

**Unit DR5L 04 (1FPC8)**

**Cook and finish simple bread and dough products**

This Unit has the following element:

**Element 1 (1FPC8.1)**

**Cook and finish simple bread and dough products**

**Candidate Name:**

**Assessment Centre:**

*I have completed the requirements of this Unit.*

**Candidate signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

*I can confirm the candidate has completed all requirements of this Unit.*

**Assessor signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Assessor counter signature:**  
(where applicable) \_\_\_\_\_ **Date:** \_\_\_\_\_

**IV signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**IV counter signature:**  
(where applicable) \_\_\_\_\_ **Date:** \_\_\_\_\_

**Unit Summary**

This Unit is about cooking and finishing simple bread and dough products, for example:

- ◆ freshly made dough
- ◆ ready made par-cooked dough

You will use the following cooking and finishing methods:

- ◆ baking
- ◆ reheating
- ◆ glazing

The typical day-to-day activities you might carry out for this Unit include:

- ◆ checking the bread/dough to make sure it is fit for preparation and cooking
- ◆ choosing the right tools and equipment
- ◆ baking and re-heating bread and dough products
- ◆ making sure the product is held at the correct temperature
- ◆ storing cooked bread and dough products not for immediate use

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<b>What you must do (circled numbers must be observed)</b>		<b>Assessor initials/date</b>
Evidence for the remaining points may be assessed through questioning or witness testimony		
①	Check the products to make sure they are fit for cooking	
②	Choose the correct tools and equipment to <b>prepare and bake</b> bread and dough products	
③	<b>Prepare and finish</b> the product as required	
④	Make sure the <b>bread and dough product</b> is at the correct temperature for holding and serving	
5	Safely store any cooked <b>bread and dough product</b> not for immediate use	

<b>What you must cover (minimum requirement for observation in italic and bold)</b>	<b>Activity/Evidence</b> (insert tick or supplementary reference)					
	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>
Evidence for the remaining points may be assessed through questioning or witness testimony						
<b><i>Bread and dough product, at least one required from the following:</i></b>						
freshly made dough						
ready made par-cooked dough						
<b><i>Preparation and finishing methods, at least two required from the following:</i></b>						
baking						
reheating						
glazing						

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<b>Candidate name:</b>		<b>Assessor initials/date</b>
<b>No</b>	<b>Activity</b>	
1		
2		
3		
4		
5		
6		

<b>What you must know for the Unit</b>	
<b>For the whole Unit</b>	
K1	How to store uncooked bread and dough products
K2	How to check to make sure bread and dough products are fit for preparation and baking
K3	What you should do if there are problems with the products
K4	The right tools and equipment for the following preparation and finishing methods: <ul style="list-style-type: none"><li>◆ baking</li><li>◆ reheating</li><li>◆ glazing</li></ul>
K5	Why it is important to use the correct tools and equipment
K6	How to use the following cooking and finishing methods correctly: <ul style="list-style-type: none"><li>◆ baking</li><li>◆ reheating</li><li>◆ glazing</li></ul>
K7	Correct temperatures for holding and serving simple bread and dough products

Knowledge evidence retained

Assessor signature: \_\_\_\_\_

Date: \_\_\_\_\_

Candidate name:		Assessor initials/date
Ref	Supplementary evidence	
A		
B		
C		
D		
E		
F		
G		
H		

Assessor Feedback