

**Modification history**

| Release   | Comments   |
|-----------|--|
| Release 1 | This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 1.0. |

| FBPPBK2007               | Operate a pastry production process  |
|--------------------------|--|
| <b>Application</b>       | <p>This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a pastry production process, including mixing and sheeting or layering processes.</p> <p>This unit applies to individuals who work in a production baking environment under general supervision with some accountability for their own work. This includes identifying and providing solutions to a limited range of predictable problems relating to the operation and monitoring of the pastry production process and associated equipment.</p> <p>All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p> |
| <b>Prerequisite Unit</b> | Nil  |
| <b>Unit Sector</b>       | Production baking (PBK)  |

| 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. Prepare the pastry production equipment and process for operation | 1.1 Read or listen to work instructions from supervisor and clarify where needed<br>1.2 Identify work health and safety hazards and report to supervisor<br>1.3 Wear appropriate personal protective equipment and ensure correct fit<br>1.4 Confirm availability of materials to meet production requirements<br>1.5 Identify and confirm cleaning and maintenance requirements have been met<br>1.6 Fit machine components and related attachments and adjust to meet operating requirements<br>1.7 Select processing and operating parameters to meet safety and production requirements<br>1.8 Check and adjust equipment according to manufacturer instructions to ensure optimum performance<br>1.9 Carry out pre-start checks according to operator instructions |
| 2. Operate and monitor the pastry production process                 | 2.1 Start the pastry production process according to workplace procedures<br>2.2 Monitor equipment to identify variation in operating conditions and report variations in equipment operation<br>2.3 Monitor the process to confirm that product meets specifications<br>2.4 Identify, rectify and report out-of-specification product and process outcomes<br>2.5 Conduct work and maintain a clean and tidy workplace according to workplace environmental guidelines   |
| 3. Shut down the process   | 3.1 Complete the pastry production process safely, according to workplace procedures<br>3.2 Identify and report maintenance requirements<br>3.3 Maintain workplace records accurately according to workplace procedures   |



| <b>Foundation Skills</b>   |   |
|--|---|
| <i>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.</i> |   |
| <b>Skill</b>   | <b>Description</b>  |
| Reading  | <ul style="list-style-type: none"> <li>Interpret text in work instructions and production schedule, and recognise workplace signage</li> </ul>  |
| Numeracy   | <ul style="list-style-type: none"> <li>Interpret symbols and numbers to calibrate equipment and check cooking temperatures and humidity</li> <li>Use basic arithmetic to calculate quantities and weigh ingredients needed for pastry production</li> </ul>   |
| Oral communication   | <ul style="list-style-type: none"> <li>Participate in verbal exchanges to ask questions and convey workplace information</li> </ul>   |
| Navigate the world of work   | <ul style="list-style-type: none"> <li>Recognise and follow workplace requirements, including safety, quality, food safety and environmental requirements, associated with own role and area of responsibility</li> </ul>   |
| Interact with others   | <ul style="list-style-type: none"> <li>Follow accepted practices and protocols for reporting issues to supervisors</li> </ul>   |
| Get the work done  | <ul style="list-style-type: none"> <li>Follow clearly defined instructions to plan and assemble resources and sequence tasks required to produce pastry</li> <li>Monitor processes and control points, identify routine problems related to own work or role and initiate standard procedures to resolve</li> <li>Use key functions and follow routine procedures for using digital technology and automated equipment</li> </ul> |

| <b>Unit Mapping Information</b>                   |   |  |                           |
|---|---|--|---------------------------|
| <b>Code and title current version</b>             | <b>Code and title previous version</b>            | <b>Comments</b>  | <b>Equivalence status</b> |
| FBPPBK2007<br>Operate a pastry production process | FDFBK2007A<br>Operate a pastry production process | Updated to meet Standards for Training Packages<br>Minor changes to performance criteria for clarity | Equivalent unit           |

