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| 2226 Fry dough products | | |
| SQA Unit Code | | F2LR 04 |
| Level 2 | SCQF Level 5 | Credit value 6 |

Unit Summary

This unit is about frying a range of dough products in a bakery production environment. Products which are fried typically include a range of fermented doughnuts and powder aerated doughnuts.

You need to show that you can correctly prepare for frying which will include the checking of fryer settings, and the filling of frying oil/fat. You will need to demonstrate that you can fry products 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 unit.

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: |
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| <p>1. Prepare for frying dough</p> <p>This means you:</p> <p>Check and adjust fryer settings and ventilation according to your instructions and specifications</p> <p>Check frying oil levels and correctly add oil or fat to the fryer as required</p> <p>Check the condition of doughs available for frying work to minimize waste and you correctly deal with scrap material</p> <p>Comply with health and safety, food safety and organisational requirements throughout frying preparation operations</p> | <p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of preparing for frying dough as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p> |
| <p>2. Fry dough</p> <p>This means you:</p> <p>Check the operating condition of the fryer and ventilation</p> | <p>Evidence of frying dough 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>Correctly load the fryer according to your instructions and specifications</p> <p>Check and monitor the frying of doughs correctly unload the fryer when the product specification for frying has been met</p> <p>Correctly position fried doughs for cooling, and take prompt action to isolate substandard products</p> <p>Correctly shut down the fryer on completion of frying</p> <p>Comply with health and safety, food safety and organisational requirements throughout frying operations</p> <p>Operate within the limits of your own authority and capabilities</p> | |
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You need to know and understand:

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.

1. To what standards of health & safety and food safety you are required to work, why it is important that you do so, and what might happen if they are not met
2. Requirements of bread weight regulations and the importance of accurate dividing and check weighing of fermented dough to comply with these regulations
3. Why it is important to follow work instructions and product specifications or recipes throughout dough processing to ensure successful dough processing
4. How to seek advice and make process adjustments to dough, to take into account minor changes in ingredient performance, production timing and environmental conditions, necessary to keep a dough within specification
5. Common sources of dough contamination during processing
6. How to avoid contamination during dough processing and what might happen if this is not done
7. How to recognise and report dough that do not meet specification during processing
8. The procedure for rejecting and isolating failed dough and dough portions
9. What the lines and methods of effective communication during processing are and why it is important to use them correctly
10. What the documentation requirements during processing are and why it is important to meet them.
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 dough

12. How to maintain dough condition and deal with time constraints and variations to conditions throughout processing
13. The correct method for loading and unloading trays in racks

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