



National Unit specification: general information

Unit title: Prepare and Produce Dough Products (SCQF Level 5)

Unit code: FV00 11

Superclass: NE

Publication date: October 2011

Source: Scottish Qualifications Authority

Version: 01

Summary

In this Unit candidates will gain the knowledge and skills necessary to prepare and produce a variety of types of raw dough products for storage. Candidates will also learn the processes of conditioning, proving and baking a range of dough products. Candidates will use equipment and techniques whilst complying with current health, hygiene and food safety procedures.

Outcomes

- 1 Identify the factors that affect the suitability of raw dough products for refrigeration, retardation and deep freeze storage.
- 2 Prepare a range of dough products for refrigeration, retardation, deep freezing, proving and baking.
- 3 Prove and bake a range of dough products.
- 4 Demonstrate healthy, safe and hygienic working practices.

Recommended entry

While entry is at the discretion of the centre, candidates would normally be expected to have attained the National Progression award in Craft Baking. This Unit is suitable for school leavers or adult returners who may have experience in introductory baking or cookery.

Credit points and level

1 National Unit credit at SCQF level 5: (6 SCQF credit points at SCQF level 5*)

**SCQF credit points are used to allocate credit to qualifications in the Scottish Credit and Qualifications Framework (SCQF). Each qualification in the Framework is allocated a number of SCQF credit points at an SCQF level. There are 12 SCQF levels, ranging from Access 1 to Doctorates.*

General information (cont)

Unit title: Prepare and Produce Dough Products (SCQF Level 5)

Core Skills

Opportunities to develop aspects of Core Skills are highlighted in the support notes of this Unit specification.

There is no automatic certification of Core Skills or Core Skill component in this Unit.

Context for delivery

If this unit is delivered as part of a group award, it is recommended that it should be taught and assessed within the subject area of the group award to which it contributes.

The Assessment Support Pack (ASP) for this unit provides assessment and marking guidelines that exemplify the national standard for achievement. It is a valid, reliable and practicable assessment. Centres wishing to develop their own assessments should refer to the ASP to ensure a comparable standard. A list of existing ASPs is available to download from SQA's website (<http://www.sqa.org.uk/sqa/46233.2769.html>).

National Unit specification: statement of standards

Unit title: Prepare and Produce Dough Products (SCQF Level 5)

Acceptable performance in this Unit will be the satisfactory achievement of the standards set out in this part of the Unit specification. All sections of the statement of standards are mandatory and cannot be altered without reference to SQA.

Outcome 1

Describe the principles for making doughs, suitable for refrigeration, retardation and deep freeze storage.

Performance Criteria

- (a) Describe the factors affecting the suitability for refrigeration and retardation of raw dough products.
- (b) Explain decisions regarding suitability for refrigeration, retardation and deep freeze storage.
- (c) Describe recipe and processing adjustments to make doughs suitable for retardation and deep freeze storage.

Outcome 2

Prepare a range of dough products for refrigeration, retardation, deep freeze, proving and baking.

Performance Criteria

- (a) Prepare and process dough items for freezing and retarding according to specifications.
- (b) Prepare and process dough items for proving and baking according to specifications.

Outcome 3

Prove and bake a range of dough products.

Performance Criteria

- (a) Explain the methods of heat transfer within ovens correctly.
- (b) Set oven conditions correctly according to product specifications.
- (c) Prove and bake dough products correctly according to product specifications.

Outcome 4

Demonstrate healthy, safe and hygienic working practices.

Performance Criteria

- (a) Wear appropriate protective clothing for the professional bakery.
- (b) Operate commercial bakery equipment safely.
- (c) Work safely and hygienically at all times.

National Unit specification: statement of standards (cont)

Unit title: Prepare and Produce Dough Products (SCQF Level 5)

Evidence Requirements for this Unit

Evidence is required to demonstrate that the candidates have achieved all of the Outcomes and Performance Criteria. All activities undertaken must comply with current Health, Safety and Hygiene legislation.

Outcome 1 — Written/oral/recorded evidence closed-book

Evidence must include:

From the following list; a selection of a minimum of three factors that affect the suitability of raw dough products for refrigeration, retardation and deep freeze storage:

- ◆ time
- ◆ recipe
- ◆ size of dough
- ◆ temperature

For the above factors a description of the reasons why raw dough products are suitable or unsuitable for retardation and deep freeze storage including time limitations.

A description of the necessary recipe and processing adjustments required to adapt unsuitable products for retardation and deep freeze storage.

Outcome 2 — Performance evidence

Evidence must include:

- ◆ preparation and processing dough products correctly for freezing and retarding according to specifications
- ◆ dough products to include: short, sweet and puff pastry goods as well as lean and enriched fermented doughs
- ◆ preparation and processing dough items correctly for proving and baking according to specifications
- ◆ dough items to include: short, sweet and puff pastry goods as well as lean and enriched fermented doughs

National Unit specification: statement of standards (cont)

Unit title: Prepare and Produce Dough Products (SCQF Level 5)

Outcome 3 — Written and/or oral and Performance evidence

Evidence must include:

- ◆ a correct explanation of the methods of heat transfer within ovens including radiation, convection and conduction
- ◆ proving and baking raw dough products correctly according to specifications including:
 - dividing
 - moulding
 - placing in tin according to specification
- ◆ placing in tray according to specification:
 - a minimum of one product by a traditional method eg bulk fermentation method and sponge and dough method and;
 - one by a modern method eg Chorleywood Bread making Process and Activated Dough Development
- ◆ dough products to be taken from:
 - tinned and non tinned bread
 - rolls and enriched fermented goods
 - short, sweet and puff pastry products
- ◆ prover temperature and relative humidity adjusted according to specification
- ◆ raw dough pieces placed into the prover correctly
- ◆ items removed at the correct stage for baking according to specification
- ◆ oven temperatures and conditions set appropriately according to the finished product requirements
- ◆ goods baked correctly according to product specification

Outcome 4 — Performance evidence

Candidates are required to demonstrate by practical activity their understanding of health and safety and hygiene legislation and evidence must include:

- ◆ wearing appropriate protective clothing for the professional bakery whilst carrying out the tasks in Outcomes 2 and 3
- ◆ complying with all relevant health and food safety legislation whilst carrying out the tasks in Outcomes 2 and 3
- ◆ using appropriate equipment safely and hygienically whilst carrying out the tasks in Outcomes 2 and 3

All activities must be carried out in supervised conditions. Outcomes 2, 3 and 4 can be assessed holistically.

