

3233 Batch produce advanced craft non-fermented dough products

SQA Unit Code

H3HR 04

Level 3

SCQF Level 6

Credit value 5

Unit Summary

This unit is about the batch production of advanced craft non-fermented dough products in a non-automated bakery production environment. Advanced craft non-fermented dough products typically include pastry and other dough-based products which require specific processing skills. Examples of these products may include; Specialist or continental pastry products, Specialist viennese and biscuit products, Choux based products.

You need to show that you can select and measure ingredients and mix relevant doughs for advanced craft non-fermented products. You will need to portion and process these through to the baked and finished product. Complying with organisational requirements and the high quality standards expected of advanced craft products are essential features of this standard.

This unit is for you if your work involves you in the processing of the types of products defined by the term advanced craft non-fermented dough products in batches. This could be either in specialist operational bakery role or as part of another food manufacturing/processing role which includes specialist operational bakery activities.

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:

1. Select, weigh and measure ingredients for advanced craft dough

This means you:

Check the correct instructions and specifications for mixing needs

Check that weighed and measured ingredients are in the correct condition for use and make adjustments where this is necessary
isolate and report any substandard ingredients, and source replacement supplies where this is necessary

Evidence must be work-based, simulation alone is only allowed where shown in **bold italics**

Evidence of selecting, weighing and measuring ingredients for advanced craft dough as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.

<p>Check the safe availability of the mixing area and mixing equipment</p>	
<p>2. Mix advanced craft dough</p> <p>This means you:</p> <p>Select the correct mixing equipment to meet mixing needs</p> <p>Mix ingredients according to instructions and specifications</p> <p>Check the quality of dough against specification and make any necessary dough consistency adjustments</p> <p>Place dough in the correct condition and location, and label where required, for further processing</p>	<p>Evidence of mixing advanced craft dough as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>3. Process advanced craft dough</p> <p>This means you:</p> <p>Divide dough accurately and reliably mould and shape portioned dough accurately and reliably apply cutting, folding, crimping and assembling techniques consistently to specification</p> <p>Use the correct tinning, traying-up and racking procedures</p> <p>Wash and dress dough surfaces to meet specification</p> <p>Minimize waste and correctly deal with scrap material</p> <p>Prove and bake dough to specification</p> <p>Cool and apply any specified post-bake finishing to baked products</p>	<p>Evidence of processing advanced craft dough as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>4. Store and prepare advanced craft products for despatch</p> <p>This means you:</p> <p>Store the completed product safely</p> <p>Provide advice on the appropriate wrapping,</p>	<p>Evidence of storing and preparing advanced craft products for despatch as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

packing and transportation arrangements for products

Comply with organisational requirements

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. Common factors affecting quality of ingredients during processing
2. The importance of handling and preparing ingredients at the optimum temperature and conditions for effective advanced craft processing
3. How to avoid and report contamination of ingredients and non-fermented doughs during processing and what might happen if this is not done
4. What the lines and methods of effective communication are and why it is important to use them
5. What the documentation requirements are and why it is important to meet them
6. How to interpret advanced craft non-fermented dough product specifications or recipes to calculate or adjust the ratio of ingredients required, and ensure these meet production needs
7. The importance of working within time constraints required by production schedules
8. How to maintain and manipulate the consistency of advanced craft non-fermented doughs to specification, in response to ingredient or environmental changes
9. The importance of using the correct techniques and applied skills to produce
10. The range of processing techniques and skills which can be applied to advanced craft non-fermented dough processing
11. How to apply non-fermented dough processing techniques and skills for advanced craft products

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