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

|  |   |
|--|---|
| <b>TITLE</b>   | <b>Assessment requirements for FBPPBK2007 Operate a pastry production process</b> |
| <b>Performance Evidence</b>  |   |
| <p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has set up, operated, adjusted and shut down a pastry production process on at least three occasions, including:</p> <ul style="list-style-type: none"> <li>• accessing workplace information to identify pastry production processing requirements</li> <li>• selecting, fitting and using personal protective equipment</li> <li>• selecting ingredients and materials for pastry production:             <ul style="list-style-type: none"> <li>• according to recipe and production specifications</li> <li>• confirming supply, condition and quality of ingredients</li> </ul> </li> <li>• conducting pre-start checks, including:             <ul style="list-style-type: none"> <li>• inspecting equipment condition to identify any signs of wear</li> <li>• selecting appropriate settings and/or related parameters</li> <li>• cancelling isolation or lock outs</li> <li>• confirming equipment is clean and correctly configured for pastry production</li> <li>• positioning sensors and controls correctly</li> <li>• ensuring scheduled maintenance has been carried out</li> <li>• confirming all safety guards are in place and operational</li> <li>• positioning rework bins</li> </ul> </li> <li>• starting, operating, monitoring and adjusting pastry production process equipment to achieve production outcomes, including setting up and starting up mixers, rollers and laminating processes</li> <li>• monitoring control points and conducting inspections to confirm process remains within specification</li> <li>• monitoring supply and flow of materials to and from the dough preparation process and equipment operation to confirm process remains within specification, including:             <ul style="list-style-type: none"> <li>• flour temperature and type</li> <li>• water temperature</li> <li>• fat type, distribution and percentage required for specific pastry types</li> <li>• rework pastry addition</li> <li>• dough characteristics</li> <li>• mixing time</li> </ul> </li> <li>• rolling and laminating dough to specification, including:             <ul style="list-style-type: none"> <li>• ensuring in-line hoppers are filled with flour to prevent pastry sticking to rollers</li> <li>• roller settings are within specification</li> <li>• checking pastry thickness, fat percentage and number of pastry layers</li> </ul> </li> <li>• monitoring supply and flow of materials to and from the laminating process and equipment operation to confirm process remains within specification</li> <li>• cutting and stacking or rolling pastry according to production requirements</li> <li>• using process control systems according to workplace procedures</li> <li>• taking corrective action in response to out-of-specification results in line with own role and responsibilities</li> <li>• following work health and safety procedures, including:             <ul style="list-style-type: none"> <li>• responding to and/or reporting equipment failure</li> <li>• locating emergency stop functions on equipment</li> <li>• following isolation and lock out or tag out procedures to take pastry production process and related equipment off-line in preparation for cleaning and/or maintenance</li> </ul> </li> <li>• completing workplace records</li> <li>• applying environmental and food safety policies and procedures to work practices, including:             <ul style="list-style-type: none"> <li>• maintaining work area to meet housekeeping standards</li> <li>• cleaning and sanitising equipment according to workplace procedures.</li> </ul> </li> </ul> |   |

|  |  |
|--|--|
| <b>Knowledge Evidence</b>  |  |
| <p>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:</p> <ul style="list-style-type: none"> <li>• purpose and basic principles of the pastry production process</li> </ul> |  |

