

2225 Oven bake dough products

SQA Unit Code

F2PP 04

Level 2

SCQF Level 5

Credit value 6

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 & 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 <i>bold italics</i>
<p>1. Prepare for baking dough</p> <p>This means you:</p> <p>Check and adjust oven settings according to your instructions and specifications</p> <p>Check the condition of dough products available for baking</p> <p>Correctly dress and cut dough surfaces according to specification</p> <p>Take prompt action to isolate substandard dough products</p> <p>Comply with health, safety, food safety and organisational requirements throughout baking preparation operations</p>	<p>Evidence of preparing for baking dough as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Bake dough</p>	<p>Evidence of baking dough products as</p>

<p>This means you: Check the operating condition of the oven correctly transfer dough products to the oven</p> <p>Correctly set the oven and position dough products, according to your instructions and specifications</p> <p>Check and monitor the baking of dough products and correctly operate steam injectors and dampers as required</p> <p>Re-position dough products within the oven as necessary and adjust oven settings to meet baking needs</p> <p>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>Correctly position baked dough products for cooling, store tins and trays and take prompt action to isolate substandard products</p> <p>Comply with health, safety, food safety and organisational requirements throughout baking operations</p> <p>Operate within the limits of your own authority and capabilities</p>	<p>part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
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You need to know and understand:

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.

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