

## 3222 Pin, block and shape dough

**SQA Unit Code**

**F2PX 04**

**Level 3**

**SCQF Level 6**

**Credit value 6**

### Unit Summary

This unit is about pinning out, cutting, blocking and shaping dough and pastry to form individual portions or bases in a non-automated bakery production environment. Doughs typically include scones and biscuits, individual portions of Danish, Croissant, puff, short or savoury pastry; and bases for sweet or savoury short crust pies and tarts.

You need to show that you can pin out dough to the required thicknesses, and cut and block accurately into individual portions or bases. You will need to demonstrate that you can accurately cut and shape individual portions. 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 <b><i>bold italics</i></b>
<p>1. Pin out 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>Locate and check the condition of pinning tools and equipment</p> <p>Pin out dough accurately and reliably to specification</p> <p>Work with practice which minimizes waste and you correctly deal with scrap material</p> <p>Position and maintain pinned dough correctly for further processing</p> <p>Comply with health, safety, food safety and</p>	<p>Evidence of pinning out dough as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>organisational requirements throughout pinning operations</p>	
<p>2. Block out, cut and shape dough</p> <p>This means you:</p> <p>Check available pinned dough against your instructions and specifications and take prompt action on discovering any discrepancy</p> <p>Locate and check the condition of blocking and cutting tools and equipment</p> <p>Block dough accurately and reliably to specification</p> <p>Cut and shape dough accurately and reliably to specification</p> <p>Work with practice which minimizes waste and you correctly deal with scrap material</p> <p>Place dough bases/portions in the correct condition and location, and label where required, for further processing</p> <p>Comply with health, safety, food safety and organisational requirements throughout blocking, cutting and shaping operations</p> <p>Operate within the limits of your own authority and capabilities</p>	<p>Evidence of blocking, cutting and shaping dough 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, why it is important that you do so, and what might happen if they are not met</li> <li>2. Requirements of bread weight regulations and the importance of accurate dividing and check weighing of fermented dough to comply with these regulations</li> <li>3. Why it is important to follow work instructions and product specifications or recipes throughout dough processing to ensure successful dough processing</li> <li>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</li> </ol>

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