

## Modification history

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

FBPPBK2003	Manufacture rye crisp breads
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a rye crisp breads manufacturing process.</p> <p>This unit applies to individuals who work in a baking production 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 machines and equipment used in a crisp bread manufacturing process.</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 rye crisp bread manufacturing equipment and process for operation	1.1 Read or listen to work instructions from supervisor and clarify where needed 1.2 Identify work health and safety hazards and report to supervisor 1.3 Wear appropriate personal protective equipment and ensure correct fit 1.4 Confirm availability of materials to meet production requirements 1.5 Identify and confirm cleaning and maintenance requirements have been met 1.6 Fit machine components and related attachments and adjust to meet operating and safety requirements 1.7 Select processing and operating parameters to meet safety and production requirements 1.8 Check and adjust equipment according to manufacturer instructions to ensure optimum performance 1.9 Carry out pre-start checks according to operator instructions
2. Operate and monitor rye crisp bread manufacturing process	2.1 Start the rye crisp bread manufacturing process according to workplace procedures 2.2 Monitor equipment to identify variation in operating conditions and report variations in equipment operation 2.3 Monitor the process to confirm that product meets specifications 2.4 Identify, report and rectify out-of-specification product and process outcomes 2.5 Conduct work and maintain a clean and tidy workplace according to workplace environmental and food safety procedures
3. Shut down the process	3.1 Complete the process safely according to workplace procedures 3.2 Identify and report maintenance requirements according to workplace procedures 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 recognise workplace signage</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Interpret symbols and numbers to calibrate equipment</li> <li>Use basic arithmetic to calculate quantities of dough and slurry</li> <li>Measure size and weight of rye crisp breads against specifications</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 to manufacture rye crisp breads</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>
FBPPBK2003 Manufacture rye crisp breads	FDFBK2003A Manufacture rye crisp breads	Updated to meet Standards for Training Packages Minor changes to performance criteria for clarity	Equivalent unit

<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>
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<b>TITLE</b>	<b>Assessment requirements for FBPPBK2003 Manufacture rye crisp breads</b>
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**Performance Evidence**

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has set up, operated, adjusted and shut down a rye crisp breads manufacturing process on at least three separate occasions, including:

- accessing workplace information to identify rye crisp breads manufacturing requirements
- selecting, fitting and using personal protective equipment
- confirming supply of necessary materials and services, including confirming slurry quality, quantity, temperature and degree of aeration
- conducting pre-start checks, including:
  - inspecting equipment condition to identify any signs of wear
  - selecting appropriate settings and/or related parameters
  - cancelling isolation or lock outs
  - confirming that equipment is clean and correctly configured for processing requirements
  - positioning sensors and controls correctly
  - ensuring scheduled maintenance has been carried out
  - confirming that all safety guards are in place and operational
- confirming settings, including:
  - ovens and cutter settings for product type
  - web speed settings
  - depositing rate settings
  - flour (dusting) process settings
  - docking roller adjusted for product type
- starting, operating, monitoring and adjusting rye crisp breads manufacturing equipment to achieve production specification, including:
  - slurry volume, weight and density
  - biscuit size (width, length and thickness)
  - biscuit texture, colour and weight
  - biscuit moisture level
  - clean, even break or cut
- using process control systems, monitoring control points and conducting inspections as required to confirm process remains within specification and ensuring that system has reached specified temperature
- monitoring supply and flow of materials to and from the rye crisp breads manufacturing process
- taking corrective action in response to out-of-specification results in line with own role and responsibilities
- following work health and safety procedures, including:
  - responding to and/or reporting equipment failure
  - locating emergency stop functions on equipment
  - following isolation and lock out and tag out procedures
- shutting down or taking equipment off line safely according to workplace procedures
- completing workplace records
- applying environmental and food safety policies and procedures to work practices including:
  - maintaining work area to meet housekeeping standards
  - cleaning and sanitising equipment according to workplace procedures.

**Knowledge Evidence**

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- purpose and basic principles of each stage of the rye crisp breads manufacturing process
- basic operating principles of equipment, including:
  - main equipment components
  - status and purpose of guards
  - equipment operating capacities and applications

<b>Knowledge Evidence</b>
<ul style="list-style-type: none"> <li>• purpose and location of sensors and related feedback instrumentation</li> <li>• typical equipment faults and related causes, including signs and symptoms of faulty equipment, loss of power, and early warning signs of potential problems</li> <li>• the flow of the rye crisp breads manufacturing process and the effect of outputs on downstream processes</li> <li>• basic operating principles of process control, where relevant, including the relationship between control panels and systems and the rye crisp bread manufacturing equipment</li> <li>• specifications and quality characteristics to be achieved by the rye crisp breads manufacturing process, including:             <ul style="list-style-type: none"> <li>• quality requirements of materials and effect of variation on process performance</li> <li>• effect of slurry temperature on its ability to hold air</li> <li>• effect of docking roller on baking process</li> <li>• changes which occur in product during processing</li> </ul> </li> <li>• operating requirements and parameters and corrective action required where operation is outside specified operating parameters</li> <li>• methods used to monitor the rye crisp breads manufacturing process, including:             <ul style="list-style-type: none"> <li>• inspecting, measuring and testing as required by the crisp bread manufacturing process</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</li> <li>• work health and safety hazards and controls, including:             <ul style="list-style-type: none"> <li>• work isolation, lock out and tag out procedures and responsibilities</li> <li>• requirements of different shut downs</li> <li>• emergency and routine shutdowns</li> <li>• procedures to follow in the event of a power outage</li> </ul> </li> <li>• procedures and responsibility for reporting production and performance information</li> <li>• environmental and food safety issues and controls relevant to the rye crisp breads manufacturing process, including:             <ul style="list-style-type: none"> <li>• waste and 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 skills must take place under the following conditions:</p> <ul style="list-style-type: none"> <li>• physical conditions:             <ul style="list-style-type: none"> <li>• commercial bakery or an environment that accurately represents workplace conditions</li> </ul> </li> <li>• resources, equipment and material:             <ul style="list-style-type: none"> <li>• cleaning procedures, materials and equipment</li> <li>• personal protective clothing and equipment</li> <li>• depositing, baking, cutting, stacking and related equipment for rye crisp bread manufacturing</li> <li>• documentation or technology for recording information</li> </ul> </li> <li>• specifications:             <ul style="list-style-type: none"> <li>• work instructions including control points and rye crisp breads processing parameters</li> <li>• production schedule and recipe and batch specifications for rye crisp breads</li> <li>• dough, mix and slurry to meet production requirements</li> <li>• information on equipment capacity and operating parameters</li> <li>• workplace procedures for operating rye crisp bread manufacturing 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</p>

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