

High Volume Production Baking



Stakeholder Feedback Report - Validation

January 2021

This project includes the review of one qualification and 15 existing units of competency within the FBP Food Beverage and Pharmaceuticals Training Package. In addition, nine new units of competency were created and reviewed to allow the development of a qualification that caters appropriately for all sub sectors of high volume baking; bread, pastry, cakes and biscuits. The final draft materials were developed as a result of feedback provided by stakeholders and Subject Matter Experts (SMEs) during the validation period 22 December 2020 – 28 January, 2021.

Validation feedback was received from a variety of stakeholders around the country via phone, online meetings, emails and online surveys. Validation meeting held 28/01/21.

	ACT	NSW	NT	QLD	SA	TAS	VIC	WA	National
Industry (employer / employee)									
Industry Association									
Union									
Registered Training Organisation (RTO)									
Government Department									
Other									

General note: Potential stakeholders were contacted in ACT and TAS, there were several opportunities for engagement. While there was no direct participation from ACT and TAS, their interests were represented by national associations.

Below is a summary of the feedback raised during the validation phase for the draft qualification and units of competency developed and reviewed for the High Volume Production Baking Project. This summary includes explanations to show how feedback was dealt with. This involves a consideration of the information provided, views of industry stakeholders and the Subject Matter Expert Working Group process. Resolutions are constructed to consider the needs and views of stakeholders to the extent possible, and to comply with the Standards for Training Package 2012. The resolutions may represent a compromise on one or more stakeholder views with the aim of a workable outcome for industry, State and Territory Training Authorities (STAs) and training providers.

Acronyms - PC – Performance Criteria, PE – Performance Evidence, KE – Knowledge Evidence, AC – Assessment Conditions, SME – Subject Matter Expert, SMEWG - Subject Matter Expert Working Group, CVIG – Companion Volume Implementation Guide, FBP – Food, Beverage and Pharmaceutical.

Qualification - revised

FBP3XX21 Certificate III in High Volume Baking

Organisation Type: Industry Association

Coverage: WA

Stakeholder Comments:

I have had a look at the project outcomes for validation. Although the qualification is unlikely to have any take up in WA (unless a national organisation like [company name] adopts it), I can see no substantive issues.

Consideration and Proposed Resolution:

Noted. Thank you.

Organisation Type: Industry Association

Coverage: WA

Stakeholder Comments:

I do note that there are quite a lot of core Units (nine) and wonder if some should be electives (eg Participate in traceability activities, Use numerical applications in the workplace, and Apply good manufacturing practice requirements in food processing).

Consideration and Proposed Resolution:

Noted. The core units cover all the essential skills for the job role, as identified by industry feedback. The subject matter expert working group agreed that they all need to be mandatory.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

I am surprised at the removal of 18 MSS Competitive Systems units from the electives. My understanding is that almost all Australian manufacturing enterprises are very keen to / really must improve the efficiency of their operations to maintain competitiveness on the world market. These MSS units provide for training to support such improvements.

Consideration and Proposed Resolution:

Noted. Eight MSS units remain on elective list - the MSS units removed were at an indicative AQF level 2 (removed to tighten the overall alignment of the qualification). The packaging rules allow flexibility to choose up to four units from Group B electives (where the remaining MSS units sit) and to import up to three units from any other currently endorsed Training Package or accredited course.

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

The following units of competency are not relevant to our company, as we produce bread products only.

FBPCON2XX2 Operate a chocolate tempering process

FBPHVB2XX2 Freeze and thaw dough

FBPHVB3XX2 Operate and monitor a laminated pastry production process

FBPHVB3XX3 Operate and monitor a pastry forming and filling process

FBPHVB3XX4 Manufacture wafer products

FBPHVB3XX5 Operate and monitor a doughnut making process

FBPHVB3007 Manufacture crisp breads

FBPHVB3XX9 Operate and monitor a non-laminated pastry production process

FBPHVB3X10 Operate and monitor a pastry baking process

FBPHVB3X11 Operate and monitor the production of fillings

FBPHVB3X12 Operate and monitor a biscuit dough make up process

FBPOPR2007X Work in a freezer storage area

FBPOPR2056X Operate a freezing process

FBPOPR2059X Operate a continuous freezing process

FBPOPR3XX1 Load and unload tankers

I would delete these from the qualification.

Consideration and Proposed Resolution:

Noted. However, the intention of this reviewed qualification is to support national training for a variety of job roles in the industry. The Certificate III in High Volume Baking, caters for pastry, cakes and biscuits in addition to bread. The packaging rules allow selection of appropriate units.

Organisation Type: Industry, Industry Association

Coverage: WA

Stakeholder Comments:

You and the team have done great work on pulling this together, well done. I am happy with this [Certificate III in High Volume Baking] now and believe it will sit well as being suitable for wider larger plant bakery industry use.

Consideration and Proposed Resolution:

Noted. Many thanks. Thank you for your ongoing input and support.

Organisation Type: Industry, Industry Association

Coverage: WA

Stakeholder Comments:

I validate this qualification as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you for your input and support.

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

I agree with the proposed changes to the Certificate III in High Volume Baking and believe that the decision to retain this qualification will assist my industry to grow and thrive. We aim to be using this qualification in future through a local training provider.

Consideration and Proposed Resolution:

Noted. Thank you for your input and support throughout this project.

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

RE: Inclusion of allergens unit. Yes, it is important as we have to make it safe for the people who are buying our products.

Consideration and Proposed Resolution:

Yes - there is a unit included in the core 'Control contaminants and allergens on food processing', and allergens also covered in the food safety unit.

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

The instructions for how many units must be chosen from each elective group must be clear.

Consideration and Proposed Resolution:

Noted and agreed - this is also explained in CVIG.

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

Is it worth having an allergen specific unit that could sit in other courses as well?

Consideration and Proposed Resolution:

Noted. Yes - there is a unit included in the core 'Control contaminants and allergens on food processing', and allergens also covered in the food safety unit.

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:

Looks good. No changes.

Additional Stakeholder Support: RTO - NSW x 1

Consideration and Proposed Resolution:

Noted. Thank you.

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:

Looks good. No changes.

Consideration and Proposed Resolution:

Noted. Thank you.

Organisation Type: Industry, Union

Coverage: VIC

Stakeholder Comments:

I validate this qualification as fit for industry purpose, providing all participants have to gain sufficient experience with any machinery involved. I understand that much of the training in this industry is carried out in the workplace, I agree with that. Conditions of workplace must be met.

