

2222 Hand divide, mould and shape fermented dough

SQA Unit Code

F2LV 04

Level 2

SCQF Level 5

Credit value 6

Unit Summary

This unit is about dividing, moulding and shaping fermented dough by hand in a non automated bakery production environment. Fermented dough processed by hand typically may include bread, roll and stick dough, plain and fruited bun dough and doughnuts.

You need to show that you can hand divide dough using a knife and scales, and a manually operated dough portioning device. You will need to demonstrate hand moulding skills, and the shaping of dough by hand and using rolling pins. 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: Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>
<p>1. Hand divide fermented dough</p> <p>This means you:</p> <p>Check the available dough against your instructions and specifications and take prompt action on discovering any discrepancy</p> <p>Obtain and check the condition of dividing tools and the accuracy of equipment</p> <p>Hand divide dough accurately and reliably</p> <p>Work with practice which minimizes waste and you correctly deal with scrap material</p> <p>Position and maintain divided dough portions correctly for further processing</p> <p>Comply with health, safety, food safety, bread weight regulations and organisational requirements throughout dividing operations</p>	<p>Evidence of hand dividing fermented dough as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>2. Hand mould and shape fermented dough</p> <p>This means you:</p> <p>Check the available portioned dough against your instructions and specifications and take prompt action on discovering any discrepancy</p> <p>Prepare and maintain an appropriate table surface for moulding and shaping</p> <p>Hand mould and shape portioned dough accurately and reliably</p> <p>Wash and dress shaped dough surfaces as required to specification</p> <p>Work with practice which minimizes waste and you correctly deal with scrap material</p> <p>Place dough in the correct condition and location, for further processing</p> <p>Comply with health, safety, food safety and organisational requirements throughout moulding and shaping operations</p> <p>Operate within the limits of your own authority and capabilities</p>	<p>Evidence of hand mould and shape fermented dough 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"> 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