

## 2238 Control the preparation and mixing of dough using automated baking processes

**SQA Unit Code**

**H563 04**

**Level 2**

**SCQF Level 5**

**SCQF Credit value 5**

### Unit Summary

This unit is about the skills you need to control the preparation and mixing of dough using automated baking processes. Fermented dough typically includes bread and roll dough, plain and fruited bun dough, and base dough for Danish and Croissant. Un-fermented dough typically includes dough used in the manufacture of biscuits and un-leavened breads. The preparation and mixing of dough is important to the efficient production and maintaining the quality of finished dough products.

You will need to be able to prepare for, mix and finish mixing dough ingredients, following company procedures and legal requirements.

This standard is for you if you work in food and drink manufacture and/or supply operations and are involved in controlling the preparation and mixing of either fermented or un-fermented dough using automated processes in a bakery.

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 ***bold italics***

1. Prepare for mixing dough

Evidence of preparing for mixing dough in a food environment in accordance with workplace procedures

This means you:

Check product specifications

Set up correct plant/equipment according to specifications

Check that weighed and measured ingredients for mixing dough, are available and fit for use

Isolate and report any substandard ingredients and take action to source replacement supplies

<p>where this is necessary</p> <p>Start up the plant/equipment correctly and check that it is running to specification</p> <p>Take action within the limits of your own authority in response to operating problems</p>	
<p>2. Mix dough ingredients</p> <p>This means you:</p> <p>Operate the correct plant/equipment to mix ingredients according to instructions and specifications</p> <p>Check the quality of dough against specification and report any inconsistency to the relevant person</p> <p>Use additional ingredients, adjust the consistency of dough to specification where this is permitted</p> <p>Make sure that the dough is in the correct condition for the next stage of the production process</p> <p>Transfer the dough to the correct location for the next stage in the production process</p>	<p>Evidence of mixing dough ingredients in a food environment in accordance with workplace procedures</p>
<p>3. Finish Mixing</p> <p>This means you:</p> <p>Follow procedures and specifications to shut down plant/equipment</p> <p>Deal correctly with items that can be re-cycled or reworked</p> <p>Dispose of waste correctly</p> <p>Make equipment ready for future use after completion of the process</p>	<p>Evidence of finishing mixing in a food environment in accordance with workplace procedures</p>

<p>4. Follow company procedures and legal requirements</p> <p>This means you:</p> <p>Report and take appropriate action regarding any problems which may arise</p> <p>Complete relevant documentation accurately and make available as necessary</p> <p>Follow legal and regulatory requirements, organisational health and safety, hygiene and environmental standards or instructions</p>	<p>Evidence of following company procedures and legal requirement in a food environment in accordance with workplace procedures</p>
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<p>You need to know and understand:</p> <p>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.</p>
<ol style="list-style-type: none"> <li>1. The importance of following work specifications to ensure successful dough processing</li> <li>2. The requirements of bread weight regulations and specifications</li> <li>3. The importance of dividing and checking the weight of dough in compliance with bread/product weight regulations</li> <li>4. How to seek advice on process adjustments during processing</li> <li>5. How to keep dough within specification when there are minor changes in ingredient performance</li> <li>6. How to keep dough within specification for production timing</li> <li>7. how to keep dough within specification for environmental conditions</li> <li>8. The specified method for loading and unloading trays in racks</li> <li>9. How to maintain dough condition</li> <li>10. How to deal with time constrains and variations to conditions throughout processing</li> <li>11. The practices which protect ingredients from contamination</li> <li>12. The equipment used for protecting against allergies through skin contact with ingredients</li> <li>13. Possible sources of dough contamination during processing</li> <li>14. How to avoid contamination during dough processing and what might happen if this is not done</li> <li>15. The procedure for rejecting and isolating failed dough and dough portions</li> <li>16. The relevant legal and regulatory requirements, health and safety, hygiene and environmental standards and instructions and what might happen if they are not followed/met</li> <li>17. How to carry out the necessary pre-start checks and why it is important to do so</li> <li>18. How to follow the start up procedures for the process and why it is important to do so</li> </ol>

19. How to follow the relevant process control procedures and why it is important to do so
20. How to carry out the process in an efficient manner and why it is important to do so
21. How to operate, regulate and shut down the relevant equipment
22. The limits of your own authority and competence and why it is important to work within them
23. How to recognise and report dough that does not meet specification during processing
24. The lines and methods of communication within your organisation
25. How to communicate effectively with managers and other specialists
26. The paper and electronic documentation requirements and the importance of meeting them during processing

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