

## 2241 Control the cooling of oven-baked dough products using automated baking processes

**SQA Unit Code**

**H656 04**

**Level 2**

**SCQF Level 5**

**SCQF Credit value 5**

### Unit Summary

This unit is about the skills needed for you to control the cooling of oven-baked dough products using automated processes. Controlling the cooling of oven-baked dough products using automated processes is important to the efficient production of dough products and maintaining the quality of the final product.

You will need to be able to control the cooling of baked products and completion of cooling operations according to specifications and following company procedures and legal requirements.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in the production of dough products, cooling oven-baked dough products using automated processes in a bakery business.

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 cool oven-bake dough products</p> <p>This means you:</p> <p>Check the operating condition of the cooler</p> <p>Check the condition of baked dough products available for cooling</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <b><i>bold italics</i></b></p> <p>Evidence of preparing to cool oven-baked dough products in a food environment in accordance with workplace procedures</p>

<p>2. Cool oven-baked dough products</p> <p>This means you:</p> <p>Check the operating condition of the cooler</p> <p>Transfer baked dough products to the cooler</p> <p>Monitor and adjust the cooler settings according to instructions and specifications</p> <p>Take prompt action to isolate sub-standard baked dough products</p>	<p>Evidence of cooling oven-baked dough products in a food environment in accordance with workplace procedures</p>
<p>3. Complete cooling operations</p> <p>This means you:</p> <p>Position baked dough products for cooling</p> <p>Remove baked dough products from tins and trays</p> <p>Store tins and trays in the specified location take action to isolate sub-standard finished products</p> <p>Take actions within the limits of your authority</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 complete cooling operations 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 importance of checking the weight of products to comply with weight regulations
3. How to seek advice on process adjustments during processing
4. How to keep products within specification with regard to production timing
5. How to keep products within specification with regard to environmental conditions
6. The specified method for loading and unloading trays in racks
7. How to maintain product condition
8. How to deal with time constraints and variations to conditions throughout processing
9. The practices which protect product from contamination
10. Possible sources of product contamination during processing
11. How to avoid contamination during processing and what might happen if this is not done
12. The procedure for rejecting and isolating failed products
13. How to recognise and report product that does not meet specification during processing
14. The lines and methods of communication within your organisation
15. Why it is important to keep accurate records and what might happen if this is not done
16. recording and reporting procedures

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