Consideration and Proposed Resolution:

Noted. Thank you.

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

Is it worth having an allergen specific unit that could sit in other courses as well?

Additional Stakeholder Support: Industry - QLD x 1, Industry Assoc - QLD x 1, Industry - VIC x 1, Industry - National x 1, Industry Assoc - National x 1

Consideration and Proposed Resolution:

Yes. There is a unit included in the core 'Control contaminants and allergens on food processing', and allergens also covered in the food safety unit.

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

The instructions for how many units must be chosen from each elective group must be clear.

Consideration and Proposed Resolution:

Noted. And agreed, this is also explained clearly in the CVIG.

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

Can the awareness of technology or emerging technologies be referred to please?

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 1, Industry Assoc - QLD x 1, Industry - VIC x 4, Industry - WA x 1

Consideration and Proposed Resolution:

Adopted. Yes. 'Awareness of emerging technologies' added to KE of operational units of competency.

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

All agree with the updated packaging rules. It is understood that all electives could be chosen from Group A, it is also understood that it is possible to import up to three electives from other TPs, providing the reasoning is sound.

Additional Stakeholder Support: Industry - QLD x 1, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 4, Industry - WA x 1

Consideration and Proposed Resolution:

Noted. Thank you.

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

All agree with the importance of the inclusion of allergens information.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 1, Industry Assoc - QLD x 1, Industry - VIC x 4, Industry - WA x 1

Consideration and Proposed Resolution:

Adopted. There is a unit included in the core 'Control contaminants and allergens on food processing', and allergens also covered in the food safety unit.

Organisation Type: Industry

Coverage: SA

Stakeholder Comments:

I agree with the proposed changes to the Certificate III in High Volume Baking and believe that the decision to retain this qualification will assist my industry to grow and thrive. We aim to be using this qualification in future through a local training provider.

Consideration and Proposed Resolution:

Noted. Thank you for your ongoing support.

Units of Competency - revised and new

FBPHVB2XX2 Freeze and thaw dough

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

Performance Evidence field is used incorrectly. It contains requirements for evidence of the performance of tasks that are not documented in the PCs. This field of the unit template is to contain specific evidence that is required to be presented to an assessor to confirm achievement of the PCs.

Consideration and Proposed Resolution:

Adopted. Mapping of PEs to PCs have been undertaken and some slight wording changes made to ensure a better match.

FBPHVB2XX2 Freeze and thaw dough

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

This unit of competency is not relevant to our company. We produce bread products only, I would delete this from the qualification.

Consideration and Proposed Resolution:

Noted. However, the intention of this reviewed qualification; Certificate III in High Volume Baking, is to cater for pastry, cakes and biscuits in addition to bread.

FBPHVB2XX2 Freeze and thaw dough

Organisation Type: Industry, Industry Association

Coverage: WA

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB2XX2 Freeze and thaw dough

Organisation Type: Industry

Coverage: QLD

Stakeholder Comments:

I validate this unit of competency as fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you for your support.

FBPHVB2XX2 Freeze and thaw dough

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We validate this unit of competency as being fit for purpose.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB2XX2 Freeze and thaw dough

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

I understand it is only to do with freezing and thawing dough, however I could not find in FBPHVB3003X Operate a bread dough make up process or FBPHVB3001X Operate a bread dough mixing and development process anything regarding the use of specialised bread improvers that maintain the quality of dough when it is subjected to being frozen/thawed? Is that something that could be included in one of these units?

Consideration and Proposed Resolution:

Noted. Thank you. This content is included to in the two newly developed TEC units. FBPTEC3XX1 Work with bakery ingredients, their functions and interaction, and FBPTEC3XX2 Work with flours and baking additives.

FBPHVB2XX2 Freeze and thaw dough

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

It looks like flours and additives will cover it, as the bread improver that is used specifically for freezing/thawing bread dough would need to be written in to any content by the writers of the learning resources.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3001X Operate a bread dough mixing and development process

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

Numeracy – what specific numeracy skills are required to “Monitor supply and flow of materials to and from the process”?

Consideration and Proposed Resolution:

Adopted. Numeracy updated. Numeracy now reads;

- Measure product and ingredients using weight (g, kg, T) and volume (ml, L), to two decimal points
- Confirm settings, including mixing rate, mixing time, water and flour temperature

FBPHVB3001X Operate a bread dough mixing and development process

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3001X Operate a bread dough mixing and development process

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

I validate this unit of competency as fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3001X Operate a bread dough mixing and development process

Organisation Type: Industry

Coverage: QLD

Stakeholder Comments:

I validate this unit of competency as fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3001X Operate a bread dough mixing and development process

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We validate this unit as being fit for purpose.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3001X Operate a bread dough mixing and development process

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:

Well written.

Additional Stakeholder Support: RTO - NSW x 1

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3001X Operate a bread dough mixing and development process

Organisation Type: Industry Association, Registered Training Organisation

Coverage: QLD, National

Stakeholder Comments:

Not enough in the Performance Evidence. Make one dough ? (One swallow does not a summer make). Should have to make a range of doughs, on more than one occasion.

Consideration and Proposed Resolution:

Noted. On recommendation of other SMEs, the PE has been updated to 'one batch of two different formulations'.

FBPHVB3002X Operate a final prove and bread baking process

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

All good.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3002X Operate a final prove and bread baking process

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3002X Operate a final prove and bread baking process

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

I validate this unit of competency as fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3002X Operate a final prove and bread baking process

Organisation Type: Industry

Coverage: QLD

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose, providing the following concern is addressed – suggest the title should be “Operate a final proofer.....” and all references to final proofer and final proving be changed to “final proofer” and “final proofing” respectively.

Consideration and Proposed Resolution:

Noted. However, 'prove' remains and alternative spelling referenced in unit application.

FBPHVB3002X Operate a final prove and bread baking process

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We validate this unit as being fit for industry purpose once the changes suggested in today's meeting are made.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3002X Operate a final prove and bread baking process

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We do not agree that there is a need to change 'prove to proof' or 'prover to proofer'. Both spellings are used and both spellings are accepted as meaning the same thing. Leave as is please.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Noted. Prove remains.

FBPHVB3002X Operate a final prove and bread baking process

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:

Well done.

