

Unit DT0V 04 (2P & C3)

Prepare, cook, finish and present flour, dough and tray-baked products

This Unit has the following elements:

Element 1 (2P & C3.1)

Prepare flour, dough and tray-bake products

Element 2 (2P & C3.2)

Cook, finish and present flour, dough and tray-baked 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 DT0V 04 (2P & C3) Prepare, cook, finish and present flour, dough and tray-baked products

Unit Summary

This Unit is about preparing flour, dough and tray-bakes, as well as correctly storing those items not for immediate use. It also covers baking and deep frying products, such as biscuits and scones. Additionally it describes the importance of presenting cooked products to organisational requirements.

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

- ◆ making sure that preparation and cooking areas and equipment are hygienic and ready for use
- ◆ calculating portions
- ◆ checking and preparing ingredients
- ◆ storing and labelling items not for immediate use
- ◆ combining flour, dough and tray-bake products with other ingredients
- ◆ cooking and finishing flour, dough and tray-bake products
- ◆ cleaning and clearing away

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Prepare, cook, finish and present flour, dough and tray-baked products

Element 1 (2P & C3.1)

Prepare flour, dough and tray-bake products

What you must do (circled numbers must be observed)		Assessor initials/date
①	Identify the number of portions required for service	
②	Ensure that ingredients are of the type, quality and quantity required	
③	Prepare ingredients using the appropriate basic preparation methods to meet quality and organisational requirements	
④	Store, and clearly and accurately label any prepared ingredients , in line with legal requirements relating to temperature control	

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>Ingredients, at least four required from the following:</i>						
pre-prepared pastry						
cake/sponge mix						
scone mix						
dough mix						
biscuit mix						
tray-bake mix						
<i>Basic preparation methods, at least six required from the following:</i>						
mixing						
kneading						
greasing						
creaming/beating						
lining						
melting						
glazing						
portioning						
rolling						
shaping						
cutting						

Unit DT0V 04 (2P & C3)**Prepare, cook, finish and present flour, dough and tray-baked products****Element 1 (2P & C3.1)****Prepare flour, dough and tray-bake products**

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

Unit DT0V 04 (2P & C3)

Prepare, cook, finish and present flour, dough and tray-baked products

Element 2 (2P & C3.2)

Cook, finish and present flour, dough and tray-baked products

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		
①	Ensure that flour, dough and tray-bake products are of the type, quality and quantity required	
②	Combine flour, dough and tray-bake products with any other ingredients	
③	Cook flour, dough and tray-bake products using the appropriate basic cooking methods to meet quality and organisational requirements	
④	Where necessary use basic finishing methods to meet quality and organisational requirements	
⑤	Store, and clearly and accurately label dishes not for immediate use, in line with legal requirements relating to temperature control	

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>Flour, dough and tray-bake products, at least four required from the following:</i>						
pastry products						
cakes/sponges						
scones						
dough products						
biscuits						
tray-bakes						
<i>Basic cooking methods, at least one required from the following:</i>						
baking						
deep frying						
<i>Basic finishing methods, at least four required from the following:</i>						
dusting/sprinkling/dredging						
filling						
pipng						
spreading/coating						
glazing						
trimming						
portioning						

Unit DT0V 04 (2P & C3)**Prepare, cook, finish and present flour, dough and tray-baked products****Element 2 (2P & C3.2)****Cook, finish and present flour, dough and tray-baked products**

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

Unit DT0V 04 (2P & C3)**Prepare, cook, finish and present flour, dough and tray-baked products**

What you must know for the Unit	
Element 1 (2P & C3.1) Prepare flour, dough and tray-bake products	
K1	Why it is essential that ovens should be at the correct temperature before baking commences
K2	Why time and temperature are important when preparing, cooking and storing basic flour, dough and tray-bake products
K3	Why prepared basic flour, dough and tray-bake products should be stored at the required safe temperature before cooking
Element 2 (2P & C3.2) Cook, finish and present flour, dough and tray-baked products	
K4	Quality points to look for in basic flour, dough and tray-bake ingredients
K5	The preparation and cooking methods for basic flour, dough and tray-bake products
K6	How to identify when different flour, dough and tray-bake products are cooked to dish requirements
K7	How to present flour, dough and tray-bake products
K8	What problems can occur while preparing and cooking flour, dough and tray-bake products, and who you would report the problem to
K9	How to ensure the products have the correct aroma, texture, temperature and consistency
K10	Why it is important to follow dish instructions, and to use the correct equipment while portioning
K11	Healthy eating options when preparing, cooking and finishing basic flour, dough and tray-bake products

Knowledge evidence retained

Assessor signature: _____**Date:** _____

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

Assessor Feedback