

## Produce basic bread and dough products

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### Overview

This standard is about producing, cooking and finishing basic bread and dough products. It covers how you would safely prepare the dish, appropriate cooking methods and finishing and presentation skills.

This standard focuses on the technical knowledge and skills required to produce 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:

- Produce basic bread and dough products

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## Performance criteria

You must be able to:

### **Produce basic bread and dough products**

1. Ensure that the preparation area is clean, undamaged and ready for use according to your workplace standard
2. Ensure that the equipment (including waste containers) is clean, appropriate for the task, undamaged, where it should be and switched on ready for use
3. Check that all ingredients meet the dish, food safety and your workplace requirements
4. Prepare and cook the bread and dough products to meet dish requirements
5. Check the finished bread and dough product has the correct colour, texture and flavour
6. Present and finish the bread and dough products to meet customer and your workplace requirements
7. Store any cooked bread and dough products not for immediate use according to workplace and food safety requirements

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## Knowledge and understanding

You need to know and understand:

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1. Safe and hygienic working practices when preparing, cooking and finishing basic bread and dough products
2. How to check that the ingredients meet your workplace requirements and are fit for use, of the correct quality and quantity
3. Why and to whom you should report any problems with the ingredients
4. How to carry out the relevant preparation, cooking and finishing methods for each product
5. Healthy eating options when preparing, cooking and finishing basic bread and dough products
6. How to present basic bread and dough products in a way that meets your customers' high expectations and your workplace standards
7. The correct storage requirements for basic bread and dough products not for immediate consumption
8. The types of unexpected situations that may occur when preparing, cooking and finishing basic bread and dough products and how to deal with them

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**Scope/range**

**1. Bread and dough products**

- 1.1 bun dough
- 1.2 bread dough
- 1.3 naan dough
- 1.4 pitta dough
- 1.5 pizza dough
- 1.6 soda bread dough
- 1.7 par-cooked products
- 1.8 gluten-free products

**2. Preparation and Coking methods**

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

**3. Finishing methods**

- 3.1 glazing
- 3.2 filling
- 3.3 decorating / icing / dusting

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