Additional Stakeholder Support: RTO - NSW x 1

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3003X Operate a bread dough make up process

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

All good.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3003X Operate a bread dough make up process

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3003X Operate a bread dough make up process

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

I validate this unit of competency as fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3003X Operate a bread dough make up process

Organisation Type: Industry

Coverage: QLD

Stakeholder Comments:

I validate this unit of competency as fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3003X Operate a bread dough make up process

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We validate this unit as being fit for industry purpose once the changes suggested in today's meeting are made.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3003X Operate a bread dough make up process

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:

Looks very good.

Additional Stakeholder Support: RTO - NSW x 1

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X10 Operate and monitor a pastry baking process

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

Numeracy – what specific numeracy skills are required to “Monitor supply and flow of materials to and from the process”?

Consideration and Proposed Resolution:

Adopted. Numeracy updated to read:

- Monitor and interpret baking control indicators and data, including temperature (°C), time, humidity

FBPHVB3X10 Operate and monitor a pastry baking process

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

This unit of competency is not relevant to our company. We produce bread products only, I would delete this from the qualification.

Consideration and Proposed Resolution:

Noted. However, the intention of this reviewed qualification; Certificate III in High Volume Baking, is to cater for pastry, cakes and biscuits in addition to bread.

FBPHVB3X10 Operate and monitor a pastry baking process

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

I validate this unit of competency as being fit for Industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X10 Operate and monitor a pastry baking process

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X10 Operate and monitor a pastry baking process

Organisation Type: Industry

Coverage: VIC, National

Stakeholder Comments:

No change recommended.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X10 Operate and monitor a pastry baking process

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We validate this unit as being fit for industry purpose once the changes suggested in today's meeting are made.

Additional Stakeholder Support: Industry Assoc - NSW x 1, Industry - QLD x 1, Industry Assoc - QLD x 1, Industry - SA x 1, Industry Assoc - SA x 1, Industry - VIC x 4, Industry Assoc - VIC x 1, Industry - WA x 1, Industry Assoc - WA x 1

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X10 Operate and monitor a pastry baking process

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:

May include Par-Bake and double bake products

Additional Stakeholder Support: RTO - NSW x 1

Consideration and Proposed Resolution:

Adopted. Added to unit application

FBPHVB3X10 Operate and monitor a pastry baking process

Organisation Type: Industry Association, Registered Training Organisation

Coverage: QLD, National

Stakeholder Comments:

Where is bread baking? Pastry only.

Consideration and Proposed Resolution:

Noted. As agreed with SMEWG bread baking will remain in FBPHVB3002X Operate a final prove and bread baking process, and the focus of this unit will be on pastry.

FBPHVB3X11 Operate and monitor the production of fillings

Organisation Type: Government Department, Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

Numeracy – what specific numeracy skills are required to “Monitor supply and flow of materials to and from the process”?

Consideration and Proposed Resolution:

Adopted. Numeracy updated to read:

- Scale recipes up or down
- Calculate yield of batch
- Weigh ingredients (mg, g, kg, T)
- Monitor and interpret production and process control indicators and data, including temperature (°C), time, speed, moisture

FBPHVB3X11 Operate and monitor the production of fillings

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

Good topic for staff working with fruit bread, muffins and hotplate lines.

Consideration and Proposed Resolution:

Noted. Thank you. We are pleased this unit of competency should cater for staff working with fruit bread, muffins and hotplate lines.

FBPHVB3X11 Operate and monitor the production of fillings

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

This unit of competency is not relevant to our company. We produce bread products only, I would delete this from the qualification.

Consideration and Proposed Resolution:

Noted. However, the intention of this reviewed qualification; Certificate III in High Volume Baking, is to cater for pastry, cakes and biscuits in addition to bread.

FBPHVB3X11 Operate and monitor the production of fillings

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

I validate this unit of competency as being fit for Industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X11 Operate and monitor the production of fillings

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X11 Operate and monitor the production of fillings

Organisation Type: Industry

Coverage: VIC, National

Stakeholder Comments:

No change recommended.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X11 Operate and monitor the production of fillings

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

Discussion on wording of PE, resulted in a slight change to the wording. Now reads; XXXXXX

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Adopted. Numbers increased to two (different fillings)

FBPHVB3X11 Operate and monitor the production of fillings

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We validate this unit as being fit for industry purpose once the changes suggested in today's meeting are made.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X11 Operate and monitor the production of fillings

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:

Well done looks clear and crisp and fills a gap.

Additional Stakeholder Support: RTO - NSW x 1

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X11 Operate and monitor the production of fillings

Organisation Type: Industry Association, Registered Training Organisation

Coverage: QLD, National

Stakeholder Comments:

Not enough criteria in the Performance Evidence, it is only about Food safety & safe work, what about the tasks they have to perform ?

Consideration and Proposed Resolution:

Noted. However, food safety/WHS are covered in the core units.

FBPHVB3X12 Operate and monitor a biscuit dough make up process

Organisation Type: Government Department, Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

All good.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X12 Operate and monitor a biscuit dough make up process

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

This unit of competency is not relevant to our company. We produce bread products only, I would delete this from the qualification.

Consideration and Proposed Resolution:

Noted. However, the intention of this reviewed qualification; Certificate III in High Volume Baking, is to cater for pastry, cakes and biscuits in addition to bread.

FBPHVB3X12 Operate and monitor a biscuit dough make up process

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

I validate this unit of competency as being fit for Industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X12 Operate and monitor a biscuit dough make up process

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X12 Operate and monitor a biscuit dough make up process

Organisation Type: Industry

Coverage: VIC, National

Stakeholder Comments:

No change recommended.

Consideration and Proposed Resolution:

Noted. Thank you

FBPHVB3X12 Operate and monitor a biscuit dough make up process

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We validate this unit as being fit for industry purpose once the changes suggested in today's meeting are made.

Additional Stakeholder Support: Industry Assoc - ACT x 1, Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X12 Operate and monitor a biscuit dough make up process

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:

Looks good and snappy same thing with brand names though

Additional Stakeholder Support: RTO - NSW x 1

Consideration and Proposed Resolution:

Adopted. Brand names removed.

FBPHVB3X12 Operate and monitor a biscuit dough make up process

Organisation Type: Industry Association, Registered Training Organisation

Coverage: QLD, National

Stakeholder Comments:

1.1 Confirm availability of **baked product** to meet production requirements

Can't have baked product before you make the dough. Metrex and melinta are brand names, remove them. Add baking powder to list of ingredient knowledge, biscuits are baking powder raised not yeasted

Consideration and Proposed Resolution:

Adopted. All brand names have been removed from units. The bolded text; 'baked product' has been replaced with 'ingredients'. Second level dot points that refer to ingredients have also been removed and information added to the CVIG.

