

3229 Design and develop specialist individual dough based products

SQA Unit Code

H3HN 04

Level 3

SCQF Level 7

Credit value 7

Unit Summary

This unit is about designing and developing specialist individual dough based products, in a non-automated bakery production environment. Typical products of this type require advanced craft design and development skills and may go on to be produced as individual products specifically to meet customers' orders. Examples include presentation breads like wheat sheaves, shields and plaques, specialist pastry products for special occasions and other speciality products using dough as their base. Whilst these products are not designed for batch or continuous production, they may be adapted for these purposes through further product development.

You need to show that you can research appropriate design techniques and materials which may meet customers' needs. You will need to test and evaluate these designs, techniques and materials to establish whether they can and satisfy customers' needs. Finally, you will need to be able to prepare a product specification which will enable the product to be made, to the meet the requirements of the customers' order.

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. Research Designs, Techniques and Materials</p> <p>This means you:</p> <p>Review and understand the customer requirements for design and development</p> <p>Formulate and record structured ideas for outline design and development</p> <p>Research appropriate records and information and identify useful design features, production techniques and materials</p> <p>Select designs, techniques and materials for evaluation</p>	<p>Evidence of researching designs, techniques and materials as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Test and evaluate designs, techniques and</p>	<p>Evidence of testing and evaluating</p>

<p>materials</p> <p>This means you:</p> <p>Test designs, techniques and materials</p> <p>Evaluate designs, techniques and materials and record findings</p> <p>Present the results of your evaluation for approval comply with health, safety, food safety and organisational requirements</p>	<p>designs, techniques and materials as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>3. Prepare product specification</p> <p>This means you:</p> <p>Identify and collate information and data to inform the product specification</p> <p>Produce an accurate product specification which meets customer requirements</p> <p>Ensure that the product specification meets organisational requirements including those for health, safety and food safety.</p> <p>Present the product specification for approval and storage</p>	<p>Evidence of preparing product specifications 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. 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. Methods of researching information for designs, techniques and materials
3. The formulation and accurate recording of design and development ideas
4. Applications and limitations of relevant techniques and materials
5. Use of tools and equipment required to apply techniques and materials
6. Basic design concepts of colour, pattern, form, shape and texture
7. Accurate recording of research findings
8. The most appropriate methods to test designs, techniques and materials
9. How to construct and present a product specification
10. How to access and store records
11. Copyright regarding specifications
12. How to correctly store relevant materials
13. The behaviour, characteristics and changes of materials used during testing and development

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