

Unit DT04 04 (3FPC4)

Prepare, cook and finish complex bread and dough products

This Unit has the following element:

Element 1 (3FPC4.1)

Prepare, cook and finish complex 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 complex bread and dough products, for example:

- ◆ tea breads
- ◆ brioche
- ◆ croissants
- ◆ Danish pastries
- ◆ bagels
- ◆ pumpernickel
- ◆ peshwari nann
- ◆ foccacia
- ◆ ciabatta

The preparation and cooking techniques covered include:

- ◆ weighing/measuring
- ◆ sieving
- ◆ mixing/kneading
- ◆ proving
- ◆ knocking back
- ◆ shaping
- ◆ folding
- ◆ laminating
- ◆ frying
- ◆ baking
- ◆ adding additional ingredients

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

- ◆ selecting and checking ingredients for type, quality and quantity
- ◆ 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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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 7, 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	Select the type and quantity of ingredients needed for the product	
②	Check the ingredients to make sure they meet quality standards	
③	Choose and use the tools and equipment correctly	
④	Prepare and cook the ingredients to meet requirements	
⑤	Make sure the bread and dough product has the correct colour, texture and finish	
⑥	Present the bread and dough product to meet requirements	
7	Make sure the bread and dough product is at the correct temperature for holding and serving	
8	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, both required from the following:</i>						
enriched dough						
laminated dough						
<i>Preparation and cooking methods, at least nine required from the following:</i>						
weighing/measuring						
sieving						
mixing/kneading						
proving						
knocking back						
shaping						
laminating						
folding						
baking						
frying						

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

Unit DT04 04 (3FPC4)**Prepare, cook and finish complex bread and dough products**

What you must know for the Unit	
For the whole Unit	
K1	How to select the correct type, quality and quantity of ingredients to meet product requirements
K2	What you should do if there are problems with the ingredients
K3	What the correct tools and equipment are and the reasons for using them when carrying out the following preparation and cooking methods: <ul style="list-style-type: none">◆ weighing/measuring◆ sieving◆ mixing/kneading◆ proving◆ knocking back◆ shaping◆ folding◆ laminating◆ baking
K4	How to carry out the following preparation and cooking methods according to product requirements: <ul style="list-style-type: none">◆ weighing/measuring◆ sieving◆ mixing/kneading◆ proving◆ knocking back◆ shaping◆ folding◆ laminating◆ baking
K5	The quality points relating to prepared fermented dough products
K6	How to control portions and minimise waste
K7	The effects of various temperatures and humidities on the ingredients used
K8	The storage/holding requirements and ideal conditions for processed dough products and what precautions should be taken when storing dough products
K9	How to minimise and correct common faults in complex bread and dough products
K10	The processing methods appropriate to each type of fermented dough product
K11	The quality points relating to finished dough products
K12	Healthy eating options when preparing, cooking and finishing complex bread and dough products

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Knowledge evidence retained

Assessor signature: _____

Date: _____

Unit DT04 04 (3FPC4)**Prepare, cook and finish complex bread and dough products**

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

Assessor Feedback