FBPHVB3X13 Operate and monitor a baking process

Organisation Type: Government Department, Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

Numeracy – what specific numeracy skills are required to “Monitor supply and flow of materials to and from the process”?

Consideration and Proposed Resolution:

Adopted. Numeracy updated to read:

- Monitor and interpret production and process control indicators and data, including temperature (°C), weight (g, kg)

FBPHVB3X13 Operate and monitor a baking process

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

Topic relevant, maybe spend more time discuss topics relating closure to packaged bread to make it more relevant to our process.

Consideration and Proposed Resolution:

Noted. This could be a contextualisation made by the RTO that delivers the unit (we try and keep the units general so that they can be contextualised for different companies and their needs, and that cuts out the need for lots of different (and highly specialised) units.

FBPHVB3X13 Operate and monitor a baking process

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

I validate this unit of competency as being fit for Industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X13 Operate and monitor a baking process

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

Does not make any mention of operating a Bread Baking Oven and final prove . It only mentions cakes, pudding and biscuits. There is no mention of bread? I would like to suggest the following change to wording in the document as follows:

This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a high volume baking process to bake breads, cakes, puddings and/or biscuits.

This unit applies to individuals who take responsibility for operating and monitoring ovens to bake breads, cakes, pudding and/or biscuits in a high volume baking environment. The work includes identifying and providing solutions to routine and some non-routine problems.

If these changes are made, then I validate this unit of competency as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted. This unit is targeted at products other than bread. Bread baking is covered in FBPHVP3002X Operate a final prove and bread baking process

FBPHVB3X13 Operate and monitor a baking process

Organisation Type: Industry

Coverage: VIC, National

Stakeholder Comments:

No change recommended.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X13 Operate and monitor a baking process

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We validate this unit as being fit for industry purpose once the changes suggested in today's meeting are made.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X13 Operate and monitor a baking process

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:

You seem to be missing Bread or Leavened products off the list "Application" Paragraph 2 page 1

Additional Stakeholder Support: RTO - NSW x 1

Consideration and Proposed Resolution:

Adopted. Added to application.

FBPHVB3X13 Operate and monitor a baking process

Organisation Type: Industry Association, Registered Training Organisation

Coverage: QLD, National

Stakeholder Comments:

Where is bread baking ? cakes, puddings & biscuits only (Puddings are steamed not baked, nothing on that either)

Consideration and Proposed Resolution:

Noted. However, baking bread is covered in FBPHVB3002X Operate a final prove and bread baking process.

FBPHVB3X14 Finish baked products

Organisation Type: Government Department, Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

Numeracy – what specific numeracy skills are required to "Monitor supply and flow of materials to and from the process"?

Consideration and Proposed Resolution:

Adopted. Numeracy updated to read:

- Monitor and interpret production and process control indicators and data, including temperature (°C), weight (g, kg)

FBPHVB3X14 Finish baked products

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X14 Finish baked products

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X14 Finish baked products

Organisation Type: Industry

Coverage: VIC, National

Stakeholder Comments:

RE: PC 2.4 Carry out pre-start checks according to workplace health and safety and operating requirements and food safety.

Consideration and Proposed Resolution:

Adopted. PC updated

FBPHVB3X14 Finish baked products

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

Agree to remove all specific lists like this and place them into RTO guide as they may be restrictive.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Adopted. Second level dot points relating to ingredients removed from Knowledge Evidence

FBPHVB3X14 Finish baked products

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We validate this unit as being fit for industry purpose once the changes suggested in today's meeting are made.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X14 Finish baked products

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:

Looks good and well finished.

Additional Stakeholder Support: RTO - NSW x 1

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X14 Finish baked products

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

The second level bullet list of specific of ingredients is too specific, and wont be relevant to all. Suggest to remove and place in RTO guide.

Consideration and Proposed Resolution:

Adopted. Second level dot points relating to ingredients removed from Knowledge Evidence

FBPHVB3X14 Finish baked products

Organisation Type: Industry Association, Registered Training Organisation

Coverage: QLD, National

Stakeholder Comments:

Only mentions finishes applied by machinery, what about if they finish by hand. Different skills, different processes, different equipment and tools. 3.6 Unload and transfer finished products for baking or cooling and packaging

This is in Baking as well, its duplicated ?

Consideration and Proposed Resolution:

Noted. Yes, PC 3.6 is duplicated, because it is relevant to both units – if both units are completed the PCs would only need to be assessed once. Hand finishes are covered in Retail Baking, the relevant unit could be imported if required.

FBPHVB3X15 Operate and monitor a griddle production process

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

All good.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X15 Operate and monitor a griddle production process

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X15 Operate and monitor a griddle production process

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

I validate this unit of competency as fit for industry purpose. (There was no mention of crumpets in this section)

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X15 Operate and monitor a griddle production process

Organisation Type: Industry

Coverage: QLD

Stakeholder Comments:

I validate this unit of competency as fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X15 Operate and monitor a griddle production process

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We validate this unit as being fit for industry purpose once the changes suggested in today's meeting are made.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X16 Operate and monitor a cooling, slicing and wrapping process

Organisation Type: Government Department, Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

PC 2.2 - What performance is required to "acknowledge processing and operating parameters"?

Consideration and Proposed Resolution:

The PE would be to check the settings.

FBPHVB3X16 Operate and monitor a cooling, slicing and wrapping process

Organisation Type: Government Department, Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

Numeracy – what specific numeracy skills are required to “Monitor supply and flow of materials to and from the process”?

Consideration and Proposed Resolution:

Numeracy updated to:

- Monitor and interpret production and process control indicators and data, including weights (g, kg) and slice measures (mm), knife speed (rpm)

FBPHVB3X16 Operate and monitor a cooling, slicing and wrapping process

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X16 Operate and monitor a cooling, slicing and wrapping process

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

I validate this unit of competency as fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X16 Operate and monitor a cooling, slicing and wrapping process

Organisation Type: Industry

Coverage: QLD

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose, providing the following concern is addressed – I could only see that this unit related to food. Perhaps it should clarify which foods – bread, bread rolls, cakes, pastries, etc. In Performance Evidence I suggest that “knife condition” be changed to knife and blade condition.

