Modification history

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 6.0

FBPHVB3X14	Finish baked products
Application	This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down processes used to apply pre-bake and post-bake finishes to baked products, including breads, pastries, cakes and biscuits. This unit applies to individuals who work in commercial or high volume bakeries. It typically applies to the production worker responsible for finishing baked products, that may include bread, pastries, cakes and/or biscuits. The work includes identifying common faults and identifying solutions. All work must be carried out to comply with workplace procedures according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace. No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.
Prerequisite Unit	Nil
Unit Sector	High volume baking (HVB)

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
1. Prepare for work in processing area	1.1 Check and confirm production schedule 1.2 Confirm materials are available to meet production requirements 1.3 Wear appropriate personal protective clothing and ensure correct fit 1.4 Prepare materials and products to meet production requirements 1.5 Confirm services are available and ready for operation
2. Prepare the process for operation	2.1 Check equipment is clean and not locked out 2.2 Fit machine components and related attachments and adjust to meet operating requirements 2.3 Enter processing and operating parameters as required to meet safety, food safety and production requirements 2.4 Carry out pre-start checks according to workplace health and safety and operating requirements 2.5 Load ingredients ready for finishing, according to product specification and safe work procedures
3. Operate and monitor equipment	3.1 Start and operate the finishing equipment to ensure optimal performance 3.2 Monitor equipment and services to ensure optimal performance 3.3 Monitor product to ensure finishing specifications are met 3.4 Take samples and test product to ensure it meets specifications 3.5 Identify, adjust and report out-of-specification equipment, product or process outcomes according to workplace requirements 3.6 Unload and transfer finished products for baking or cooling and packaging 3.7 Follow and apply workplace cleaning procedures and environmental requirements 3.8 Complete batch processing records according to workplace requirements

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
4. Complete the process	4.1 Identify the appropriate shutdown procedure 4.2 Shut down the process safely according to operating procedures 4.3 Prepare equipment for cleaning in preparation for maintenance or next start-up 4.4 Identify and report maintenance requirements according to workplace requirements 4.5 Complete workplace records according to workplace requirements
5. Recognise and correct common faults	5.1 Test finished product to ensure it meets specifications 5.3 Identify cause of typical faults and how they can be rectified according to workplace requirements 5.4 Discard faulty products according to workplace and environmental guidelines

Foundation Skills

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.

Skill	Description
Learning	• Problem-solve issues with process to ensure quality outcomes
Reading	• Interpret workplace and standard operating procedures relevant to work task • Interpret production requirements
Writing	• Record processing data using digital and/or paper-based formats
Numeracy	• Monitor and interpret production and process control indicators and data, including temperature ($^{\circ}$C), weight (g, kg) • Monitor supply and flow of materials to and from the process

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPHVB3X14 Finish baked products		Newly created unit	No equivalent unit

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

TITLE	**Assessment requirements for FBPHVB3X14 Finish baked products**

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 operated and monitored equipment to finish at least one batch of baked products to meet specifications, including:
- applying safe work procedures
- following food safety procedures
- monitoring the spread and application of finish and the quantity and appearance of finished product
- taking corrective action in response to typical faults and inconsistencies in separated product.

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 the finishing process
- typical pre-bake finishes that are carried out on sweet and savoury baked products, including:
  - decorative scores and cuts
  - toppings
  - nuts and seeds
  - glazes
  - herbs and spices
  - fruits
- typical post-bake finishes that are carried out on sweet and savoury baked products, including:
  - fillings – sweet and savoury
  - icings
  - methods used to apply finishes, including:
  - piping
  - spreading
  - sprinkling
  - dusting
  - dipping
- basic operating principles of equipment, including the relationship between control panels and systems and the physical equipment
- the flow of the finishing process and the effect of outputs on downstream processes, including packaging
- quality characteristics to be achieved by the finish
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems
- methods used to monitor the finishing process, including inspecting, measuring and testing:
  - temperature of toppings
  - spread and application of toppings and glazes
  - placement of jams and fillings
  - quantity and appearance of finished product
- contamination/cross contamination and food safety risks associated with the baking process and related control measures
- common microbiological, physical, chemical and allergen hazards related to the foods handled in the work area, including the types of hazards likely to occur, the conditions under which they occur, possible consequences, and control methods to prevent occurrence
- health and safety hazards and controls, including risks of spontaneous combustion and limitations of protective clothing and equipment used
- requirements of different shutdowns as appropriate to the finishing process and workplace production requirements, including emergency and routine shutdowns, and procedures to follow in the event of a power outage
- isolation, lock-out and tag-out procedures and responsibilities relevant to operating a baking process

Knowledge Evidence
- environmental issues and controls relevant to the baking process, including waste/rework collection and handling procedures related to the process   - routine maintenance procedures for finishing equipment   - cleaning and sanitation procedures for finishing equipment   - procedures and responsibility for reporting production information and traceability of product.

Assessment Conditions
Assessment of the skills in this unit of competency must take place under the following conditions   - physical conditions: - a food processing workplace or an environment that accurately represents workplace conditions   - resources, equipment and materials: - personal protective clothing and equipment   - finishing equipment and related services   - product to be finished   - monitoring procedures and equipment   - cleaning equipment   - specifications: - work procedures, including advice on safe work practices, food safety, quality and environmental requirements   - information on equipment capacity and operating parameters   - production schedule and recipe/batch instructions   - documentation and recording requirements and procedures.   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

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