-SQA- SCOTTISH QUALIFICATIONS AUTHORITY

NATIONAL CERTIFICATE MODULE: UNIT SPECIFICATION

GENERAL INFORMATION

-Module Number-   **3230062**   **-Session-1992-93**

-Superclass-   **WM**

-Title-   **INTRODUCTION TO FLOUR (x^1/$_2$)**

-DESCRIPTION-

GENERAL COMPETENCE FOR UNIT: Identifying handling, and storing flour types to sustain their quality.

OUTCOMES

1.   identify a range of flours and their common use;

2.   describe the factors which influence the retention of quality in flour;

3.   identify unsatisfactory materials and specify separation techniques.

CREDIT VALUE: 0.5 NC Credit

ACCESS STATEMENT: There is no access statement for this module.

For further information contact: Committee and Administration Unit, SQA, Hanover House, 24 Douglas Street, Glasgow G2 7NQ.

This specification is distributed free to all approved centres. Additional copies may be purchased from SQA (Sales and Despatch section) at a cost of £1.50 (minimum order £5).

NATIONAL CERTIFICATE MODULE: UNIT SPECIFICATION

STATEMENT OF STANDARDS

UNIT NUMBER: 3230062

UNIT TITLE: INTRODUCTION TO FLOUR

Acceptable performance in this unit will be the satisfactory achievement of the standards set out in this part of the specification. All sections of the statement of standards are mandatory and cannot be altered without reference to SQA.

OUTCOME

> **1.**   IDENTIFY A RANGE OF FLOURS AND THEIR COMMON USE

PERFORMANCE CRITERIA

> (a)   The identification of given flours is correct.
> (b)   The identification of the specific types of flours used in the preparation of bakery goods is correct.

RANGE STATEMENT

Flours: wholemeal/brown flour; germmeal; a rye flour; oatmeal; rice; soya/cornflour/malt; strong; soft; cake (high ratio).

Bakery Goods: fermented goods; pastries; cakes.

EVIDENCE REQUIREMENTS

Performance evidence of the identification of the flours in the range.

Spoken or written identification of the types of flours in the range used in the preparation of the above bakery goods.

OUTCOME

> **2.**   DESCRIBE THE FACTORS WHICH INFLUENCE THE RETENTION OF QUALITY IN FLOUR

PERFORMANCE CRITERIA

> (a)   The description of the conditions necessary for the optimum storage of flour is correct.
> (b)   The description of the effects of incorrect storage and handling of flour is correct.

RANGE STATEMENT

Storage conditions: temperature; humidity; infestation by pests; foreign odours.

Storage and handling faults: mould/moisture; insect infestation; contamination by rodents; damaged bags/waste.

EVIDENCE REQUIREMENTS

Spoken or written description of the necessary storage conditions specified within the range.

Spoken or written description of the storage and handling faults specified within the range.

OUTCOME

> **3.**   IDENTIFY UNSATISFACTORY MATERIALS AND SPECIFY SEPARATION TECHNIQUES

PERFORMANCE CRITERIA

> (a)   The identification of acceptable and unacceptable quality flours using the senses is correct.
> (b)   The identification of appropriate rejection and separation techniques using the senses is correct.

RANGE STATEMENT

Flour categories: cake; wholemeal; spring.

Senses: sight; smell; taste; touch.

EVIDENCE REQUIREMENTS

Performance evidence of the identification of flour quality for all the above flour categories.

Performance evidence of appropriate rejection and separation techniques for all flour categories using the above range of senses.

ASSESSMENT RECORDS

In order to achieve this unit, candidates are required to present sufficient evidence that they have met all the performance criteria for each outcome within the range specified. Details of these requirements are given for each outcome. The assessment instruments used should follow the general guidance offered by the SQA assessment model and an integrative approach to assessment is encouraged. (See references at the end of support notes).

Accurate records should be made of assessment instruments used showing how evidence is generated for each outcome and giving marking schemes and/or checklists, etc. Records of candidates' achievements should be kept. These records will be available for external verification.

SPECIAL NEEDS

In certain cases, modified outcomes and range statements can be proposed for certification. See references at end of Support Notes.

