

## 3223 Principles of pastry lamination and process control

**SQA Unit Code**

**H3HH 04**

**Level 3**

**SCQF Level 6**

**SCQF Credit value 6**

### Unit Summary

This unit is about understanding pastry lamination and the control of pastry processing, in both non-automated and automated bakery production environments. Laminated pastry typically includes puff pastry, Danish pastry and Croissant pastry.

You need to understand the differences between and effects of various fat incorporation methods and lamination techniques. You need to know the factors influencing pastry performance and how to optimise pastry processing conditions and techniques to achieve the specified results.

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.

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.

You need to know and understand:

1. the purpose of the mixing process for pastry dough
2. blending and changes that occur during mixing that develop pastry dough structure
3. the purpose of key ingredients in dough making which can influence dough structure, quality and texture for pastry
4. the importance of maintaining a cool base dough temperature during incorporation of fat and lamination in pastry making
5. the importance of handling and processing pastry fats at optimum temperatures for effective incorporation of fat and lamination
6. the key differences between the four methods for incorporating pastry fat in pastry; Scotch method, English method, French method, High speed mixing method, noting how layers of dough and pastry fat have been constructed in readiness for lamination
7. the structural difference between Half Puff, Three quarter puff and Full puff pastry
8. the difference between Half turn and Book fold methods of lamination and how this contributes to building layers within pastry
9. how to maintain the condition of laminated pastry and deal with time constraints during processing
10. how to control the drying out or skinning up of pastry surfaces using temperature

<p>and humidity controlled environments</p> <p>11. how to recognise pastes that do not meet specification</p> <p>12. what actions can be taken to rectify pastry quality problems occurring during processing</p>
<p>Evidence of performance may employ examples of the following assessment:</p> <ul style="list-style-type: none"><li>• observation</li><li>• written and oral questioning;</li><li>• evidence from company systems (e.g. Food Safety Management System)</li><li>• reviewing the outcomes of work</li><li>• checking any records of documents completed</li><li>• checking accounts of work that the candidate or others have written</li></ul>