



Unit F2LT 04 (290)

Hand Divide, Mould and Shape Craft Fermented Dough

Unit Summary

This Unit is about dividing, moulding and shaping fermented dough by hand in a non automated bakery production environment. Fermented dough processed by hand typically may include bread, roll and stick dough, plain and fruited bun dough and doughnuts.

You need to show that you can hand divide dough using a knife and scales, and a manually operated dough portioning device. You will need to demonstrate hand moulding skills, and the shaping of dough by hand and using rolling pins. Complying with health and safety, food safety and organisational requirements are essential features of this Unit.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:

Communication Access 3

- ◆ Read and understand simple written communication.

Numeracy Intermediate 1

- ◆ Apply a range of straightforward numerical skills in everyday contexts.

Problem Solving Access 3

- ◆ Analyse a simple situation or issue.
- ◆ Plan, organise and complete a simple task.

I have completed the requirements of this Unit.

Candidate name: _____ **Date:** _____

Candidate signature: _____ **Date:** _____

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

Assessor signature: _____ **Date:** _____

IV signature: _____ **Date:** _____

Assessment centre: _____

You must be able to	Evidence Requirements	Evidence/ Activity Ref No.
<p>Hand divide fermented dough</p> <p>This means you:</p> <p>1 (a) Check the available dough against your instructions and specifications and take prompt action on discovering any discrepancy.</p> <p>(b) Obtain and check the condition of dividing tools and the accuracy of equipment.</p> <p>(c) Hand divide dough accurately and reliably.</p> <p>(d) Work with practice which minimises waste and you correctly deal with scrap material.</p> <p>(e) Position and maintain divided dough portions correctly for further processing.</p> <p>(f) Comply with health, safety, food safety, bread weight regulations and organisational requirements throughout dividing operations.</p>	<p>Evidence of hand dividing four types of fermented dough according to workplace procedures.</p>	

		Evidence Requirements (cont)	
2	<p>Hand mould and shape fermented dough</p> <p>This means you:</p> <p>(a) Check the available portioned dough against your instructions and specifications and take prompt action on discovering any discrepancy.</p> <p>(b) Prepare and maintain an appropriate table surface for moulding and shaping.</p> <p>(c) Hand mould and shape portioned dough accurately and reliably.</p> <p>(d) Wash and dress shaped dough surfaces as required to specification.</p> <p>(e) Work with practice which minimises waste and you correctly deal with scrap material.</p> <p>(f) Place dough in the correct condition and location, for further processing.</p> <p>(g) Comply with health, safety, food safety and organisational requirements throughout moulding and shaping operations.</p> <p>(h) Operate within the limits of your own authority and capabilities.</p>	<p>Evidence of hand moulding and shaping five types of bread shapes eg tin, bloomer, cottage, farmhouse, round, stick, speciality shapes according to workplace procedures.</p>	

Evidence of Performance

Evidence of performance may employ examples of the following assessment:

- ◆ observation
- ◆ written and oral questioning;
- ◆ evidence from company systems (eg Food Safety Management System)
- ◆ reviewing the outcomes of work
- ◆ checking any records of documents completed
- ◆ checking accounts of work that the candidate or others have written

Candidate name:		Assessor initials/date
No	Activity	
1		
2		

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You need to know and understand		Evidence
Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.		
K1	To what standards of health and safety and food safety you are required to work during dough processing, why it is important that you do so and what might happen if they are not met.	
K2	The basic structure and properties of yeast as a living organism.	
K3	The principles of fermentation in dough; the feeding, growth and multiplication of yeast, gas production and the factors affecting this.	
K4	How the rate of fermentation is controlled in dough by temperature and humidity controlled processing environments.	
K5	The basic structure of dough, its capacity to trap gas bubbles and basic changes that occur during moulding, shaping, resting, retarding and proving that are critical to successful dough development.	
K6	Basic principles and key differences between the bulk fermentation process, mechanical dough development process, and activated dough development process.	
K7	The basic purpose of key ingredients in dough making which can influence dough structure, quality and texture.	
K8	How to maintain dough condition and deal with time constraints during processing.	
K9	How to recognise dough which do not comply with specification and what action to take when dough do not meet specification.	

Notes/Comments

Assessor signature: _____**Date:** _____