

2227 Batch finish dough products

SQA Unit Code

F2HN 04

Level 2

SCQF Level 5

Credit value 7

Unit Summary

This unit is about finishing dough products in batches, in a non-automated bakery production environment. Dough based products typically include plain and fruited buns, doughnuts, Danish and Croissant, sweet/savoury non fermented pastries and biscuits and puff pastries.

You need to show that you can correctly assemble products in readiness for finishing and fill products with fillings like jam or cream. You will need to demonstrate that you can glaze and decorate surfaces to the required standards as described in a product specification. Complying with health & 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.

You must be able to:	You need to show: Evidence must be work-based, simulation alone is only allowed where shown in bold italics
<p>1. Assemble and fill dough products</p> <p>This means you:</p> <p>Identify and check the condition of dough products according to your instructions and specifications</p> <p>Correctly assemble and position dough products in readiness for finishing</p> <p>Identify and check the condition of fillings and depositors</p> <p>Correctly load fillings into depositors cut and fill dough products to specification</p> <p>Work to minimize waste and you correctly deal with scrap material</p> <p>Comply with health and safety, food safety and organisational requirements throughout assembling and filling operations</p>	<p>Evidence of preparing for assembling and filling dough products as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>2. Glaze and decorate dough products</p> <p>This means you:</p> <p>Correctly identify tools for glazing and prepare glaze for application</p> <p>Apply glaze to dough products according to instructions and specification</p> <p>Correctly identify and check the condition of decorative media and piping tools</p> <p>Correctly apply decorative media to the surfaces of dough products to specification</p> <p>Recognise and report products which do not meet specification</p> <p>Work to minimize waste and you correctly deal with scrap material</p> <p>Comply with health and safety, food safety and organisational requirements throughout glazing and decorating operations</p> <p>Operate within the limits of your own authority and capabilities</p>	<p>Evidence of glazing and decorating dough products as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
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<p>You need to know and understand:</p> <p>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.</p> <ol style="list-style-type: none"> 1. To what standards of health & 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 2. Requirements of bread weight regulations and the importance of accurate dividing and check weighing of fermented dough to comply with these regulations 3. Why it is important to follow work instructions and product specifications or recipes throughout dough processing to ensure successful dough processing 4. 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 5. Common sources of dough contamination during processing 6. How to avoid contamination during dough processing and what might happen if this is not done 7. How to recognise and report dough that do not meet specification during processing 8. The procedure for rejecting and isolating failed dough and dough portions 9. What the lines and methods of effective communication during processing are and why

it is important to use them correctly

10. What the documentation requirements during processing are and why it is important to meet them.
11. 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
12. How to maintain dough condition and deal with time constraints and variations to conditions throughout processing
13. The correct method for loading and unloading trays in racks

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