

## 2230 Hand deposit, pipe and sheet flour confectionery

**SQA Unit Code**

**F2LS 04**

**Level 2**

**SCQF Level 5**

**Credit value 7**

### Unit Summary

This unit is about depositing, piping and sheeting flour confectionery mixtures by hand, in a non automated bakery production environment. Flour confectionery mixtures processed using these methods typically include; cake and sponge products, choux, almond based confectionery, meringue, and sweet fillings and toppings.

You need to show that you can hand portion and deposit mixtures like cake or sponge consistently into tins and onto trays. You will need to demonstrate hand piping skills to deposit and shape mixtures like eclairs, meringues or toppings and show you can spread (sheet) mixtures like Swiss roll or fillings using a palette knife. 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:
<p>1. Hand deposit and pipe flour confectionery mixtures</p> <p>This means you:</p> <p>Check the available mixtures against your instructions and specifications and take prompt action on discovering any discrepancy</p> <p>Prepare tools and equipment, and tins and trays to meet production needs</p> <p>Portion mixtures accurately and hand deposit them correctly</p> <p>Pipe mixtures accurately</p> <p>Work to minimize waste and you correctly deal with scrap material</p> <p>Place deposited and piped mixtures in the correct location for further processing</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 hand depositing and piping flour confectionery mixtures as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Comply with health, safety, food safety, and organisational requirements throughout depositing and piping operations</p>	
<p>2. Hand sheet flour confectionery mixtures</p> <p>This means you:</p> <p>Check the available portioned mixtures against your instructions and specifications and take prompt action on discovering any discrepancy</p> <p>Prepare tools and equipment, and tins and trays to meet production needs</p> <p>Sheet portioned mixtures accurately and reliably</p> <p>Work to minimize waste and you correctly deal with scrap material</p> <p>Place sheeted mixtures in the correct location, for further processing</p> <p>Comply with health, safety, food safety and organisational requirements throughout sheeting operations</p> <p>Operate within the limits of your own authority and capabilities</p>	<p>Evidence of hand sheet flour confectionery mixtures as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<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> </ol>

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 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