



Unit F2R6 04 (287)

Prepare and Mix Dough

Unit Summary

This Unit is about preparing for mixing and mixing a range of fermented and non fermented dough in a non automated bakery production environment. Fermented dough typically include bread and roll dough, plain and fruited bun dough, base dough for Danish and Croissant. Non fermented dough typically include sweet and savoury pasties, puff pastry, scones and biscuits.

You need to show that you can check and adjust the condition of ingredients required by a product specification or recipe and prepare for mixing. You will need to mix ingredients correctly using different types of mixer, adjust mixtures to meet final specifications and store dough ready for processing. 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 at Access 3

- ◆ Read and understand simple written communication.

Numeracy Intermediate 1

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

Problem Solving at Access 3

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

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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.
1	<p>Prepare work area for mixing dough</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Obtain the correct instructions and specifications for mixing needs. (b) Check that weighed and measured ingredients are in the correct condition for use and make adjustments where this is necessary. (c) Isolate and report any substandard ingredients, obtain authority to source replacement supplies where this is necessary. (d) Check and report the safe availability of the mixing area and mixing equipment. (e) Comply with health, safety and food safety requirements. 	<p>Evidence of preparing the work area for mixing dough according to workplace procedures. This must include the mixing of two different types of dough.</p>	
2	<p>Mix dough ingredients</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Select the correct mixing equipment to meet mixing needs. (b) Mix ingredients according to instructions and specifications. (c) Check the quality of dough against specification and report any inconsistency to the relevant personnel. (d) Use additional ingredients, and having sought advice, you adjust the consistency of dough to specification where this is permitted. (e) Place dough in the correct condition and location, and label where required, ready for further processing. (f) Comply with health, safety and food safety requirements. 	<p>Evidence of mixing dough ingredients for two different types of dough according to workplace procedures.</p>	

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		Evidence Requirements (cont)	
2 (cont)	(g) Operate within the limits of your own authority and capabilities.		

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

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Candidate name:		Assessor initials/date
No	Activity	
1		
2		

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, why it is important that you do so, and what might happen if they are not met.	
K2	Requirements of bread weight regulations and the importance of accurate dividing and check weighing of fermented dough to comply with these regulations.	
K3	Why it is important to follow work instructions and product specifications or recipes throughout dough processing to ensure successful dough processing.	
K4	How to seek advice and make process adjustments to dough, to take into account minor changes in ingredient performance, production timing and environmental conditions, necessary to keep a dough within specification.	
K5	Common sources of dough contamination during processing.	
K6	How to avoid contamination during dough processing and what might happen if this is not done.	
K7	How to recognise and report dough that does not meet specification during processing.	
K8	The procedure for rejecting and isolating failed dough and dough portions.	
K9	What the lines and methods of effective communication during processing are and why it is important to use them correctly.	
K10	What the documentation requirements during processing are and why it is important to meet them.	
K11	Personal protective clothing/equipment and working practices which are useful in combating the potentially harmful effects of dust and allergies resulting from breathing or skin contact with ingredients or dough.	
K12	How to maintain dough condition and deal with time constraints and variations to conditions throughout processing.	
K13	The correct method for loading and unloading trays in racks.	

Notes/Comments

Assessor signature: _____ **Date:** _____