

2228 Finish bake-off products

SQA Unit Code

H3E2 04

Level 2

SCQF Level 5

SCQF Credit value 5

Unit Summary

This unit is about finishing bake-off products by methods such as glazing, icing, sprinkling or coating. It covers the skills you need in order to prepare for and carry out the finishing process.

This unit is for you if you finish bake-off products to be presented to customers.

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. Prepare to finish bake-off products</p> <p>This means you:</p> <p>Prepare and organise your work area and the tools and equipment you will need so that you can work safely, hygienically and efficiently</p> <p>Correctly identify the finishing to be used on the bake-off product</p> <p>Obtain finishing and ensure it is fit for use</p> <p>Obtain the tools and equipment required to apply finishing</p> <p>Obtain bake-off products to be finished and ensure they are fit for use</p> <p>Maintain food safe working conditions</p> <p>Maintain the health and safety of yourself and others</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of preparing to finish bake-off product in accordance with workplace procedures</p>

<p>2. Carry out finishing of bake-off products</p> <p>This means you:</p> <p>Carry out work safely in line with health and safety requirements</p> <p>Apply finishing to bake-off product according to product specification</p> <p>Maintain the condition of your work station throughout the process</p> <p>Ensure that the required amount of finishing is applied to the bake-off product</p> <p>Take effective action when the wrong amount of finishing is used</p> <p>Keep bake-off product in saleable condition while finishing</p> <p>Ensure that the finished bake-off product is acceptable for display purposes based on company requirements</p> <p>Place finished products that meet specifications in a suitable storage area</p> <p>Follow set procedures to deal with products that do not meet specifications</p> <p>Get rid of waste materials according to set procedures</p> <p>Clean tools and equipment and put them away</p> <p>Maintain food safe working conditions</p> <p>Maintain the health and safety of yourself and others</p>	<p>Evidence of carrying out finishing of bake-off products in accordance with workplace procedures</p>
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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. The company's food safety management procedures and the reasons for following them while finishing bake-off products
2. The reasons for following safe working practices
3. The facilities required to carry out finishing bake-off products
4. How to select the required finishing
5. How to select the appropriate tools and equipment for applying a finishing
6. How to assess the quality of materials used in finishing bake-off products
7. How to prepare the facilities used for finishing bake-off products
8. How to assess the saleability of finished bake-off products
9. How to store finished-bake off products
10. The importance of presentation in finishing bake-off products
11. How to dispose of waste correctly and why it is important to do so
12. What recording, reporting and communication is needed, how to carry this out correctly and the reasons why it is important to do so.

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