough.
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Application of the Unit

Application of the unit	This unit has application in a food processing environment.
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
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Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Prepare to freeze dough	1.1.Dough freezing requirements are identified 1.2.Freezers are set to meet parameters for snap freezing and for storage 1.3.Frozen dough meets freezing specifications
2. Store frozen dough	2.1.Storage conditions retain quality characteristics of frozen dough 2.2.The freezing processes are monitored to ensure that product meets food safety and quality requirements
3. Thaw frozen dough	3.1.Thawed dough meets food safety and quality requirements 3.2.Unacceptable dough is identified, rectified and/or removed 3.3.Waste is disposed of according to workplace procedure 3.4.Work is conducted in accordance with workplace environmental guidelines 3.5.Housekeeping standards are maintained in the workplace

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

Ability to:

- access freezing requirements for dough type
- set equipment to meet the parameters for snap freezing and for storing dough
- transfer dough to snap freezer (transfer method must ensure minimal damage to dough structure, which is particularly critical where frozen dough is already proofed)
- monitor equipment to confirm that freezing parameters are met
- package snap frozen dough for freezer storage as required to prevent moisture loss
- transfer snap frozen, packaged dough to frozen storage
- thaw dough as required for use
- maintain workplace records as required
- maintain work area to meet housekeeping standards
- use oral communication skills / language competence to fulfil the job role as specified by the organisation including questioning, active listening, asking for clarification and seeking advice from supervisor
- work cooperatively within a culturally diverse workforce

Required knowledge

Knowledge of:

- basic principles of freezing dough, including what occurs to dough during snap freezing and storage stages
- freezing equipment used, freezing capacity and the effect of freezing method on product
- different handling requirements of made up and proofed doughs to preserve the dough structure
- purpose and characteristics of packaging liners used to pack frozen dough
- procedures for maintaining temperature parameters of freezing equipment, including procedures to be followed when loading and removing dough to preserve temperature conditions
- storage patterns to make efficient use of space, allow for product rotation and minimise temperature fluctuations
- food safety issues that can result from temperature abuse
- the significance of timeliness when both freezing and thawing dough
- optimal storage times
- the significance of variables, such as dough type and size, on freezing and thawing processes

REQUIRED SKILLS AND KNOWLEDGE

- procedures for efficiently thawing frozen product and the consequences of slow thawing
- the effect of freezing/thawing on the quality of the final product
- inspections/control points used to confirm that product meets quality requirements and related monitoring requirements
- causes of variation and corrective action required
- occupational health and safety (OHS) hazards and controls
- waste handling and cleaning requirements and procedures

Evidence Guide

EVIDENCE GUIDE

The Evidence Guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.

Overview of assessment

Assessment must be carried out in a manner that recognises the cultural and literacy requirements of the assessee and is appropriate to the work performed. Competence in this unit must be achieved in accordance with food safety standards and regulations.

Critical aspects for assessment and evidence required to demonstrate competency in this unit

Evidence of ability to:

- freeze and store frozen dough to maintain quality standards
- identify the implications of the freezing process on dough products
- assess outcomes against quality standards
- take corrective action in response to typical faults and inconsistencies
- apply safe work practices and identify OHS hazards and controls
- apply food safety procedures.

Context of and specific resources for assessment

Assessment must occur in a real or simulated workplace where the assessee has access to:

- work procedures, including advice on relevant freezing, storing and thawing requirements, safe work practices, food safety, quality and environmental requirements
- product specifications and related inspection/control points
- freezing equipment
- packaging materials and liners as required
- dough
- personal protective clothing, equipment and material safety data sheets (MSDS) as required
- cleaning procedures, materials and equipment as required.

Method of assessment

This unit should be assessed together with core units and other units of competency relevant to the function or work role.

Guidance information for

To ensure consistency in one's performance, competency

EVIDENCE GUIDE**assessment**

should be demonstrated on more than one occasion over a period of time in order to cover a variety of circumstances, cases and responsibilities, and where possible, over a number of assessment activities.

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Policies and procedures	Work is carried out according to company policies and procedures, regulatory and licensing requirements, legislative requirements, and industrial awards and agreements
Legislative requirements	Legislative requirements are typically reflected in procedures and specifications. Legislation relevant to this industry includes: • the Food Standards Code, including labelling, weights and measures legislation • legislation covering food safety, environmental management, OHS, anti-discrimination and equal opportunity
Workplace information	Workplace information can include: • verbal or written instructions • standard operating procedures (SOPs) • specifications • production schedules • recipe instructions
Freezing equipment	Freezing equipment includes: • snap freezing equipment, such as blast freezers and storage freezers
Dough	Dough that is frozen may be either made up or proved dough. Frozen dough that has not been proved requires an additional step of conditioning before baking. This does not apply to proved dough

Unit Sector(s)

Unit sector	Operational
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Competency field

Competency field	
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Co-requisite units

Co-requisite units		