

Prepare, cook and finish complex bread and dough products

Overview

This standard is about preparing, cooking / baking and finishing complex bread and dough products, for example

- tea breads
- brioche
- croissants / danish pastries
- bagels
- pumpernickel
- peshwari naan
- focaccia / ciabatta
- sour dough

The standard covers a range of preparation, cooking and baking techniques associated with complex bread and dough products.

This standard focuses on the technical knowledge and skills required to prepare, cook and finish complex bread and dough products; however it should be assessed in the wider context of safe and hygienic working practices. It is recommended that the following NOS, selected as appropriate to the job role and organisation, are referenced in conjunction with the technical skills and knowledge for the standard:

- Maintain food safety in a kitchen environment
- Apply and monitor food safety management procedures in hospitality
- Manage food safety in a professional kitchen
- Minimise the risk of allergens to customers

When you have completed this standard you will be able to demonstrate your understanding of and your ability to:

- Prepare, cook and finish complex bread and dough products

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Performance criteria

You must be able to:

1. Select the type and quantity of ingredients needed for the product
2. Check the ingredients to make sure they meet quality standards and other requirements
3. Choose the correct tools and equipment to prepare, cook and finish the products
4. Use the tools and equipment correctly when preparing, cooking and finishing the products
5. Prepare and cook the ingredients to meet requirements
6. Ensure the bread and dough product has the correct colour, texture and finish
7. Present the bread and dough product to meet requirements
8. Ensure the bread and dough product is at the correct temperature for holding and serving
9. Store any cooked bread and dough product not for immediate use in line with food safety regulations

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Knowledge and understanding

You need to know and understand:

1. Different types of complex bread and dough products and their characteristics
2. How to select the correct type, quality and quantity of ingredients to meet product requirements
3. What you should do if there are problems with the ingredients
4. What the correct tools and equipment are to carry out the required preparation and cooking methods
5. How to carry out each of the preparation and cooking methods according to product requirements
6. The quality points relating to prepared fermented dough products
7. Why it is important to use the correct tools knives, equipment and techniques when preparing, cooking and finishing products
8. The effects of varied temperatures and humidity on the ingredients used
9. The storage/holding requirements and ideal conditions for processed dough products and what precautions should be taken when storing dough products
10. Common faults in complex bread and dough products and how to minimise and correct them
11. The processing methods appropriate to each type of fermented dough product
12. Current trends in relation to complex bread and dough products
13. The quality points relating to finished complex dough products
14. Healthy eating options when preparing, cooking and finishing complex bread and dough products

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Scope/range

1. Bread and dough products

- 1.1 enriched dough
- 1.2 laminated dough
- 1.3 bread dough

2. Preparation and cooking methods

- 2.1 weighing / measuring
- 2.2 sieving
- 2.3 mixing / kneading
- 2.4 proving
- 2.5 knocking back
- 2.6 shaping
- 2.7 laminating
- 2.8 folding
- 2.9 baking
- 2.10 frying

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