National Unit specification: general information

Unit title: Bakery Ingredients (SCQF level 5)

Unit code: FV09 11

Superclass: NE

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Summary

This Unit provides candidates with an awareness of the source, quality points and functions of the main ingredients currently used in the industry, for the production of bakery goods. Candidates will develop an awareness of storage and handling conditions required for ingredients and their shelf life requirements. They will be introduced to the range of the main ingredients used in the baking industry and of other types of ingredients used within the industry. The Unit is aimed at school leavers and those currently working in the industry or those desiring to work within the industry.

Outcomes

1 Describe the source and nature of bakery ingredients.
2 Describe the quality points and storage requirements of bakery ingredients.
3 Explain the function of ingredients within bakery products.

Recommended entry

While entry is at the discretion of the centre, candidates would normally be expected to have attained one of the following, or equivalent: NPA in Baking G9T5 44 or Hospitality: Practical Cookery at Intermediate 1 C201 10.

Credit points and level

1.5 National Unit credit at SCQF level 5: (9 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)

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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.

National Unit specification: statement of standards

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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 source and nature of bakery ingredients.

Performance Criteria

(a) Identify bakery ingredients.
(b) Describe the source and processing of bakery ingredients.
(c) Categorise bakery ingredients.

Outcome 2

Describe the quality points and storage requirements of bakery ingredients.

Performance Criteria

(a) Describe what determines quality of bakery ingredients.
(b) Describe the storage requirements of bakery ingredients.
(c) Explain the effects of shelf life on bakery ingredients.

Outcome 3

Explain the function of ingredients within bakery products.

Performance Criteria

(a) Identify the quantity parameters of bakery ingredients in bakery products.
(b) Describe the effects of bakery ingredients in bakery products.
(c) Explain the interaction of bakery ingredients in bakery products.

National Unit specification: statement of standards (cont)

Unit title: Bakery Ingredients (SCQF level 5)

Evidence Requirements for this Unit

Written/oral/recorded evidence is required to demonstrate that the candidates have achieved all of the Outcomes and Performance Criteria.

Compliance with health, safety and food hygiene standards is required at all times during any practical activities.

Outcome 1

Candidates are required to give written/oral/recorded evidence to demonstrate knowledge and understanding. The evidence will include a description of:

- the **category**
- **country of origin** and
- **process from source**, of the following bakery ingredients:
  - flour(s) to including wheat, rice, rye and maize
  - vegetable oils and fats
  - syrups and sugars including cane and beet
  - eggs and egg substitutes
  - milk, cream and substitutes including with their quality points.

Other ingredients to include: yeast, salt, aerating agents, glycerol, soya, nuts/seeds, emulsifiers, water, fruits, colours and flavours,chocolate and its substitutes.

Outcome 2

Candidates are required to give written/oral /recorded evidence to demonstrate their understanding of what constitutes quality in the bakery ingredients listed in the Evidence Requirements for Outcome 1.

Evidence must include a description of:

- How grades of ingredients are obtained.
- How storage affects the ingredients listed.
- The optimum storage conditions and requirements for the listed bakery ingredients.

Evidence must also include:

An explanation of the effects of shelf life on the bakery ingredients listed in Outcome 1.

National Unit specification: statement of standards (cont)

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Outcome 3

Candidates are required to give written/oral/recorded evidence to demonstrate their understanding of the effects of quantity, and the presence of the listed ingredients in a range of bakery products.

Evidence must include a description of:

- The percentage of each of the above range of ingredients permitted in a bakery product both legally and by necessity.
- The function of each of the above ingredients in the recipes of a range of bakery products.

An explanation of:

- The interaction of the listed bakery ingredients with a range of bakery products.

The evidence for all Outcomes must be obtained under open-book conditions on one assessment occasion.

National Unit specification: support notes

Unit title: Bakery Ingredients (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 60 hours.

Guidance on the content and context for this Unit

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

This Unit aligns to the following Improve National Occupational Standards Units:

- 212
- 213
- 214

In this Unit candidates are required to develop identification and handling skills and the knowledge of the ingredients currently used in the baking industry and their source and function. The main ingredients being, flours, oil/fat, syrups/sugars, egg and substitutes, milk/cream and substitutes, together with their quality points.

Other ingredients including; yeast, salt, aerating agents, glycerol, soya, nuts/seeds, emulsifiers, water, fruits, colours and flavours: chocolate and substitutes together with the source, function and quality points.

In Outcome 1 they will learn about identifying the source and nature of bakery ingredients. They will also learn the category of the bakery ingredient and country of origin. They will then learn how the ingredient is collected and processed and what treatments the bakery ingredients are given at each stage of the process.

In Outcome 2 candidates will learn the quality points and storage requirements of bakery ingredients and what constitutes quality in a range of bakery ingredients. They will also learn how various grades of ingredients are obtained and how storage affects bakery ingredients along with the optimum storage conditions.

In Outcome 3 candidates will learn the functionality of ingredients with bakery products. They will know what percentage of an ingredient may be permitted in a bakery product both by law and by necessity. They will also learn what each ingredient's function is within the recipes of a range of bakery products. They will have an appreciation of the interaction of the bakery ingredients with a range of bakery products.

Candidates would benefit from having Knowledge and/or Skills in bakery or food industry.

This Unit could be integrated with the Units *Measuring and Mixing* (SCQF level 5), *Flour Confectionery Processes* (SCQF level 6) and *Craft Baking* (SCQF level 5).

This Unit should prepare candidates for progression to HN Professional Cookery.

National Unit specification: support notes (cont)

Unit title: Bakery Ingredients (SCQF level 5)

Guidance on learning and teaching approaches for this Unit

For Outcome 1–3 candidates would benefit from:

- Working in small groups to identify and categorise a range of bakery ingredients.
- Working individually to obtain an in-depth knowledge of a particular ingredient.

Guidance on approaches to assessment for this Unit

The following approaches to assessment are suggested:

Outcome 1:	Identification and categorising assessment for a list of bakery ingredients together with 20 restricted response questions.
Outcome 2:	Five extended response questions pertaining to the quality points and storage conditions of bakery ingredients. (20 words maximum).
Outcome 3:	Five extended response where functionality and interaction of ingredients are determined by law and necessity. (20 words maximum).
Outcomes 1–3:	A project on one bakery ingredient from source to final product covering all Performance Criteria in each Outcome.

Time should be allowed for any necessary re-assessment.

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)*.

Opportunities for developing Core Skills

Aspects of the following Core Skills will be developed:

- *Communication*
- *Numeracy*
- *Problem Solving*
- *Working with Others*

National Unit specification: support notes (cont)

Unit title: Bakery Ingredients (SCQF level 5)

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

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