

Produce flour, dough and tray baked products

Overview

This standard is about preparing flour, dough and tray-baked products, as well as correctly storing those items not for immediate use. It also covers baking and deep frying products, such as biscuits and scones. Additionally it describes the importance of presenting cooked products to organisational standards.

This standard focuses on the technical knowledge and skills required to produce flour, dough and tray baked 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:

- Produce flour, dough and tray baked products

Produce flour, dough and tray baked products

Performance criteria

You must be able to:

Prepare flour, dough and tray baked products

1. Identify the number of portions required for service
2. Ensure that ingredients are of the type, quality and quantity required
3. Prepare ingredients using the appropriate basic preparation methods to meet quality and organisational requirements
4. Label any prepared ingredients clearly and accurately, and store in line with legal requirements

Cook, finish and present flour, dough and tray baked products

5. Ensure that flour, dough and tray baked products are of the type, quality and quantity required
6. Combine the flour, dough and tray baked products with other ingredients
7. Cook flour, dough and tray baked products using the appropriate basic cooking methods to meet quality and organisational requirements
8. Use basic finishing methods to meet quality and organisational requirements
9. Label any prepared ingredients clearly and accurately, and store in line with legal requirements

Produce flour, dough and tray baked products

Knowledge and understanding

You need to know and understand:

Prepare flour, dough and tray baked products

1. Why it is essential that ovens should be at the correct temperature before baking commences
2. Why time and temperature are important when preparing, cooking and storing basic flour, dough and tray baked products
3. Why prepared basic flour, dough and tray baked products should be stored at the required safe temperature before cooking

Cook, finish and present flour, dough and tray baked products

4. Quality points to look for in basic flour, dough and tray-bake ingredients
5. The preparation and cooking methods for basic flour, dough and tray baked products
6. How to identify when different flour, dough and tray baked products are cooked to dish requirements
7. How to present flour, dough and tray baked products
8. What problems can occur while preparing and cooking flour, dough and tray baked products, and who you would report the problem to
9. How to ensure the products have the correct aroma, texture, temperature and consistency
10. Why it is important to follow dish instructions, and to use the correct equipment while portioning
11. Healthy eating options when preparing, cooking and finishing basic flour, dough and tray baked products

Produce flour, dough and tray baked products

Scope/range

1. Ingredients

- 1.1 pre-prepared pastry
- 1.2 cake/sponge mixes
- 1.3 scone mix
- 1.4 dough mix
- 1.5 biscuit mix
- 1.6 tray-bake mix

2. Basic preparation methods

- 2.1 mixing
- 2.2 kneading
- 2.3 greasing
- 2.4 creaming/beating
- 2.5 lining
- 2.6 melting
- 2.7 glazing
- 2.8 portioning
- 2.9 rolling
- 2.10 shaping
- 2.11 cutting

3. Flour, dough and tray baked products

- 3.1 pastry products
- 3.2 cakes/sponges
- 3.3 scones
- 3.4 dough products
- 3.5 biscuits
- 3.6 tray-bakes

4. Basic cooking methods

- 4.1 baking
- 4.2 deep frying

5. Basic finishing methods

- 5.1 dusting/sprinkling/dredging
- 5.2 filling
- 5.3 piping
- 5.4 spreading/coating

Produce flour, dough and tray baked products

5.5 glazing

5.6 trimming

5.7 portioning

Produce flour, dough and tray baked products

Developed by	People 1st
Version Number	2
Date Approved	February 2016
Indicative Review Date	March 2021
Validity	Current
Status	Original
Originating Organisation	People 1st
Original URN	PPL2PR16
Relevant Occupations	Cook; Chef; Kitchen Assistant
Suite	Food Production and Cooking
Keywords	flour, dough, tray, baked