Consideration and Proposed Resolution:

Adopted. Performance Evidence changed to 'knife and blade condition'. On SME advice, wording in the application remains general, though refers specifically to baked products. 'It typically applies to the production worker responsible for applying basic operating principles to the operation and monitoring of machines and equipment used to cool, slice and wrap baked products'.

FBPHVB3X16 Operate and monitor a cooling, slicing and wrapping process

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We validate this unit as being fit for industry purpose once the changes suggested in today's meeting are made.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 1, Industry Assoc - QLD x 1, Industry - VIC x 4, Industry - WA x 1

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3X16 Operate and monitor a cooling, slicing and wrapping process

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

Looks good.

Additional Stakeholder Support: RTO - VIC x 1

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX1 Operate and monitor a cooling and wrapping process

Organisation Type: Government Department, Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

All good.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX1 Operate and monitor a cooling and wrapping process

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX1 Operate and monitor a cooling and wrapping process

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

I validate this unit of competency as fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX1 Operate and monitor a cooling and wrapping process

Organisation Type: Industry

Coverage: QLD

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose, providing the following concern is addressed – suggest Item 1.6 be changed from “Ensure product use-by dates” to “Ensure product date codes”. Some products will have a use-by date but others will have a best before date and some products may only display a Julian code.

Consideration and Proposed Resolution:

Adopted.

FBPHVB3XX1 Operate and monitor a cooling and wrapping process

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

Looks good.

Additional Stakeholder Support: RTO - VIC x 1

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX1 Operate and monitor a cooling and wrapping process

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We validate this unit as being fit for industry purpose once the changes suggested in today's meeting are made.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Noted. Thank you. The changes suggested have been made.

FBPHVB3XX2 Operate and monitor a laminated pastry production process

Organisation Type: Government Department, Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

All good.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX2 Operate and monitor a laminated pastry production process

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX2 Operate and monitor a laminated pastry production process

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

I validate this unit of competency as fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX2 Operate and monitor a laminated pastry production process

Organisation Type: Industry

Coverage: QLD

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose, providing the following concern is addressed – In Knowledge Evidence, "sodium propate" is listed. I believe this should be "sodium propionate" Also, I have never heard of melinta or metrex. I suspect they are proprietary products so I suggest that the generic names be applied.

Consideration and Proposed Resolution:

Noted. Thank you, brand names removed.

FBPHVB3XX2 Operate and monitor a laminated pastry production process

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We validate this unit as being fit for industry purpose once the changes suggested in today's meeting are made.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX2 Operate and monitor a laminated pastry production process

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:

In the Knowledge Evidence section under "laminated pastry ingredients and their purpose, including:" Could include Roll in fat/Dough Fat.

Additional Stakeholder Support: RTO - NSW x 1

Consideration and Proposed Resolution:

Adopted. Suggestions included.

FBPHVB3XX3 Operate and monitor a pastry forming and filling process

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

All good.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX3 Operate and monitor a pastry forming and filling process

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

This unit of competency is not relevant to our company. We produce bread products only, I would delete this from the qualification.

Consideration and Proposed Resolution:

Noted. However, the intention of this reviewed qualification; Certificate III in High Volume Baking, is to cater for pastry, cakes and biscuits in addition to bread.

FBPHVB3XX3 Operate and monitor a pastry forming and filling process

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX3 Operate and monitor a pastry forming and filling process

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

I validate this unit of competency as fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX3 Operate and monitor a pastry forming and filling process

Organisation Type: Industry

Coverage: QLD

Stakeholder Comments:

I validate this unit of competency as fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX3 Operate and monitor a pastry forming and filling process

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

Looks good.

Additional Stakeholder Support: RTO - VIC x 1

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX3 Operate and monitor a pastry forming and filling process

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We validate this unit as being fit for industry purpose once the changes suggested in today's meeting are made.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Noted. Thank you. Suggested changes have been made.

FBPHVB3XX4 Manufacture wafer products

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

Numeracy – what specific numeracy skills are required to “Monitor supply and flow of materials to and from the process”?

Consideration and Proposed Resolution:

Adopted. Numeracy updated to read:

- Monitor and interpret production and process control indicators and data, including temperature (°C), wafer width, length and thickness (mm) and weight (mg, g), speed settings
- Use basic arithmetic to scale recipes up and down

FBPHVB3XX4 Manufacture wafer products

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

This unit of competency is not relevant to our company. We produce bread products only, I would delete this from the qualification.

Consideration and Proposed Resolution:

Noted. However, the intention of this reviewed qualification; Certificate III in High Volume Baking, is to cater for pastry, cakes and biscuits in addition to bread.

FBPHVB3XX4 Manufacture wafer products

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX4 Manufacture wafer products

Organisation Type: Industry

Coverage: QLD

Stakeholder Comments:

I validate this unit of competency as fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX4 Manufacture wafer products

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We validate this unit as being fit for industry purpose once the changes suggested in today's meeting are made.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX4 Manufacture wafer products

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

Suggest to change PC 1.1 to include reference to recipe - Confirm availability of materials to meet recipe and production requirements.

Consideration and Proposed Resolution:

Adopted. Thank you.

FBPHVB3XX4 Manufacture wafer products

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

Typo in KE, should read wafer not biscuit.

Consideration and Proposed Resolution:

Adopted. Thank you.

FBPHVB3XX4 Manufacture wafer products

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

Suggest to add appearance (color), texture to Numeracy description.

Consideration and Proposed Resolution:

Noted. Reference to color and texture has been added in PE, this would not be appropriate in numeracy.

FBPHVB3XX4 Manufacture wafer products

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

PC 4.4 Discard or designate, not all faulty products are discarded

Consideration and Proposed Resolution:

Adopted. Thank you.

FBPHVB3XX5 Operate and monitor a doughnut making process

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

PC 1.1 – are the doughnut ingredients actually baked before they are fried?

Consideration and Proposed Resolution:

Adopted. 'baked' removed from the PC 1.1. Thanks for the pick up.

FBPHVB3XX5 Operate and monitor a doughnut making process

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted - thank you

FBPHVB3XX5 Operate and monitor a doughnut making process

Organisation Type: Industry

Coverage: QLD

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose, providing the following concern is addressed – suggest all references to prover and proving be changed to “proofer” and “proofing” respectively.

Consideration and Proposed Resolution:

Noted. However, 'prove' remains and alternative spelling referenced in unit application.