## Knowledge Evidence

- procedures for selecting ingredients and materials for pastry production, including:
  - recipe and production specifications
  - supply, condition and quality of ingredients
- types of pastry ingredients, including:
  - flour
  - water
  - ice
  - animal fat
  - vegetable fat
  - salt
  - pre-mixes
  - baking powder
  - melinta
  - metrex
  - sodium propate
  - rework pastry
  - sugar
  - yeast
- types of equipment, including:
  - weighing equipment
  - mixing equipment
  - laminating and rolling equipment
  - cutting and stacking equipment
  - testing equipment
  - spike rollers and cutters
  - conveyors
  - rework bins
- procedures for starting, operating, monitoring and adjusting pastry production process equipment to achieve production outcomes, including setting up and starting up mixers, rollers and laminating processes
- procedures for monitoring control points and conducting inspections to confirm process remains within specification
- procedures for rolling and laminating dough to specification, including:
  - ensuring in-line hoppers are filled with flour to prevent pastry sticking to rollers
  - roller settings are within specification
  - checking pastry thickness, fat percentage and number of pastry layers
- procedures for monitoring supply and flow of materials to and from the laminating process and equipment operation to confirm process remains within specification
- procedures for cutting and stacking or rolling pastry according to production requirements
- basic operating principles of pastry production equipment, including:
  - main equipment components
  - status and purpose of guards
  - equipment operating capacities and applications
  - purpose and location of sensors and related feedback instrumentation
- typical equipment faults and related causes, including signs and symptoms of faulty equipment, loss of power, and early warning signs of potential problems
- basic operating principles of process control, including the relationship between control panels and systems and pastry production equipment
- key features of the flow of the pastry production process and the effect of outputs on customer satisfaction and downstream processes, including filling, forming and baking
- quality requirements, including:
  - materials and ingredients and effect of variation on pastry production process performance
  - finished pastry
- pastry production process specifications, procedures and operating parameters, including:
  - preparing dough
  - laminating

| <b>Knowledge Evidence</b>  |
|--|
| <ul style="list-style-type: none"> <li>• rolling</li> <li>• cutting and stacking pastry</li> <li>• operating requirements and parameters and corrective action required where operation is outside specified operating parameters</li> <li>• methods used to monitor the pastry production process, including:                             <ul style="list-style-type: none"> <li>• inspecting, measuring and testing processes</li> <li>• inspection or test points (control points) in the process</li> <li>• related procedures and recording requirements</li> </ul> </li> <li>• common causes of variation and corrective action required, including the relationships between time and temperature and humidity in the pastry production process</li> <li>• following work health and safety procedures, including:                             <ul style="list-style-type: none"> <li>• limitations of personal protective equipment</li> <li>• routine shut down requirements</li> <li>• emergency shut down procedures</li> <li>• procedures to follow in the event of a power outage</li> <li>• isolation, lock out and tag out procedures and responsibilities</li> </ul> </li> <li>• procedures and responsibility for reporting production and performance information</li> <li>• environmental and food safety issues and controls relevant to pastry production process, including:                             <ul style="list-style-type: none"> <li>• waste/rework collection and handling procedures</li> <li>• contamination and food safety risks</li> <li>• cleaning and sanitation procedures.</li> </ul> </li> </ul> |

| <b>Assessment Conditions</b>  |
|---|
| <p>Assessment of this unit of competency must take place under the following conditions:</p> <ul style="list-style-type: none"> <li>• physical conditions:                             <ul style="list-style-type: none"> <li>• a workplace or an environment that accurately represents workplace conditions</li> </ul> </li> <li>• resources, equipment and material:                             <ul style="list-style-type: none"> <li>• personal protective clothing and equipment</li> <li>• pastry production equipment</li> <li>• ingredients to produce pastry products</li> <li>• documentation or technology for recording information</li> <li>• cleaning procedures, materials and equipment</li> </ul> </li> <li>• specifications:                             <ul style="list-style-type: none"> <li>• work instructions including control points and pastry production parameters</li> <li>• production schedule, and recipe and batch specifications for pastry products</li> <li>• information on equipment capacity and operating parameters</li> <li>• workplace procedures for pastry production process</li> <li>• relationships (internal and/or external):                                     <ul style="list-style-type: none"> <li>• workplace supervisor</li> </ul> </li> </ul> </li> <li>• timeframes:                             <ul style="list-style-type: none"> <li>• according to work requirements.</li> </ul> </li> </ul> <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p> |

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