

2233 Oven bake flour confectionery

SQA Unit Code

F2PR 04

Level 2

SCQF Level 5

Credit value 6

Unit Summary

This unit is about oven baking a range of flour confectionery products in a non- automated bakery production environment. Flour confectionery products typically include; cake and sponge based products, almond based confectionery, meringue.

You need to show that you can correctly prepare for baking which will include the setting of oven temperatures. You will need to demonstrate that you can oven bake 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 flour confectionery</p> <p>This means you:</p> <p>Check and adjust oven settings according to your instructions and specifications</p> <p>Check the condition of products available for baking</p> <p>Position racks to minimise distance and avoid contamination of products when transferring trays</p> <p>Comply with health, safety, food safety, and organisational requirements throughout preparation operations</p>	<p>Evidence of baking flour confectionery as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Bake flour confectionery</p> <p>This means you:</p> <p>Check the operating condition of the oven according to your instructions and specifications</p>	<p>Evidence of baking flour confectionery as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Correctly transfer products from racks to the oven stock</p> <p>Correctly set the oven and position products, according to production schedule needs</p> <p>Check and monitor the baking of products and correctly operate dampers as required</p> <p>Re-position products within the oven as necessary and adjust oven settings to meet baking needs</p> <p>Correctly draw products from the oven when the product specification for baking is met, and remove products from tins and trays</p> <p>Correctly position baked 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>	
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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 during flour confectionery processing, why it is important that you do so, and what might happen if they are not met
2. why it is important to follow work instructions or product specifications or recipes with accuracy throughout flour confectionery processing to ensure successful products
3. how to seek advice and make process adjustments to mixtures, to take into account changes in ingredient performance, production timing and environmental conditions, necessary to keep mixtures within specification
4. methods to help ensure that processing is consistent and reliable
5. common sources of flour confectionery contamination during processing
6. how to avoid contamination during processing and what might happen if this is not done
7. how to recognise and report mixtures or products that do not meet specification during processing
8. the procedure for rejecting and isolating failed mixtures, mixture portions or products
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 mixtures
12. important handling factors in processing which seek to maintain mixture quality and performance
13. how to maintain mixture condition and deal with time constraints and variations to conditions throughout processing
14. the correct method for loading and unloading trays in racks
15. the importance of effective cleaning of tins, trays and utensils and their correct storage

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