FBPHVB3XX5 Operate and monitor a doughnut making process

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We do not agree that there is a need to change 'prove to proof' or 'prover to proofer'. Both spellings are used and both spellings are accepted as meaning the same thing. Leave as is please.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Noted, 'prove' remains but alternative spelling referenced in unit application.

FBPHVB3XX5 Operate and monitor a doughnut making process

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:

Only refers to Yeast raised Doughnuts and not cake doughnuts. To cover either add dropping in Knowledge Evidence under mixing and proving. Could also add in “Application” section page 1

Can refer to yeast raised or Cake doughnut products.

Additional Stakeholder Support: RTO - NSW x 1

Consideration and Proposed Resolution:

Adopted. Application updated.

FBPHVB3XX6 Operate and monitor a forming or shaping process

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

Numeracy – what specific numeracy skills are required to;

- Monitor and interpret production and process control indicators and data
- Monitor supply and flow of materials to and from the process”?

Consideration and Proposed Resolution:

Adopted. Numeracy updated to read:

- Accurately interpret readings on gauges and scales
- Use basic arithmetic to calculate quantities
- Measure size (mm, cm) and weight (mg, g, kg) of product against specifications

FBPHVB3XX6 Operate and monitor a forming or shaping process

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you

FBPHVB3XX6 Operate and monitor a forming or shaping process

Organisation Type: Industry

Coverage: QLD

Stakeholder Comments:

I validate this unit of competency as fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you for your support.

FBPHVB3XX6 Operate and monitor a forming or shaping process

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

Looks good.

Additional Stakeholder Support: RTO - VIC x 1

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX7 Manufacture crisp breads

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

All good.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX7 Manufacture crisp breads

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

This unit of competency is not relevant to our company. We produce bread products only, I would delete this from the qualification.

Consideration and Proposed Resolution:

Noted. However, the intention of this reviewed qualification; Certificate III in High Volume Baking, is to cater for pastry, cakes and biscuits in addition to bread.

FBPHVB3XX7 Manufacture crisp breads

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX7 Manufacture crisp breads

Organisation Type: Industry

Coverage: QLD

Stakeholder Comments:

I validate this unit of competency as fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX7 Manufacture crisp breads

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We validate this unit as being fit for industry purpose once the changes suggested in today's meeting are made.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX8 Operate and monitor a batter production process

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

Numeracy – what specific numeracy skills are required to “Monitor supply and flow of materials to and from the process”?

Consideration and Proposed Resolution:

Adopted. Numeracy updated to read:

- Scale recipes up or down
- Calculate yield of batch
- Weigh ingredients (mg, g, kg, T)
- Monitor and interpret production and process control indicators and data, including temperature (°C), time, speed, moisture
- Check weights of deposited batter

FBPHVB3XX8 Operate and monitor a batter production process

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

More suited for the staff that work in hotplate and crumpet lines (at [location]).

Consideration and Proposed Resolution:

Noted. Thankyou, this unit of competency is intended for those who work in batter production. We are pleased to hear that it should cater for your [location] plant.

FBPHVB3XX8 Operate and monitor a batter production process

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose, providing the 'draft name' is corrected. At present is says FBPHVB3XX8 Operate and monitor batter production process.

Consideration and Proposed Resolution:

Noted. Thank you. Appreciate your pick up, corrected.

FBPHVB3XX8 Operate and monitor a batter production process

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

There is no mention of operating a bread dough mixer . It only talks about batter mixing ? Would like to have the wording operate bread dough mixers included as follows: This unit of competency describes the skills and knowledge required to set up set up, operate, adjust and shut down processes used to produce bread doughs , batter for cakes, puddings and muffins. If these changes are made, then I validate this unit of competency as being fit for industry purpose. If these concerns are able to be taking into account I will validate this unit of competency as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted. This units is targeted at cakes and puddings. Bread dough mixers are covered in FBPHVB3001X Operate a bread dough mixing and development process.

FBPHVB3XX8 Operate and monitor a batter production process

Organisation Type: Industry

Coverage: VIC, National

Stakeholder Comments:

RE: PC 2.4 Complete prep for hygiene and food safety. CCP checks prior to start up.

Consideration and Proposed Resolution:

Adopted. PC updated

FBPHVB3XX8 Operate and monitor a batter production process

Organisation Type: Industry

Coverage: QLD

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose, provided the word 'quality' is added to PC 2.3.

Consideration and Proposed Resolution:

Adopted.

FBPHVB3XX8 Operate and monitor a batter production process

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We validate this unit as being fit for industry purpose once the changes suggested in today's meeting are made.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX8 Operate and monitor a batter production process

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:

No changes needed.

Additional Stakeholder Support: RTO - NSW x 1

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX8 Operate and monitor a batter production process

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

The second level bullet list of specific ingredients is too specific, and won't be relevant to all eg. crumpets. Suggest to remove and place in RTO guide.

Consideration and Proposed Resolution:

Adopted. Thank you.

FBPHVB3XX9 Operate and monitor a non-laminated pastry production process

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

PC1.1 – is the product baked before it is produced?

Consideration and Proposed Resolution:

Adopted. 'Laminating' removed from PC 2.5 (thanks for the pick up).

FBPHVB3XX9 Operate and monitor a non-laminated pastry production process

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

PC2.5 – refers to “laminating process” for non-laminated products - typo?

Consideration and Proposed Resolution:

Adopted. 'Laminating' removed from PC 2.5 (thanks for the pick up).

FBPHVB3XX9 Operate and monitor a non-laminated pastry production process

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

Not suited for our business more for the hot bread shops.

Consideration and Proposed Resolution:

Noted. Thank you. There are a range of units of competency in this project in order to cater for all areas of high volume baking; cakes, pastry, biscuits and bread.

FBPHVB3XX9 Operate and monitor a non-laminated pastry production process

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

I validate this unit of competency as being fit for Industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX9 Operate and monitor a non-laminated pastry production process

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX9 Operate and monitor a non-laminated pastry production process

Organisation Type: Industry

Coverage: VIC, National

Stakeholder Comments:

Food safety risks. 3. Complete the process cleaning after shut down. Check equipment for faults that could cause Food safety issues.

Consideration and Proposed Resolution:

Adopted. PC updated

FBPHVB3XX9 Operate and monitor a non-laminated pastry production process

Organisation Type: Industry

Coverage: QLD

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose, provided the typo referring to 'laminated' is removed.

Consideration and Proposed Resolution:

Adopted. Thank you for the pick up.