National Unit specification: support notes

Unit title: Prepare and Produce Dough Products (SCQF Level 5)

This part of the Unit specification is offered as guidance. The support notes are not mandatory.

While the exact time allocated to this Unit is at the discretion of the centre, the notional design length is 40 hours.

Guidance on the content and context for this Unit

This Unit is a mandatory Unit within the National Certificate in Bakery (SCQF level 5), but can also be taken as a free-standing Unit.

This Unit is aligned to the following Improve Food and Drink Sector Skills Council National Occupational Standard (NOS) Units:

- ◆ 290 *Hand divide, mould and shape craft fermented dough*
- ◆ 296 *Tin and tray up craft dough products*
- ◆ 298 *Retard and prove craft dough products*
- ◆ 300 *Oven bake craft dough products*

In this Unit candidates are required to produce a variety of fermented dough products to a specified standard.

In Outcome 1, they will learn about types of dough products that can be produced efficiently and effectively by using refrigeration techniques as part of the process. Experimentation could take place to formulate recipes and methods which would enable good quality products to be manufactured using refrigeration as part of the production process.

In Outcome 2, all methods of dough preparation should be taught and assessed including where applicable, dividing doughs into individual pieces, moulding into shape, intermediate proof, and preparation of equipment. The correct use of freezers, retarders and provers should be taught.

In Outcome 3, learning and teaching should centre on the correct setting and use of an oven (use of the oven) to produce a variety of baked goods from each of the categories listed and the theory concerning heat transfer in ovens.

In Outcome 4, candidates should demonstrate that they are wearing suitable protective clothing, can operate commercial bakery equipment, safely and carry out all tasks in a safe and hygienic manner.

Candidates should be given the opportunity to produce a comprehensive variety of goods reflecting as many different types of popular products as possible.

Candidates would benefit from having knowledge and/or skills in introductory bakery or cookery.

This Unit could be integrated with others in the programme such as Measuring and Mixing where they could be timetabled to run at the same time. The goods produced in practical classes could be used for assessment in both units.

This Unit should prepare candidates for progression, further study, self employment or employment in the bakery industry.

National Unit specification: support notes (cont)

Unit title: Prepare and Produce Dough Products (SCQF Level 5)

Guidance on learning and teaching approaches for this Unit

For Outcomes 1, 2, 3 and 4, candidates would benefit from:

- ◆ working in small groups to experiment using with different types of doughs to ascertain their suitability for retarding and deep freeze storage
- ◆ working individually to research the factors influencing the suitability of doughs for retarding and deep freeze storage
- ◆ working in small groups to produce a range of bakery products
- ◆ going on trips to bakeries

Guidance on approaches to assessment for this Unit

The following approaches to assessment are suggested:

Outcome 1: short answer questions

Outcome 2: practical exercises assessed by an observational checklist

Outcome 3: short answer questions and practical exercises assessed by an observation checklist

Outcome 4: observation checklist

Time will be allowed for re-assessment where required. Outcomes 2, 3 and 4 may be assessed holistically.

Opportunities for the use of e-assessment

E-assessment may be appropriate for some assessments in this Unit. By e-assessment we mean assessment which is supported by Information and Communication Technology (ICT), such as e-testing or the use of e-portfolios or e-checklists. Centres which wish to use e-assessment must ensure that the national standard is applied to all candidate evidence and that conditions of assessment as specified in the Evidence Requirements are met, regardless of the mode of gathering evidence. Further advice is available in *SQA Guidelines on Online Assessment for Further Education (AA1641, March 2003)*, *SQA Guidelines on e-assessment for Schools (BD2625, June 2005)*.

National Unit specification: support notes (cont)

Unit title: Prepare and Produce Dough Products (SCQF Level 5)

Opportunities for developing Core Skills

In this Unit candidates will prepare and produce a variety of types of raw dough products for storage. Candidates will also learn the processes of conditioning, proving and baking a range of dough products. Candidates will use equipment and techniques complying with current health and safety and food hygiene procedures.

During class activities, candidates will:

- ◆ work co-operatively with others in group activities
- ◆ assess the relevance of results of experiments
- ◆ explain heat transfer within ovens
- ◆ justify decisions about which processes to use
- ◆ work safely and hygienically

As candidates are doing this Unit they will be developing aspects of the core skills in *Working with Others, Communication, Problem Solving* and *Numeracy*.

Disabled candidates and/or those with additional support needs

The additional support needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments, or considering whether any reasonable adjustments may be required. Further advice can be found on our website www.sqa.org.uk/assessmentarrangements

History of changes to Unit

Version	Description of change	Date

© Scottish Qualifications Authority 2011

This publication may be reproduced in whole or in part for educational purposes provided that no profit is derived from reproduction and that, if reproduced in part, the source is acknowledged.

Additional copies of this Unit specification can be purchased from the Scottish Qualifications Authority. Please contact the Customer Contact Centre, telephone 0845 279 1000.