

2239 Control the division, moulding and shaping of dough using automated baking processes

SQA Unit Code

H654 04

Level 2

SCQF Level 5

SCQF Credit value 5

Unit Summary

This standard is about the skills needed to control the division, moulding and shaping of either fermented or un-fermented dough using automated processes. Controlling the division, moulding and shaping of dough is important to the efficient production of dough products and is essential to maintaining the quality and consistency of the batch of dough products.

You will need to be able to control the division of dough to specifications and instructions, and control the moulding and shaping of dough, following company procedures and legal requirements.

This standard is for you if you work in food and drink manufacture and/or supply operations and are involved in controlling the division, moulding and shaping of fermented or un-fermented dough using automated processes in a bakery.

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 control the division of dough to specifications and instructions</p> <p>This means you:</p> <p>Check the operating condition of the equipment</p> <p>Check the dough meets specification and instructions</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 control the division of dough to specifications and instructions in a food environment in accordance with workplace procedures</p>
<p>2. Control the division of dough to specifications and instructions</p> <p>This means you:</p>	<p>Evidence of controlling the division of dough to specifications and instructions in a food environment in accordance with workplace procedures</p>

<p>Monitor the condition of dividing tools and the accuracy of equipment during processing</p> <p>Check the dough meets the specification and instructions</p> <p>Take action within the limits of your own authority on discovering any discrepancy between dough and the specification</p> <p>Divide dough using automated equipment</p> <p>Position divided dough portions for further processing</p>	
<p>3. Control the moulding and shaping of dough</p> <p>This means you:</p> <p>Check the portioned dough meets instructions and the specification</p> <p>Take action within the limits of your own authority on discovering any discrepancy between portioned dough and the specification</p> <p>Prepare and maintain tools and equipment for moulding and shaping</p> <p>Mould and shape portioned dough using automated equipment</p> <p>Minimise waste and deal with scrap material place dough in the specified condition and location for further processing</p> <p>Report and take appropriate action regarding any problems which may arise</p> <p>Complete relevant documentation accurately and make available as necessary</p> <p>Follow legal and regulatory requirements, organisational health and safety, hygiene and environmental standards or instructions</p>	<p>Evidence of controlling the moulding and shaping of dough in a food environment in accordance with workplace procedures</p>

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 importance of following work specifications to ensure successful dough processing
2. The requirements of bread weight regulations and specifications
3. The importance of dividing and checking the weight of dough in compliance with bread/product weight regulations
4. How to seek advice on process adjustments during processing
5. How to keep dough within specification when there are minor changes in ingredient performance
6. How to keep dough within specification for production timing
7. how to keep dough within specification for environmental conditions
8. The specified method for loading and unloading trays in racks
9. How to maintain dough condition
10. How to deal with time constraints and variations to conditions throughout processing
11. The practices which protect ingredients from contamination
12. The equipment used for protecting against allergies through skin contact with ingredients
13. Possible sources of dough contamination during processing
14. How to avoid contamination during dough processing and what might happen if this is not done
15. The procedure for rejecting and isolating failed dough and dough portions
16. The relevant legal and regulatory requirements, health and safety, hygiene and environmental standards and instructions and what might happen if they are not followed/met
17. How to carry out the necessary pre-start checks and why it is important to do so
18. How to follow the start up procedures for the process and why it is important to do so
19. How to follow the relevant process control procedures and why it is important to do so
20. How to carry out the process in an efficient manner and why it is important to do so
21. How to operate, regulate and shut down the relevant equipment
22. The limits of your own authority and competence and why it is important to work within them
23. How to recognise and report dough that does not meet specification during processing
24. The lines and methods of communication within your organisation
25. How to communicate effectively with managers and other specialists
26. The paper and electronic documentation requirements and the importance of meeting them during processing

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