

3246 Principles of pre-mixes and concentrates in bakery

SQA Unit Code

H3J2 04

Level 3

SCQF Level 6

SCQF Credit value 6

Unit Summary

This unit is about understanding the pre-mixes and concentrates used in bakery and their functionality in baking. Pre-mixes and concentrates typically include; flour confectionery pre-mixes for scones, muffins, cakes/sponges, breadmaking pre-mixes for specialist breads, concentrates of pulps, flavours and dough conditioners.

You need to understand the convenience and use of pre-mixes and concentrates. You need to know these mixtures perform in baking. You also need to know the limitations of their use in baking.

This unit is for you if you work in food and drink manufacture and/or supply operations and need a broad understanding of pre-mixes and concentrates to support your role.

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. what the advantages and disadvantages are of the use of pre-mixes in flour confectionery processing
2. what the advantages and disadvantages are of the use of pre-mixes in dough processing
3. what the business advantages and disadvantages are of using of pre-mixes
4. the typical constituents of pre-mixes in scone, muffin, cake and sponge pre-mixes
5. the typical constituents of breadmaking pre-mixes are
6. what the storage requirements are of pre-mixes
7. what the typical concentrates are which are used in baking
8. what the advantages and disadvantages are of the use of concentrates in bakery processing
9. how fruit and syrup based concentrates are produced
10. the role of fruit and syrup based concentrates in flour confectionery processing and bakery product finishing
11. how dough conditioner (fat based) concentrates are produced

- | |
|---|
| 12. the role of dough conditioning concentrates in dough processing
13. what the storage requirements for concentrates are |
|---|

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