



Unit F2PM 04 (300)

Oven Bake Craft Dough Products

Unit Summary

This Unit is about oven baking a range of dough based bakery products in a non automated bakery production environment. Dough products typically include bread and roll doughs, plain and fruited bun doughs, Danish and Croissant, sweet and savoury pastes, puff pastry, scones and biscuits.

You need to show that you can correctly prepare for baking which will include the checking of oven settings, and the dressing and cutting of proved dough surfaces. You will need to demonstrate that you can oven bake dough products to the required standards using the correct procedures as described in a product specification. 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:

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: _____

	Evidence Requirements	Evidence/ Activity Ref No.
<p>You must be able to</p>	<p>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.</p> <p>Your evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p>	
1	<p>Prepare for baking dough</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Check and adjust oven settings according to your instructions and specifications. (b) Check the condition of dough products available for baking. (c) Correctly dress and cut dough surfaces according to specification. (d) Take prompt action to isolate substandard dough products. (e) Comply with health, safety, food safety and organisational requirements throughout baking preparation operations. 	<p>Evidence of preparing for baking dough according to workplace procedures.</p> <p>This must include five different types of products.</p>

You must be able to	Evidence Requirements	
<p>Bake dough</p> <p>This means you:</p> <p>2 (a) Check the operating condition of the oven.</p> <p>(b) Correctly transfer dough products to the oven.</p> <p>(c) Correctly set the oven and position dough products, according to your instructions and specifications.</p> <p>(d) Check and monitor the baking of dough products and correctly operate steam injectors and dampers as required.</p> <p>(e) Re-position dough products within the oven as necessary and adjust oven settings to meet baking needs.</p> <p>(f) Correctly draw dough products from the oven when the product specification for baking has been met, and remove products from tins and trays.</p> <p>(g) Correctly position baked dough products for cooling, store tins and trays and take prompt action to isolate substandard products.</p> <p>(h) Comply with health, safety, food safety and organisational requirements throughout baking operations.</p> <p>(i) Operate within the limits of your own authority and capabilities.</p>	<p>Evidence of baking dough according to workplace procedures. This must include five different types of products and showing use of both peel and hand loading/unloading of two types of oven.</p>	

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 during oven baking, why it is important that you do so and what might happen if they are not met.	
K2	The purpose and application of releasing agents during baking.	
K3	Basic types of and purpose of tray lining materials used during baking.	
K4	How to source and read work instructions and specifications to check and monitor required oven settings.	
K5	Common sources of product contamination during rack transfer and baking.	
K6	How to avoid contamination during transfer, baking and de-tinning/traying of products and what might happen if this is not done.	
K7	How to recognise and report baked products that do not meet specification.	
K8	The procedure for rejecting and isolating failed baked products.	
K9	The main types of bakery ovens in current use and how these are insulated and fuelled.	
K10	The methods by which heat is transferred to products during baking.	
K11	The basic changes that take place within bakery products during the baking process, including the importance of steam generation within products.	
K12	The importance of oven conditions and their control; temperature, humidity, supply of top and bottom heat, damper control, in monitoring the progress of oven baking.	
K13	The effect of and temperature and steam on products during baking.	
K14	The importance of correctly positioning baked products for cooling and what might happen if this is not done.	

Notes/Comments

Assessor signature: _____

Date: _____