NATIONAL CERTIFICATE MODULE: UNIT SPECIFICATION

SUPPORT NOTES

UNIT NUMBER   3230062

UNIT TITLE   INTRODUCTION TO FLOUR

SUPPORT NOTES: This part of the unit specification is offered as guidance. None of the sections of the support notes is mandatory.

NOTIONAL DESIGN LENGTH: SQA allocates a notional design length to a unit on the basis of time estimated for achievement of the stated standards by a candidate whose starting point is as described in the access statement. The notional design length for this unit is 20 hours. The use of notional design length for programme design and timetabling is advisory only.

PURPOSE This module would be suitable for day release and full-time candidates as part of a bakery programme. The module forms part of the National Certificate in Craft Baking Level II.

SQA publishes summaries of NC units for easy reference, publicity purposes, centre handbooks, etc. The summary statement for this unit is as follows:

This half module will enable you to develop a knowledge of types of flour and practical experience of the handling and storage conditions required to sustain their quality. This module is suitable for full-time bakery candidates or for day release.

CONTENT/CONTEXT Safety and hygiene regulations and safe working practices and procedures should be observed at all times.

1.   White flour, brown flour, wholemeal flour, germ, strong and soft flour, (high ratio cake) flour, malt flour, rye flour, oatmeal, cornflour, soya flour and rice flour.

2.   Temperature, humidity, freedom from foreign odours that may taint the flour, from insect infestation and from rodents.

3.   Visual examination for physical contamination, biological contamination (insects and mites, rodent droppings) and microbiological (moulds) contamination, odour, other foreign bodies.

        Recommendations for: disposal of infected flour, and removal of physical contamination or lumps by sieving.

GENERATING EVIDENCE   It is recommended that this module could be integrated with module 3230012 Bakery Process 1 - pre-baking, and module 3230022 Bakery Processes 2 - Baking and Finishing so that the candidate understands the use of flour in bakery processes.

The candidate should learn primarily from practical work, handling the range of flours listed earlier in the module.   In learning the range of products the candidate should be made aware of the cereal from which these products come and, in the case of wheat, a brief outline or video of the milling process would help to tie the products together.   Detailed knowledge of cereal structure is not necessary at this level: bran, endosperm and germ is all that is required.

The carefully structured practical worksheets could be a central support to the delivery and assessment of the module. The worksheets could provide general instructions for the practical activities and could require the candidate to complete sections relating to the aeration processes.

ASSESSMENT PROCEDURES   Centres may use the Instruments of Assessment which are considered by tutors/trainers to be the most appropriate. Examples of Instruments of Assessment which could be used are as follows:

Outcomes 1 and 3   An assignment could be used to assess the knowledge and practical requirements.   To cover Performance Criterion (a) a practical exercise could be used within which the candidate would identify a range of flours. For Performance Criterion (b) a matching exercise would be appropriate, where the candidate could match the identified flours from Performance Criterion (a) with one appropriate product rejection/separation technique. Observation checklists could be used to evidence the candidate's completion of the practical exercises.

Outcome 2   It is recommended that restricted response or short answer questions are used, possibly 8 to cover each element within the ranges. Structured worksheets could be used throughout the Outcome to evidence the candidate's completion of all the questions.   An adequate number of questions should be set, where appropriate, to ensure the candidate's coverage of the required ranges.

PROGRESSION This module could be taken as part of the National Certificate in Craft Baking. The candidate could move onto more advanced craft National Certificate modules. The candidate also could progress onto the SVQ Craft Baking Level II, for which the National Award provides a degree of the underpinning knowledge, or the HNC in Bakery Supervisory Management.

RECOGNITION   Many SQA NC units are recognised for entry/recruitment purposes. For up-to-date information see the SQA guide 'Recognised and Recommended Groupings'.

REFERENCES

1. Guidelines for Module Writers.
2. SQA's National Standards for Assessment and Verification.
3. For a fuller discussion on assessment issues, please refer to SQA's Guide to Assessment.
4. Procedures for special needs statements are set out in SQA's guide 'Students with Special Needs'.