FBPHVB3XX9 Operate and monitor a non-laminated pastry production process

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We validate this unit as being fit for industry purpose once the changes suggested in today's meeting are made.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Noted. Thank you.

FBPHVB3XX9 Operate and monitor a non-laminated pastry production process

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

Agree to remove all specific lists like this and place them into RTO guide as they may be restrictive.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Adopted.

FBPHVB3XX9 Operate and monitor a non-laminated pastry production process

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:

Include Choux Pastry into page 1 "Application"

Additional Stakeholder Support: RTO - NSW x 1

Consideration and Proposed Resolution:

Adopted. Choux pastry included in Application.

FBPHVB3XX9 Operate and monitor a non-laminated pastry production process

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:

Dough condition agent or Dough Relaxing agent may be better

Additional Stakeholder Support: RTO - NSW x 1

Consideration and Proposed Resolution:

Noted. Products list updated and moved to CVIG.

FBPHVB3XX9 Operate and monitor a non-laminated pastry production process

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:

Careful using brand names for two reason sometimes they change names and are discontinued and also other things share the name METREX is also a CaviCide Surface Disinfectant Decontaminant Cleaner,

Additional Stakeholder Support: RTO - NSW x 1

Consideration and Proposed Resolution:

Adopted. Brand names of products removed.

FBPHVB3XX9 Operate and monitor a non-laminated pastry production process

Organisation Type: Industry Association, Registered Training Organisation

Coverage: QLD, National

Stakeholder Comments:

Contains info from the Laminated Pastry module. Remove that, and rewrite for non-laminated pastry. Processes are expected outcomes are very different.

Consideration and Proposed Resolution:

Noted. Information referring to laminated pastry has been removed.

FBPOPR2033X Operate a depositing process

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

All good.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPOPR2033X Operate a depositing process

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

I validate this unit of competency as fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPOPR2033X Operate a depositing process

Organisation Type: Industry

Coverage: QLD

Stakeholder Comments:

I validate this unit of competency as fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPOPR2033X Operate a depositing process

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We validate this unit as being fit for industry purpose once the changes suggested in today's meeting are made.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Noted. Thank you.

FBPOPR2033X Operate a depositing process

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:

No changes needed.

Additional Stakeholder Support: RTO - NSW x 1

Consideration and Proposed Resolution:

Noted. Thank you.

FBPOPR3XX4 Operate and monitor an extrusion process

Organisation Type: Government Department, Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

Numeracy – what specific numeracy skills are required to “Monitor supply and flow of materials to and from the process”?

Consideration and Proposed Resolution:

Adopted. Numeracy updated to read:

- Measure product and ingredients using weight (g, kg, T) and volume (ml, L), to two decimal points
- Monitor and interpret production and process control indicators and parameters, including load/work input as measured by rpm (revolutions per minute), kilowatts, amps and/or Hz (hertz) at each stage of the process

FBPOPR3XX4 Operate and monitor an extrusion process

Organisation Type: Industry

Coverage: WA

Stakeholder Comments:

I validate this unit of competency as fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPOPR3XX4 Operate and monitor an extrusion process

Organisation Type: Industry

Coverage: QLD

Stakeholder Comments:

I validate this unit of competency as being fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPOPR3XX4 Operate and monitor an extrusion process

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We validate this unit as being fit for industry purpose once the changes suggested in today's meeting are made.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Noted. Thank you.

FBPTEC3XX1 Work with bakery ingredients, their functions and interactions

Organisation Type: Government Department, Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

All good.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPTEC3XX1 Work with bakery ingredients, their functions and interactions

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

Would be great to push more discussion about allergens, this is a growing topic in our industry with the ever changing use of raw materials and also customer expectation.

Consideration and Proposed Resolution:

Noted. Yes, addressing allergens and allergen management was a major driver for a concurrent project. Food safety units have been updated to refer to allergens and how they are managed, and there are also more options for elective units that address allergens in more detail.

FBPTEC3XX1 Work with bakery ingredients, their functions and interactions

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

I validate this unit of competency as being fit for Industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPTEC3XX1 Work with bakery ingredients, their functions and interactions

Organisation Type: Industry

Coverage: VIC, National

Stakeholder Comments:

Baked goods are often seen as low risk but this is not correct as you can still get physical, chemical and micro contamination.

Consideration and Proposed Resolution:

Noted. Thank you. Contaminants and allergens unit included in core.

FBPTEC3XX1 Work with bakery ingredients, their functions and interactions

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We validate this unit as being fit for industry purpose once the changes suggested in today's meeting are made.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Noted. Thank you.

FBPTEC3XX1 Work with bakery ingredients, their functions and interactions

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:

Looks good. No changes.

Additional Stakeholder Support: RTO - NSW x 1

Consideration and Proposed Resolution:

Noted. Thank you.

FBPTEC3XX1 Work with bakery ingredients, their functions and interactions

Organisation Type: Industry

Coverage: QLD

Stakeholder Comments:

Well laid out and it covers the aspects I would expect to see in the unit standard. Section 5, Herbs and Spices needs reviewing as it talks about nuts.

Consideration and Proposed Resolution:

Noted. Thank you for your pick up. Now corrected.

FBPTEC3XX1 Work with bakery ingredients, their functions and interactions

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

RE: Element 5. Work with herbs and spices. Should include, Identify common food safety hazards.

Consideration and Proposed Resolution:

Adopted. PC added.

FBPTEC3XX1 Work with bakery ingredients, their functions and interactions

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

Overall comment of ingredient used. Food Fraud - Economically driven eg. dried tarragon that was something else ingredient substitution only buys from approved supplier.

Consideration and Proposed Resolution:

Noted - thank you. Contaminants and allergens unit included in core. Food fraud is addressed in a separate unit.

FBPTEC3XX1 Work with bakery ingredients, their functions and interactions

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

Allergen control across many bread ingredients and how to control. Also allergen cross contact from tools to tools used.

Consideration and Proposed Resolution:

Noted. Thank you. Contaminants and allergens unit included in core

FBPTEC3XX1 Work with bakery ingredients, their functions and interactions

Organisation Type: Industry Association

Coverage: VIC

Stakeholder Comments:

Baked goods are often seen as low risk but this is not correct as you can still get physical, chemical and micro contamination.

