

## Prepare, cook and finish basic bread and dough products

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### Overview

This standard is about preparing, cooking and finishing basic bread and dough products, for example:

- enriched dough products e.g. Chelsea buns, doughnuts
- bread, bread rolls
- naan breads
- pitta breads
- pizzas
- soda bread dough

The standard covers a range of preparation and cooking methods associated with basic bread and dough products. The standard also covers finishing methods for bread and dough products.

This standard focuses on the technical knowledge and skills required to prepare, cook and finish basic 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 basic food safety in catering
- Maintain food safety in a kitchen environment
- Provide basic advice on allergens to customers
- 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 basic bread and dough products

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## Performance criteria

You must be able to:

1. Select the type and quantity of ingredients required for preparation
2. Check the ingredients meet quality and other requirements
3. Choose the correct tools and equipment required to prepare, cook and finish the bread and dough product
4. Use the tools and equipment correctly when preparing, cooking and finishing the bread and dough product
5. Prepare the ingredients to meet the requirements of the bread and dough product
6. Cook the ingredients to meet the requirements of the bread and dough product
7. Ensure the bread and dough product has the correct flavour, colour, texture, quantity and finish
8. Finish and present the bread and dough product to meet requirements
9. Ensure the bread and dough product is at the correct temperature for holding and serving
10. Store any cooled bread and dough products 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 bread and dough products and their characteristics
2. How to make sure that the ingredients meet product requirements
3. What quality points to look for in bread and dough products
4. Why and to whom you should report any problems with the bread or dough products or other ingredients
5. The correct tools and equipment to carry out the required preparation and cooking methods
6. How to carry out each of the preparation, cooking and finishing methods according to product requirements
7. Why it is important to use the correct techniques, tools and equipment when preparing, cooking and finishing bread and dough products
8. The correct temperatures for cooking bread and dough products and why these temperatures are important
9. How to check and adjust a bread and dough product to make sure it has the correct colour, flavour, texture quantity and finish
10. The correct temperatures and conditions for holding and serving bread and dough products
11. The correct temperatures and procedures for storing bread and dough products not for immediate use
12. Healthy eating options when preparing, cooking and finishing bread and dough products

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**Scope/range**

**1. Bread and dough products**

- 1.1 enriched dough
- 1.2 soda bread dough
- 1.3 bread dough
- 1.4 naan dough / pitta dough
- 1.5 pizza dough

**2. Preparation methods**

- 2.1 weighing / measuring
- 2.2 sieving
- 2.3 mixing / kneading
- 2.4 proving
- 2.5 knocking back
- 2.6 shaping

**3. Cooking methods**

- 3.1 baking
- 3.2 frying

**4. Finishing methods**

- 4.1 glazing
- 4.2 icing
- 4.3 filling
- 4.4 decorating

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