



Australian Government

Department of Education, Employment and Workplace Relations

FDFRB3013A Produce artisan breads

Revision Number: 1

FDFRB3013A Produce artisan breads

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit of competency covers the skills and knowledge required to plan and produce a range of artisan breads.
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Application of the Unit

Application of the unit	This unit has application in a retail baking environment within the food processing industry. It targets the worker responsible for the complete production of specialise breads, such as flat breads, national and regional breads. Note that this unit specifies minimum ingredient and product preparation requirements. Where these have been covered in earlier units of competency, these aspects of the unit do not need to be reassessed.
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units		
	FDFRB3002A	Produce bread dough
	FDFRB3005A	Bake bread
	FDFRB3010A	Process dough

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. Plan and sequence preparation of artisan breads	1.1.Recipe is selected to meet product/customer requirements 1.2.Preparation and production stages are planned
2. Produce bread doughs for a range of artisan breads	2.1.Ingredients are selected to suit recipe specifications 2.2.Dough is prepared meet product requirements
3. Prepare and bake a range of artisan breads	3.1.Dough is prepared for baking according to product requirements 3.2.Product is baked to meet quality requirements 3.3.Final product is presented to meet food safety and customer requirements 3.4.Work is conducted in accordance with workplace environmental guidelines
4. Cost and price final product	4.1.Product ingredients are costed 4.2.Production costs are estimated 4.3.Product is priced within business pricing policy 4.4.Actual costs are measured against estimated costs

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- select appropriate recipe/formulation to meet product/customer requirements
- price ingredients for use in product
- estimate cost of production
- select ingredients to meet recipe requirements
- produce bread dough to meet recipe requirements, such as:
 - dough-based flat bread dough
 - batter-based flat bread dough
 - unleavened or chemically leavened flat bread dough
 - chemical sour dough
 - natural sour dough
 - an extended fermentation period dough
 - an enriched dough
- prepare cultures/starters for use in sours from scratch, using a natural sour dough and using a chemical starter
- prepare dough for baking according to requirements of bread type, including moulding/shaping, such as novelty shapes and plaited products
- bake bread products
- finish and present bread product to meet product and customer requirements, including applying toppings as required
- clean equipment and utensils to meet hygiene standards
- maintain workplace records as required
- maintain work area to meet housekeeping standards
- measure actual production costs against estimate and account for any variation
- 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:

- typical formulations for bread types
- principles and processes involved for extended fermentation doughs
- fermentation process in chemical and natural sour doughs as this affects dough preparation, baking and final product characteristics, and related food safety issues

REQUIRED SKILLS AND KNOWLEDGE

- preparation stages and requirements for nominated bread types, including:
 - starter preparation
 - dough scaling and rounding methods, including sheeting, hand and mechanical scaling and rounding
 - intermediate proving methods, including ambient temperature and normal proving
 - moulding, including novelty shapes and plaited product preparation
 - loading product into ovens, including stretching flat bread doughs, such as Turkish bread on the oven floor
 - baking parameters for different bread types
 - the effect of ingredients on shelf-life and food safety
- optimum storage conditions and shelf-life for ingredients and related sequencing requirements
- optimum storage conditions for the finished product prior to sale
- ingredient suppliers and pricing information
- methods of estimating fixed and variable costs, and profit margin to determine sale price range
- basic awareness of trade practice issues when pricing products
- business policy and parameters in pricing products

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: • plan and prepare ingredients, equipment and processes required for specialised bread • combine and process ingredients according to requirements for type of bread • start, operate, monitor and adjust ovens to achieve required quality outcomes • assess bread outcomes against quality standards • take corrective action in response to typical faults and inconsistencies • apply safe work practices and identify OHS hazards and controls • cost final product • 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 product requirements, safe work practices, food safety, quality and environmental requirements • recipes and customer specifications • production equipment appropriate to product type • materials/ingredients to meet recipe requirements • ingredient pricing information • 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.

EVIDENCE GUIDE**Guidance information for assessment**

To ensure consistency in one's performance, competency 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, occupational health and safety (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
National and regional breads	National and regional breads include: festive and religious breads
Dough preparation	Dough preparation depends on product/bread type. Typical steps include: - scaling/rounding - intermediate prove - moulding/shaping - final prove - topping and baking
Enriched dough products	Enriched dough products include: brioche and cholla

Unit Sector(s)

Unit sector	Retail baking
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Competency field

Competency field	
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Co-requisite units

Co-requisite units		