

<b>2231 Deposit and fry hot plate products</b>		
<b>SQA Unit Code</b>		<b>F2KV 04</b>
<b>Level 2</b>	<b>SCQF Level 5</b>	<b>Credit value 6</b>

**Unit Summary**

This standard is about depositing and hot plate baking a range of bakery products using a hot plate in a non-automated bakery production environment. Hot plate bakery products typically include; crumpets, muffins, scotch pancakes, and hot plate scones.

You need to show that you can correctly deposit hot plate bakery mixtures. You will need to demonstrate that you can bake products on the hot plate to the required standards using the correct procedures as described in a product specification. Complying with health & safety, food safety and organisational requirements are essential features of this standard.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

You must be able to:	You need to show:
<p>1. Deposit hot plate mixtures</p> <p>This means you:</p> <p>Check the condition of hot plate mixtures according to your instructions and specifications</p> <p>Select and prepare rings or hoops for the hot plate</p> <p>Check and adjust hot plate settings and set up the condition of the baking surface</p> <p>Deposit hot plate mixtures for baking and avoid mixture contamination</p> <p>Work to minimize waste and you correctly deal with scrap material</p> <p>Comply with health, safety, food safety, and organisational requirements throughout depositing operations</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <b><i>bold italics</i></b></p> <p>Evidence of depositing hot plate mixtures as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>2. Hot plate bake products</p> <p>This means you:</p> <p>Check and monitor the baking of hot plate products according to instructions and specifications</p> <p>Adjust hot plate settings and maintain the condition of the frying surface to meet baking needs</p> <p>Correctly remove hot plate baked products from the hot plate when the product specification for baking has been met, and remove rings or hoops</p> <p>Correctly position hot plate baked products for cooling, store rings or hoops and take prompt action to isolate substandard products</p> <p>Comply with health, safety, food safety and organisational requirements throughout hot plate operations</p> <p>Operate within the limits of your own authority and capabilities</p>	<p>Evidence of hot plate baking products as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
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<p>You need to know and understand:</p> <p>Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.</p> <ol style="list-style-type: none"> <li>1. to what standards of health &amp; safety and food safety you are required to work during flour confectionery processing, why it is important that you do so, and what might happen if they are not met</li> <li>2. why it is important to follow work instructions or product specifications or recipes with accuracy throughout flour confectionery processing to ensure successful products</li> <li>3. how to seek advice and make process adjustments to mixtures, to take into account changes in ingredient performance, production timing and environmental conditions, necessary to keep mixtures within specification</li> <li>4. methods to help ensure that processing is consistent and reliable</li> <li>5. common sources of flour confectionery contamination during processing</li> <li>6. how to avoid contamination during processing and what might happen if this is not done</li> <li>7. how to recognise and report mixtures or products that do not meet specification during processing</li> <li>8. the procedure for rejecting and isolating failed mixtures, mixture portions or products</li> <li>9. what the lines and methods of effective communication during processing are and why it is important to use them correctly</li> <li>10. what the documentation requirements during processing are and why it is important to meet them.</li> </ol>
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11. personal protective clothing/equipment and working practices which are useful in combating the potentially harmful effects of dust and allergies resulting from breathing or skin contact with ingredients or mixtures
12. important handling factors in processing which seek to maintain mixture quality and performance
13. how to maintain mixture condition and deal with time constraints and variations to conditions throughout processing
14. the correct method for loading and unloading trays in racks
15. the importance of effective cleaning of tins, trays and utensils and their correct storage

Evidence of performance may employ examples of the following assessment:

- observation
- written and oral questioning;
- evidence from company systems (e.g. Food Safety Management System)
- reviewing the outcomes of work
- checking any records of documents completed
- checking accounts of work that the candidate or others have written