

3227 Principles of baking bakery products

SQA Unit Code

H3HL 04

Level 3

SCQF Level 6

SCQF Credit value 6

Unit Summary

This unit is about understanding how products are baked in an oven and on hot plates, in a non-automated or automated bakery production environment

You need to understand the importance of correctly preparing products, ovens and hot plates for baking and the need to maintain product quality defined in a product specification. You need to know how heat is transferred to products and the changes which take place within products during baking.

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 purpose and application of releasing agents during baking
2. types and function of tin release materials used during baking
3. types, purpose and function of tray lining materials used during baking
4. the main types of bakery ovens in current use and their advantages in typical situations or with particular product ranges
5. how the main oven types are insulated and fuelled
6. the methods by which heat is transferred to products during oven baking
7. the importance of oven conditions and their control; temperature, humidity, supply of top and bottom heat, damper control, in monitoring the progress of oven baking
8. the physical changes that take place within bakery products during the baking process, including the importance of steam generation within products
9. the chemical changes within bakery products which produce crust, flavour and colour
10. the meaning and importance of oven spring to the final quality of the product
11. the methods by which heat is transferred to products during hot plate baking
12. why it is important to maintain the clean condition of the hot plate surface and replenish releasing agents
13. the aim and methods of effective cooling of products to maintain optimum condition of product

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