



Unit F2HK 04 (268)

Bake-off Food Products for Sale

Unit Summary

This Unit is about how you prepare bake-off products. You will need to be able to understand and work with specifications for baking and finishing a range of bake-off products as well as using a variety of different items of equipment correctly and safely. Hygiene and safety are key factors in the performance of this Unit in terms of the way you work and the way you look after the products that you are working with. You are expected to ensure that products are available for display as and when required and be able to make decisions about the quality of products and what to do with them if they do not meet the required quality.

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.

Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:

Communication Access 3

- ◆ Read and understand simple written communication.

Numeracy Access 3

- ◆ Apply simple numerical skills in everyday contexts.

Problem Solving Access 3

- ◆ Analyse a simple situation or issue.
- ◆ Plan, organise and complete a very simple task.

I have completed the requirements of this Unit.

Candidate name: _____ **Date:** _____

Candidate signature: _____ **Date:** _____

I can confirm the candidate has completed all requirements of this Unit.

Assessor signature: _____ **Date:** _____

IV signature: _____ **Date:** _____

Assessment centre: _____

You must be able to		Evidence Requirements	Evidence/ Activity Ref No.
1	<p>Bake off products for sale (bake-off)</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Bake products to specification using required operational procedures. (b) Make sure that baked products meet the requirements of the production schedule and the product specification. (c) Carry out a check of the product and confirm that products have been baked correctly. (d) Take action in line with operational requirements where products fail to meet the product specification. (e) Store products at the correct temperature for the next stage in the bakery process. 	<p>Evidence of baking-off products for sale in accordance with workplace procedures.</p> <p>This must include two types of products.</p>	
2	<p>Glaze and decorate bake-off products</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Comply with health, safety and hygiene requirements. (b) Confirm that products are in the specified condition for glazing or decorating. (c) Make sure that finishing materials and methods conform to specification for texture, colour and temperature. (d) Confirm that glazed and decorated products conform to the product specification and are correctly positioned for the next stage in the bakery process. 	<p>Evidence of glazing and decorating bake-off products in accordance with workplace procedures.</p> <p>This must include two methods eg glazing, piping, spreading and positioning.</p>	

		Evidence Requirements (cont)	
2 (cont)	<ul style="list-style-type: none"> (e) Take action in line with operational requirements where finished products fail to meet the product specification. (f) Make sufficient glazed and decorated products available to meet production requirements. (g) Reclaim waste materials or dispose of them according to operational requirements. 		

Evidence of Performance

Evidence of performance may employ examples of the following assessment:

- ◆ observation
- ◆ written and oral questioning
- ◆ evidence from company systems (eg 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

Candidate name:		Assessor initials/date
No	Activity	
1		
2		

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You need to know and understand		Evidence
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.		
K1	The factors that affect baking including temperature, time, humidity, weight and shape.	
K2	Basic changes to products during baking.	
K3	Importance of correct cooling conditions.	
K4	Types of finishing materials for bake off products and their use.	
K5	Key factors that affect the handling and application of glazes and decorative materials.	
K6	Assessment procedures for confirming quality.	
K7	How to recognise products that fail to meet the specification and the appropriate action that should be taken if products do not meet the required standards.	
K8	Key features of legal and standard operational requirements, and how they impact on each other and working practices.	
K9	Reporting procedures.	

Notes/Comments

Assessor signature: _____**Date:** _____