

**Modification history**

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 5.0

FBPPBK3XX6	Make dough
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to make dough in a production baking environment for bread or pastry products.</p> <p>This unit applies to individuals who apply a broad range of knowledge and skills with responsibility for their own work. This includes applying and communicating solutions to routine and some non-routine problems.</p> <p>All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety, regulations and legislation 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 for work	1.1 Confirm product types and volumes to schedule production 1.2 Calculate yield and scale recipe to meet required production volumes 1.3 Check specifications of ingredients and adjust recipe mix to suit product specification 1.4 Identify health, safety and food safety hazards for the bulk dry goods transfer process and address risks 1.5 Confirm work area and work practices meet food safety and workplace health and safety requirements 1.6 Select and wear personal protective equipment according to safety requirements 1.7 Confirm equipment is clean and not locked out 1.8 Select ingredients and check to confirm quality and quantity
2. Mix dough	2.1 Set ingredient quantities to meet product specifications 2.2 Start and operate the transfer process according to safe operating requirements 2.3 Weigh and measure fats and liquids and add to dry ingredients 2.4 Monitor mixing equipment speed, time and temperature to ensure mix develops to meet product specification 2.5 Take samples of mix to ensure product specifications are met 2.6 Rectify any out-of-specification results
3. Process dough	3.1 Divide, scale, mould and prove dough to meet required end-product shape and baked weight 3.2 Final mould dough and place on baking surfaces and pre-prove score for product type before final prove 3.3 Retard dough as required for product type 3.4 Final prove dough as required for product type 3.5 Check processed dough to identify faults and rectify

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
4. Clean work area and conduct housekeeping	4.1 Complete the dough making process according to workplace procedures 4.2 Maintain a clean and tidy workplace according to health, safety and food safety procedures 4.3 Identify and schedule equipment maintenance requirements according to workplace procedures 4.4 Maintain workplace records accurately according to workplace procedures

Foundation Skills	
<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>	
Skill	Description
Reading	<ul style="list-style-type: none"> <li>Interpret workplace and standard operating procedures</li> <li>Interpret production requirements</li> <li>Interact with process control screens</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Complete processing records using electronic, digital and/or paper-based formats</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Interpret moisture absorption details and farinograph included in flour specification</li> <li>Monitor and interpret production and process control indicators and data, including temperature (°C), weight (mg, g, kg), volume (ml, L) speed settings</li> <li>Monitor supply and flow of materials to and from the process</li> <li>Scale recipes up and down</li> </ul>

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPPBK3XX6 Make dough	Not applicable	New unit	No equivalent unit

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

<b>TITLE</b>	<b>Assessment requirements for FBPPBK3XX6 Make dough</b>
<b>Performance Evidence</b>	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has made two different batches of dough to meet different product specifications, including:</p> <ul style="list-style-type: none"> <li>• applying safe work practices</li> <li>• following food safety procedures</li> <li>• taking corrective action in response to typical faults and inconsistencies.</li> </ul>	

<b>Knowledge Evidence</b>	
<p>An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:</p> <ul style="list-style-type: none"> <li>• purpose and basic principles of each stage of the dough making process</li> <li>• basic operating principles of equipment, including:             <ul style="list-style-type: none"> <li>• main equipment components</li> <li>• status and purpose of guards</li> <li>• equipment operating capacities and applications</li> <li>• purpose and location of sensors and related feedback instrumentation</li> </ul> </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 dough making process and the effect of outputs on downstream processes</li> <li>• functions and characteristics of ingredients used in basic bread production, including:             <ul style="list-style-type: none"> <li>• premixes</li> <li>• baker's or strong flour</li> <li>• whole meal flour</li> <li>• baking powder</li> <li>• salt</li> <li>• sugar</li> <li>• yeast, including principles of fermentation</li> <li>• water</li> <li>• shortening, fats and oils</li> <li>• bread improvers</li> </ul> </li> <li>• information included on raw material specifications and the impact on product, including farinograph and water absorption</li> <li>• mixing processes and gluten development for basic bread doughs, including:             <ul style="list-style-type: none"> <li>• premix doughs</li> <li>• scratch/no time/instant doughs</li> <li>• chemical leavened doughs</li> </ul> </li> <li>• functions and uses of the major catalytic enzymes during the dough making process, and subsequent fermentation periods, including:             <ul style="list-style-type: none"> <li>• amylase</li> <li>• protease</li> <li>• maltase</li> <li>• invertase</li> <li>• zymase group</li> </ul> </li> <li>• sequencing of the rapid or no time basic bread production processes</li> <li>• required baked characteristics of basic bread products, including:             <ul style="list-style-type: none"> <li>• volume</li> <li>• grain</li> <li>• texture</li> <li>• crumb colour</li> <li>• crust formation</li> <li>• crust colour</li> </ul> </li> <li>• the effects of common bread faults in basic bread production</li> </ul>	

<p><b>Knowledge Evidence</b></p> <ul style="list-style-type: none"> <li>• techniques for disposing of waste from bread production</li> <li>• good manufacturing practices (GMP) relevant to work task</li> <li>• contamination/cross contamination and food safety risks associated with the process and related control measures</li> <li>• microbiological, physical, chemical and allergenic hazards that can occur when processing biscuits, including the types of hazards likely to occur, the conditions under which they occur, and possible consequences</li> <li>• waste and rework collection and handling procedures</li> <li>• cleaning and sanitation procedures for wafer manufacturing equipment</li> <li>• procedures to record traceability of product and ingredients.</li> </ul>
--

<p><b>Assessment Conditions</b></p> <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>• a production bakery or an environment that accurately represents workplace conditions</li> </ul> </li> <li>• resources, equipment and material:             <ul style="list-style-type: none"> <li>• personal protective clothing and equipment</li> <li>• dough making equipment</li> <li>• dough ingredients</li> <li>• cleaning materials and equipment</li> </ul> </li> <li>• specifications:             <ul style="list-style-type: none"> <li>• work instructions and procedures, including control points and wafer manufacturing processing parameters</li> <li>• production schedule and recipe and batch specifications for dough</li> <li>• information on equipment capacity and operating parameters</li> <li>• recording requirements and procedures.</li> </ul> </li> </ul> <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>
--

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