

2224 Retard and prove dough products

SQA Unit Code

F2ND 04

Level 2

SCQF Level 5

Credit value 6

Unit Summary

This unit is about the temperature and humidity control of dough products, including freezing, retarding, recovering and proving methods in a non automated bakery production environment. Dough products typically include bread and roll doughs, plain and fruited bun doughs, doughnuts, Danish and Croissant, sweet and savoury pastes, puff pastry, scones and biscuits.

You need to show that you can correctly place products in the required temperature controlled environments of a freezer, retarder and prover, and monitor their processing through different environments including a recovery phase. You will need to demonstrate that you can correctly control the proof of fermented products in preparation for baking or frying. 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. Retard and recover dough products</p> <p>This means you:</p> <p>Check the operating condition of retarding equipment</p> <p>Correctly load retarding equipment with dough products, according to your instructions and specifications</p> <p>Check and monitor retarding equipment settings Work with practice which minimizes waste and you correctly deal with scrap material</p> <p>Correctly unload retarding equipment at the required time and position dough products in the correct location for further processing</p> <p>Comply with health, safety, food safety and</p>	<p>Evidence of retarding and recovering dough products as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>organisational requirements throughout retarding operations</p>	
<p>2. Prove fermented products</p> <p>This means you:</p> <p>You check the operating condition of proving equipment</p> <p>Correctly load proving equipment with fermented products, according to your instructions and specifications</p> <p>Check and monitor proving equipment settings Work with practice which minimizes waste and you correctly deal with scrap material</p> <p>Correctly unload proving equipment at the required time and position proved products ready for further processing</p> <p>Comply with health, safety, food safety and organisational requirements throughout proving operations</p> <p>Operate within the limits of your own authority and capabilities</p>	<p>Evidence of proving fermented dough products 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"> 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