Consideration and Proposed Resolution:

Noted. Thank you. Contaminants and allergens unit included in core

FBPTEC3XX1 Work with bakery ingredients, their functions and interactions

Organisation Type: Industry Association

Coverage: WA

Stakeholder Comments:

I validate this unit of competency as fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPTEC3XX2 Work with flours and baking additives

Organisation Type: Government Department, Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

All good.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPTEC3XX2 Work with flours and baking additives

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

Great coverage, maybe add in there about reading and understanding of the reports you get from the flour and what impact they can have on the process and finished product.

Consideration and Proposed Resolution:

Adopted. KE dot point updated.

FBPTEC3XX2 Work with flours and baking additives

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

I validate this unit of competency as being fit for Industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPTEC3XX2 Work with flours and baking additives

Organisation Type: Industry

Coverage: VIC, National

Stakeholder Comments:

No change recommended.

Consideration and Proposed Resolution:

Noted. Thank you

FBPTEC3XX2 Work with flours and baking additives

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

We validate this unit as being fit for industry purpose once the changes suggested in today's meeting are made.

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 2, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 5, Industry - WA x 2

Consideration and Proposed Resolution:

Noted. Thank you.

FBPTEC3XX2 Work with flours and baking additives

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:

Well written sound components.

Additional Stakeholder Support: RTO - NSW x 1

Consideration and Proposed Resolution:

Noted. Thank you.

FBPTEC3XX2 Work with flours and baking additives

Organisation Type: Industry Association

Coverage: WA

Stakeholder Comments:

I validate this unit of competency as fit for industry purpose.

Consideration and Proposed Resolution:

Noted. Thank you.

FBPTEC3XX2 Work with flours and baking additives

Organisation Type: Industry

Coverage: QLD

Stakeholder Comments:

Looks good. No changes.

Consideration and Proposed Resolution:

Noted. Thank you.

Organisation Type: Industry Association, Registered Training Organisation

Coverage: QLD, National

Stakeholder Comments:

Element 2 is based on fermentation. Needs all forms of leavening/aerating methods, such as physical, mechanical, chemical, lamination, panary and combination added. Element 3, additives. The list would be endless, needs to be broken down into sub-headings, such as:

Enriching, Anti-staling, Processing Aids, Volume enhancers etc

Consideration and Proposed Resolution:

Noted. However, this detail can be addressed more specifically by the RTO, in order to ensure the training is relevant.

General

Organisation Type: Industry

Coverage: NT

Stakeholder Comments:

I've read through the documents yesterday with specific interest in the bread side of things and have no negative feedback or concerns. It appears to be quite well balanced from a factory point of view with sufficient scope for various positions within a typical bread plant environment.

Consideration and Proposed Resolution:

Noted. Many thanks.

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

I have reviewed what I assume to be the core subjects outlined for the qualifications. I think as a whole it is laid out very well with just some minor feedback on the topics below. I think as a whole our teams would get great value in working through most of these topics. (see individual units for specific comments)

Consideration and Proposed Resolution:

Noted. Thank you.

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

Yes, I am also very appreciative of [industry specialist]'s feedback and to me it is invaluable as we are a manufacturing company and we are one of the key companies that bakes bread etc and we need to ensure that the training covers and helps our staff in their progress.

Consideration and Proposed Resolution:

Noted. Thank you for your genuine interest and support.

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

I have looked through the modules and certainly the ones I have circled are relevant for what we are doing at sites. (FBPHVB3001X, FBPHVB3002X, FBPHVB3003X, FBPHVB3XX1, FBPHVB3x16 and FBPOPR2033X)

You could maybe add one or two more that could be relevant with the crumpet and hot plate lines at [location].

The way it is laid out seem straight forward and the topic in the modules seem to match or process flow fairly well.

Consideration and Proposed Resolution:

Noted. Thank you.

Organisation Type: Government Department

Coverage: WA

Stakeholder Comments:

Thank you for the opportunity to provide feedback on the High Volume Production Baking Skills Standards. The drafts were circulated through our networks for review, however we have received no feedback to date.

Advice from the [specific name] Industries Training Council informs that there is little to no delivery in this qualification as the trade qualification Certificate III in Retail Baking is the preferred qualification.

Consideration and Proposed Resolution:

Noted. Thank you.

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

The work on the units look fantastic, does not cover everything but lets be realistic, never will be to keep everyone happy so needs to be an all round approach which I believe has been achieved in a common sense way. At times, we can all get bogged down in detail, and people need to understand that they need to develop still their own SOPs I believe to suit their own circumstances to a degree, otherwise there will be 1000s of units.

Consideration and Proposed Resolution:

Noted. Many thanks.

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

This is a good collaboration and we are now able to set a standard for the high volume baking...

Consideration and Proposed Resolution:

Noted. Thank you very much for your participation and your supportive words.

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

I am curious as to what happens to individuals currently enrolled in the Certificate III in Plant Baking when this new qualification, Certificate III in High Volume Baking is placed on TGA.

Consideration and Proposed Resolution:

Noted. Transition process explained.

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

Sometime I feel we are a bit fussy with wording; proof V prove. This means the same thing. We should all know that.

Consideration and Proposed Resolution:

Noted. Thank you.

Organisation Type: Industry, Union

Coverage: VIC

Stakeholder Comments:

All revisions are improvements on the existing documentation. My only concern is that all individuals who undertake these units of competency and the qualification do have enough hands on training. They must have time on the bakery floor, and sufficient experience with machinery.

Consideration and Proposed Resolution:

Noted. Thank you for your support.

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

The way it is laid out seem straight forward and the topic in the modules seem to match or process flowfairly well.

Consideration and Proposed Resolution:

Noted. Thank you

Organisation Type: Industry

Coverage: VIC

Stakeholder Comments:

You could maybe add one or two more that could be relevant with the crumpet and hot plate lines at [location].

Consideration and Proposed Resolution:

Adopted. 'crumpets' added to the application of the batter unit.

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

With the use of technology on the increase, should there be some mention throughout all components with regards to a knowledge or awareness of existing, new and emerging technologies in the industry?

Consideration and Proposed Resolution:

Adopted. Dot point about emerging technologies added to operational units.

Organisation Type: Industry

Coverage: NSW

Stakeholder Comments:

Quick discussion about how units of measurement should be written. Eg. ml or mL?

Additional Stakeholder Support: Industry - NSW x 1, Industry - QLD x 1, Industry Assoc - QLD x 1, Industry - SA x 1, Industry - VIC x 4, Industry - WA x 1

Consideration and Proposed Resolution:

Thank you. We will ensure the correct representation of units of measurement are used in documentation.