



Unit F2LV 04 (289)

Hand Divide, Mould and Shape Fermented Doughs

Unit Summary

This Unit is about dividing, moulding and shaping fermented dough by hand in a non automated bakery production environment. Fermented dough processed by hand typically may include bread, roll and stick dough, plain and fruited bun dough and doughnuts.

You need to show that you can hand divide dough using a knife and scales, and a manually operated dough portioning device. You will need to demonstrate hand moulding skills, and the shaping of dough by hand and using rolling pins. Complying with health and safety, food safety and organisational requirements are essential features of this Unit.

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 Intermediate 1

- ◆ Apply a range of straightforward numerical skills in everyday contexts.

Problem Solving Access 3

- ◆ Analyse a simple situation or issue.
- ◆ Plan, organise and complete a 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.
<p>1 Hand divide fermented dough</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Check the available dough against your instructions and specifications and take prompt action on discovering any discrepancy. (b) Obtain and check the condition of dividing tools and the accuracy of equipment. (c) Hand divide dough accurately and reliably. (d) Work with practice which minimises waste and you correctly deal with scrap material. (e) Position and maintain divided dough portions correctly for further processing. (f) Comply with health, safety, food safety, bread weight regulations and organisational requirements throughout dividing operations. 	<p>Evidence of hand dividing two types of fermented dough according to workplace procedures.</p>	
<p>2 Hand mould and shape fermented dough</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Check the available portioned dough against your instructions and specifications and take prompt action on discovering any discrepancy. (b) Prepare and maintain an appropriate table surface for moulding and shaping. (c) Hand mould and shape portioned dough accurately and reliably. (d) Wash and dress shaped dough surfaces as required to specification. 	<p>Evidence of hand moulding and shaping three types of bread shapes eg tin, bloomer, cottage, farmhouse, round and stick according to workplace procedures.</p>	

		Evidence Requirements (cont)	
2 (cont)	<ul style="list-style-type: none"> (e) Work with practice which minimises waste and you correctly deal with scrap material. (f) Place dough in the correct condition and location, for further processing. (g) Comply with health, safety, food safety and organisational requirements throughout moulding and shaping operations. (h) Operate within the limits of your own authority and capabilities. 		

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	To what standards of health and safety and food safety you are required to work, why it is important that you do so, and what might happen if they are not met.	
K2	Requirements of bread weight regulations and the importance of accurate dividing and check weighing of fermented dough to comply with these regulations.	
K3	Why it is important to follow work instructions and product specifications or recipes throughout dough processing to ensure successful dough processing.	
K4	How to seek advice and make process adjustments to dough, to take into account minor changes in ingredient performance, production timing and environmental conditions, necessary to keep a dough within specification.	
K5	Common sources of dough contamination during processing.	
K6	How to avoid contamination during dough processing and what might happen if this is not done.	
K7	How to recognise and report dough that do not meet specification during processing.	
K8	The procedure for rejecting and isolating failed dough and dough portions.	
K9	What the lines and methods of effective communication during processing are and why it is important to use them correctly.	
K10	What the documentation requirements during processing are and why it is important to meet them.	
K11	Personal protective clothing/equipment and working practices which are useful in combating the potentially harmful effects of dust and allergies resulting from breathing or skin contact with ingredients or dough.	
K12	How to maintain dough condition and deal with time constraints and variations to conditions throughout processing.	
K13	The correct method for loading and unloading trays in racks.	

Notes/Comments

Assessor signature: _____

Date: _____