

Unit DR9R 04 (2FPC9)

Prepare, cook and finish basic bread and dough products

This Unit has the following element:

Element 1 (2FPC9.1)

Prepare, cook and finish basic 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:** _____

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Unit Summary

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

- ◆ buns
- ◆ bread, bread rolls
- ◆ naans
- ◆ pitta bread
- ◆ pizzas
- ◆ soda bread dough

The preparation and cooking techniques covered include:

- ◆ weighing/measuring
- ◆ sieving
- ◆ mixing/kneading
- ◆ proving
- ◆ knocking back
- ◆ shaping
- ◆ baking
- ◆ frying

The finishing methods covered include:

- ◆ glazing
- ◆ icing
- ◆ filling
- ◆ decorating

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

- ◆ checking the ingredients meet dish requirements
- ◆ selecting tools and equipment for preparation and cooking
- ◆ preparing and cooking bread and dough products
- ◆ making sure the bread and dough product meets requirements such as colour, texture and finish
- ◆ making sure the product is held at the correct temperature
- ◆ storing cooked bread and dough products not for immediate use

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Element 1 (2FPC9.1)

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What you must do (circled numbers must be observed)		Assessor initials/date
Evidence for the remaining points may be assessed through questioning or witness testimony Note: For statement 6, where there is no naturally occurring evidence for both 'holding' and 'serving', the assessor may assess the candidate through questioning or witness testimony for one of them (ie either holding or serving) but must observe the other.		
①	Check the ingredients meet dish requirements	
②	Choose and use tools and equipment correctly	
③	Prepare and cook the ingredients to meet requirements	
④	Make sure the bread and dough product has the correct colour, texture and finish	
⑤	Present the bread and dough product to meet requirements	
6	Make sure the bread and dough product is at the correct temperature for holding and serving	
7	Safely store any cooked bread and dough product not for immediate use	

What you must cover (minimum requirement for observation in italic and bold)	Activity/Evidence (insert tick or supplementary reference)					
	1	2	3	4	5	6
Evidence for the remaining points may be assessed through questioning or witness testimony						
<i>Bread and dough products, at least two required from the following:</i>						
bun dough						
bread dough						
naan dough/pitta dough						
pizza dough						
soda bread dough						
<i>Preparation and cooking methods, at least seven required from the following:</i>						
weighing/measuring						
sieving						
mixing/kneading						
proving						
knocking back						
shaping						
baking						
frying						
<i>Finishing methods, at least one required from the following:</i>						
glazing						
icing						
filling						
decorating						

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

Unit DR9R 04 (2FPC9)**Prepare, cook and finish basic bread and dough products**

What you must know for the Unit	
For the whole Unit	
K1	How to check the ingredients meet dish requirements
K2	Quality points in ingredients for bread and dough products
K3	What you should do if there are problems with the ingredients
K4	The correct tools and equipment to carry out the following preparation and cooking methods: <ul style="list-style-type: none">◆ weighing/measuring◆ sieving◆ mixing/kneading◆ proving◆ knocking back◆ shaping◆ baking◆ frying
K5	How to carry out the following cooking methods according to product requirements: <ul style="list-style-type: none">◆ weighing/measuring◆ sieving◆ mixing/kneading◆ proving◆ knocking back◆ shaping◆ baking◆ frying
K6	Why it is important to use the correct tools, equipment and techniques
K7	How to identify when bread and dough products have the correct colour, texture and finish
K8	How to carry out the following finishing methods: <ul style="list-style-type: none">◆ glazing◆ icing◆ filling◆ decorating
K9	Correct temperatures for holding and serving bread and dough products
K10	How to store bread and dough products
K11	Healthy eating options when making bread and dough products

Knowledge evidence retained

Assessor signature: _____

Date: _____

Unit DR9R 04 (2FPC9)**Prepare, cook and finish basic bread and dough products**

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

Assessor Feedback