

2240 Control the proving of dough products using automated baking processes

SQA Unit Code

H655 04

Level 2

SCQF Level 5

SCQF Credit value 5

Unit Summary

This unit is about the skills you need to control the proving of dough products using automated processes. Controlling the proving of dough products is important to the efficient production of dough and maintaining the quality of the final product.

You will need to be able to control the proving of dough products following company procedures and legal requirements.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in the proving of dough to in the production of fermented dough products 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:
<p>1. Control the proving of dough products</p> <p>This means you:</p> <ul style="list-style-type: none"> Check the operating condition of proving equipment Check that proving equipment is loaded with fermented products, according to instructions and specifications Monitor proving equipment settings Minimise waste and deal with scrap material Unload proving equipment at the required time Check the position of proved products is ready for further processing 	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of controlling the proving of dough products in a food environment in accordance with workplace procedures</p>

<p>Operate within the limits of own authority and capabilities</p>	
<p>2. Follow company procedures and legal requirements</p> <p>This means you:</p> <p>Follow legal and regulatory requirements, organisational health and safety, hygiene and environmental standards or instructions</p> <p>Complete relevant documentation accurately and make available as necessary</p>	<p>Evidence of following company procedures and legal requirements in a food environment in accordance with workplace procedures</p>

<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"> 1. The importance of following work specifications to ensure successful dough processing 2. The requirements of bread weight regulations and specifications 3. The importance of dividing and checking the weight of dough in compliance with bread/product weight regulations 4. How to seek advice on process adjustments during processing 5. How to keep dough within specification when there are minor changes in ingredient performance 6. How to keep dough within specification for production timing 7. how to keep dough within specification for environmental conditions 8. The specified method for loading and unloading trays in racks 9. How to maintain dough condition 10. How to deal with time constrains and variations to conditions throughout processing 11. The practices which protect ingredients from contamination 12. The equipment used for protecting against allergies through skin contact with ingredients 13. Possible sources of dough contamination during processing 14. How to avoid contamination during dough processing and what might happen if this is not done 15. The procedure for rejecting and isolating failed dough and dough portions 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

17. How to carry out the necessary pre-start checks and why it is important to do so
18. How to follow the start up procedures for the process and why it is important to do so
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