

<b>2221 Prepare and mix dough</b>		
<b>SQA Unit Code</b>		<b>F2R6 04</b>
<b>Level 2</b>	<b>SCQF Level 5</b>	<b>Credit value 5</b>

**Unit Summary**

This unit is about preparing for mixing and mixing a range of fermented and non fermented dough in a non automated bakery production environment. Fermented dough typically include bread and roll dough, plain and fruited bun dough, base dough for Danish and Croissant. Non fermented dough typically include sweet and savoury pasties, puff pastry, scones and biscuits.

You need to show that you can check and adjust the condition of ingredients required by a product specification or recipe and prepare for mixing. You will need to mix ingredients correctly using different types of mixer, adjust mixtures to meet final specifications and store dough ready for processing. 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 <b><i>bold italics</i></b>
<p>1. Prepare work area for mixing dough</p> <p>This means you:</p> <p>Obtain the correct instructions and specifications for mixing needs</p> <p>Check that weighed and measured ingredients are in the correct condition for use and make adjustments where this is necessary</p> <p>Isolate and report any substandard ingredients, obtain authority to source replacement supplies where this is necessary</p> <p>Check and report the safe availability of the mixing area and mixing equipment</p> <p>Comply with health, safety and food safety</p>	<p>Evidence of preparing a work area for mixing dough as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

requirements	
<p>2. Mix dough ingredients</p> <p>This means you:</p> <p>Select the correct mixing equipment to meet mixing needs</p> <p>Mix ingredients according to instructions and specifications</p> <p>Check the quality of dough against specification and report any inconsistency to the relevant personnel</p> <p>Use additional ingredients, and having sought advice, you adjust the consistency of dough to specification where this is permitted</p> <p>Place dough in the correct condition and location, and label where required, ready for further processing</p> <p>Comply with health, safety and food safety requirements</p> <p>Operate within the limits of your own authority and capabilities</p>	<p>Evidence of mixing dough ingredients as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

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. The purpose of the dough mixing process for dough
2. The importance of mixing to the required specifications for mixing equipment, recipe, ingredients, and process control
3. The importance of loading ingredients at the correct temperatures, in the correct weights/volumes and the correct order
4. What problems result from overloading the mixer, using an inappropriate mixer or selecting the incorrect mixer attachments
5. Blending of ingredients that occurs during dough mixing that assist in developing a smooth homogenous mass and contributes to developing dough structure
6. The development of dough structure and gluten formation for long process dough processing methods; bulk fermentation process (BFP), sponge and dough process
7. The development of dough structure and gluten formation for short process dough processing methods; mechanical dough development in the Chorleywood Bread Process

(CBP), activated dough development (ADD), no-time dough process

8. The function of key ingredients in dough making; flour improvers, oxidants, emulsifiers, salt, and their role in developing dough structure and quality
9. How to recognise a dough which does not conforming to specification
10. What corrective actions are appropriate to dealing with dough which does not conform to specification

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