

## 3231 Produce specialist individual dough based products

**SQA Unit Code**

**F2MC 04**

**Level 3**

**SCQF Level 6**

**Credit value 8**

### Unit Summary

This unit is about producing specialist individual dough based products, in a non-automated bakery production environment. Typical products of this type require advanced craft production techniques and skills specifically to meet customers' orders for specialist products. Examples include presentation breads like wheat sheaves, shields and plaques, specialist pastry products for special occasions and other speciality products using dough as their base. Whilst these products are not designed for batch or continuous production, they may be adapted for these purposes through further product development.

You need to show that you can plan the production of individual and specialist products to meet customers' needs. You will need to produce these products using advanced craft designs, techniques and skills to satisfy customers' specialist needs. Finally, you will need to be able to store and prepare your product for despatch.

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. Plan production</p> <p>This means you:</p> <p>Identify the resources required for production to meet the individual product specification</p> <p>Order, arrange and assemble resources to meet production requirements</p> <p>Identify any conflicting production requirements with other production activity and resolve with the relevant personnel</p> <p>Plans meet health, safety, food safety and organisational requirements</p> <p>Agree plans for production with relevant personnel</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 planning production as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Produce specialist individual product</p>	<p>Evidence of producing specialist</p>

<p>This means you:</p> <p>Check the availability of resources to meet production requirements</p> <p>Use resources effectively and apply advanced craft techniques skilfully to meet requirements of the product specification</p> <p>Respond promptly and effectively to production related and technical problems</p> <p>Identify and act upon opportunities to recover and utilise waste</p> <p>Comply with health, safety, food safety and organisational requirements</p> <p>Present the completed product to the relevant personnel for approval</p>	<p>individual products as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>3. Store and prepare product for despatch</p> <p>This means you:</p> <p>Correctly store the completed product Provide advice and guidance on the appropriate packing, wrapping and transportation for the product</p> <p>Ensure that the product meets organisational requirements including those for health, safety and food safety.</p>	<p>Evidence of storing and preparing products for despatch as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

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. How to plan production for specialist individual products
3. Application and use of resources for individual products
4. How to quality control production for individual products
5. Accurate interpretation and use of product specifications

6. Correct use of individual advanced craft production tools and equipment
7. Behaviour, characteristics and changes of materials used during production and storage
8. Recovery, utilisation and disposal of production waste materials
9. Permitted use of colours and additives in advanced craft production
10. Correct storage for specialist individual products
11. How to provide appropriate advice and guidance for the despatch and transport of specialist individual products

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