

Unit PPL2PRD15 (HL0H 04) Produce Flour, Dough and Tray Baked Products

I confirm that the evidence detailed in this unit is my own work.

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| **Candidate’s name** |  | **Candidate’s signature** |  | **Date** |
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I confirm that the candidate has achieved all the requirements of this unit.

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| **Assessor’s name** |  | **Assessor’s signature** |  | **Date** |
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| **Countersigning — Assessor’s name**  **(if applicable)** |  | **Countersigning — Assessor’s signature**  **(if applicable)** |  | **Date** |
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I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

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| **Internal verifier’s name** |  | **Internal verifier’s signature** |  | **Date** |
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| **Countersigning — Internal verifier’s name**  **(if applicable)** |  | **Countersigning — Internal verifier’s signature**  **(if applicable)** |  | **Date** |
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| **External Verifier’s initials and date (if sampled)** |  |

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| **Unit overview** |
| This unit is about preparing flour, dough and tray-baked products, 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 standards. |

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| **Sufficiency of evidence** |
| There must be sufficient evidence to ensure that the candidate can consistently achieve the required standard over a period of time in the workplace or approved realistic working environment. |

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| **Performance criteria** | **Scope/Range** | |
| **You must do:** | **What you must cover:** | |
| There must be evidence for **all** Performance Criteria (PC). The assessor **must** assess PCs 1-3 and 5-8 by directly observing the candidate’s work. PCs 4 and 9 may be assessed by alternative methods if observation is not possible. | **All** scope/range must be covered. There must be performance evidence, gathered through direct observation by the assessor of the candidate’s work for a minimum of: | |
| **Prepare flour, dough and tray baked products**  **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 Label any prepared ingredients clearly and accurately, and store in line with legal requirements  **Cook, finish and present flour, dough and tray baked products**  **5 Ensure that flour, dough and tray baked products are of the type, quality and quantity required**  **6 Combine the flour, dough and tray baked products with other ingredients**  **7 Cook flour, dough and tray baked products using the appropriate basic cooking methods to meet quality and organisational requirements**  **8 Use basic finishing methods to meet quality and organisational requirements**  9 Label any prepared ingredients clearly and accurately, and store in line with legal requirements | **four** from:  (a) pre-prepared pastry  (b) cake or sponge mixes  (c) scone mix  (d) dough mix  (e) biscuit mix  (f) tray-bake mix  **six** from:  (g) mixing  (h) kneading  (i) greasing  (j) creaming or beating  (k) lining  (l) melting  (m) glazing  (n) portioning  (o) rolling  (p) shaping  (q) cutting | **four** from:  (r) pastry products  (s) cakes or sponges  (t) scones  (u) dough products  (v) biscuits  (w) tray bakes  **one** from:  (x) baking  (y) deep frying  **four** from:  (z) dusting or sprinkling or dredging  (aa) filling  (bb) piping  (cc) spreading or coating  (dd) glazing  (ee) trimming  (ff) portioning |
| Evidence for the remaining points under ‘what you must cover’ may be assessed through questioning or witness testimony: | |

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| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** | | | | | | | | |
| **What you must do** | | | | | | | | |
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| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** |
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| **Evidence reference** | **Evidence description** | **Date** | **Scope/Range** | | | | | | | | | | | | | | | | | | | | | |
| **What you must cover** | | | | | | | | | | | | | | | | | | | | | |
| **a** | | **b** | **c** | **d** | | **e** | **f** | **g** | | **h** | **i** | **j** | **k** | **l** | | **m** | | **n** | **o** | **p** | **q** |
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Unit PPL2PDR15 (HL0H 04) Produce Flour, Dough and Tray Baked Products

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| **Knowledge and understanding** | | **Evidence reference**  **and date** |
| **What you must know and understand** | |
| For those knowledge statements that relate to **how** the candidate should do something, the assessor may be able to infer that the candidate has the necessary knowledge from observing their performance or checking products of their work. In **all** other cases, evidence of the candidate’s knowledge and understanding must be gathered by alternative methods of assessment (eg oral or written questioning). | |
|  | **Prepare flour, dough and tray baked products** |  |
| 1 | Why it is essential that ovens should be at the correct temperature before baking commences |  |
| 2 | Why time and temperature are important when preparing, cooking and storing basic flour, dough and tray baked products |  |
| 3 | Why prepared basic flour, dough and tray baked products should be stored at the required safe temperature before cooking |  |
|  | **Cook, finish and present flour, dough and tray baked products** |  |
| 4 | Quality points to look for in basic flour, dough and tray-bake ingredients |  |
| 5 | The preparation and cooking methods for basic flour, dough and tray baked products |  |
| 6 | How to identify when different flour, dough and tray baked products are cooked to dish requirements |  |
| 7 | How to present flour, dough and tray baked products |  |
| 8 | What problems can occur while preparing and cooking flour, dough and tray baked products, and who you would report the problem to |  |
| 9 | How to ensure the products have the correct aroma, texture, temperature and consistency |  |
| 10 | Why it is important to follow dish instructions, and to use the correct equipment while portioning |  |
| 11 | Healthy eating options when preparing, cooking and finishing basic flour, dough and tray baked products |  |

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# Supplementary evidence

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| **Evidence** | | **Date** |
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| **Assessor feedback on completion of the unit** |
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