

3225 Principles of retarding and proving dough and process control

SQA Unit Code		H3HJ 04
Level 3	SCQF Level 6	SCQF Credit value 6

Unit Summary

This unit is about understanding retarding, recovering and proving fermented dough and the control of dough processing, in both non-automated and automated bakery production environments. Fermented dough typically include bread, roll and stick dough, plain and fruited bun dough, doughnuts, base dough for Danish and Croissant.

You need to understand the purpose and importance of retarding, recovering and proving dough. You need to know the principles of the three processes and the importance of controlling key factors like temperature, humidity and time. You also need to know, how key ingredients within dough during processing affect dough quality of the eventual product

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.

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.

You need to know and understand:

1. the importance of retarding, recovering and proving to the required specifications for effective process control
2. the purpose of retarding, recovering and proving processes for dough and the importance of achieving the specified outcome
3. the principles of the retarding process; the importance of controlling temperature, humidity and time, and their effect on maintaining dough condition
4. the principles of the recovery process; the importance of controlling temperature, humidity and time, and their effect on maintaining dough condition
5. the principles of the proving process; the importance of controlling temperature, humidity and time, and their effect on maintaining dough condition
6. the function of key ingredients in retarding, recovering and proving in dough processing which can influence dough condition
7. the controlling factors and dough conditions which are symptomatic of ineffective retarding, recovery or proving of dough
8. how to recognise a dough which is not conforming to specification during processing

9. what corrective actions may be appropriate to non conforming doughs during processing

10. the advantages of effective retarding and proving of doughs to the bakery business

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