



Unit F2RM 04 (292)

Produce Craft Laminated Pastry

Unit Summary

This Unit is about understanding pastry lamination and the control of pastry processing, in both non-automated and automated bakery production environments. Laminated pastry typically includes puff pastry, Danish pastry and Croissant pastry.

You need to understand the differences between and effects of various fat incorporation methods and lamination techniques. You need to know the factors influencing pastry performance and how to optimise pastry processing conditions and techniques to achieve the best results. Understanding 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>1 Prepare dough for lamination</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Check the condition and quantity of the base dough in accordance with your instructions and specifications and take prompt action on discovering any discrepancy. (b) Select and prepare the correct quantity of pastry fat for incorporating fat. (c) Incorporate fat into the base pastry dough correctly using the specified method, tools and equipment. (d) Work with practice which minimises waste and you correctly deal with scrap material. (e) Position and maintain prepared pastry correctly for further processing. (f) Comply with health, safety, food safety and organisational requirements throughout fat incorporation operations. 	<p>Evidence of preparing dough for lamination according to workplace procedures.</p> <p>This must include three different methods for incorporating fat eg Scotch, French, English high-Speed, intended for different types of laminated pastry.</p>	

		Evidence Requirements (cont)	
2	<p>Laminate pastry</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Check the condition and quantity of the prepared pastry in accordance with your instructions and specifications and take prompt action on discovering any discrepancy. (b) Identify and prepare work area, tools and equipment for lamination. (c) Laminate prepared pastry correctly using the specified method, tools and equipment. (d) Work with practice which minimises waste and you correctly deal with scrap material. (e) Place laminated pastry in the correct condition and location, and label where required, for further processing. (f) Comply with health, safety, food safety and organisational requirements throughout lamination operations. (g) Operate within the limits of your own authority and capabilities. 	<p>Evidence of lamination pastry using two different methods for lamination eg half turns, book turns intended for different laminated pastry products, in accordance with 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 pastry processing, why it is important that you do so and what might happen if they are not met.	
K2	The purpose of the mixing process for pastry dough.	
K3	Basic blending and changes that occur during mixing that develop pastry dough structure.	
K4	The basic purpose of key ingredients in dough making which can influence dough structure, quality and texture.	
K5	The importance of maintaining a cool base dough temperature during incorporation of fat and lamination.	
K6	The importance of handling and processing pastry fats at optimum temperatures for effective incorporation of fat and lamination.	
K7	The key differences between the four methods for incorporating pastry fat in pastry; Scotch method, English method, French method, high-speed mixing method, noting how layers of dough and pastry fat have been constructed in readiness for lamination.	
K8	The basic difference between half puff, three quarter puff and full puff pastry.	
K9	The difference between half turn and book fold methods of lamination and how this contributes to building layers.	
K10	How to maintain laminated paste condition and deal with time constraints, during processing.	
K11	How to control the drying out or skinning up of product surfaces using temperature and humidity controlled environments.	
K12	How to recognise pastes that do not meet specification and what action to take to rectify or reject the paste.	

Notes/Comments

Assessor signature: _____

Date: _____