

Year 10/11/12 FOOD PROCESSING 2017

Teacher: Dave Christensen

In 2017 all students will experience units in the **FDF20111 Certificate II in Food Processing** and the year 11 students will be offered units in the **FDF30501 Certificate III in Retail Bakery (Bread Dough)**.

Core Units delivered at Parndana 2017	Elements to be achieved	Methods of assessment
FDFOP2063A Apply quality systems and procedures	Monitor quality of work outcome Participate in maintaining and improving quality at work.	VET Subject practically assessed in accordance with VET guidelines of workplace assessment: <u>Including</u> <ul style="list-style-type: none"> • Ongoing observation of practical activities throughout the year. • Assessed practical activities. • Short written assessment activities including short answer and multiple choice tests. • Bookwork and record keeping as required to complete the competencies
FDFFS2001A Implement the food safety program and procedures	Implement the food safety program. Participate in maintaining and improving food safety. Comply with personal hygiene standards	
FDFOP2064A Provide and apply workplace information	Provide and apply information to suit workplace and audience requirements. Use and maintain workplace information.	
Elective Units to be delivered in 2017		
FDFOP2041A Operate a mixing or blending and cooking process	Prepare mixing/blending and cooking equipment and process for operation. Operate and monitor the mixing/blending and cooking process. Shut down the mixing/blending and cooking process.	
FDFOP2004A Clean and sanitise equipment	Prepare for cleaning. Clean and sanitise equipment to meet workplace requirements.	
FDFDP2003A Operate a curd production and cutting process	Prepare the curd production and cutting process for operation. Operate and monitor the curd production and cutting process. Shut down the curd production and cutting process.	
FDFRB2003A Produce meringue-based products	Prepare and mix ingredients. Shape or form product. Clean equipment .	
FDFRB3002A Produce bread dough	Prepare to mix dough. Prepare a range of dough types. Clean equipment	
FDFPB3001A Operate a dough mixing process	Divide, shape and mould dough to final shape, place dough in tins or on baking surfaces and conduct final prove in an in-store bakery or retail baking environment	

