



## Unit F2S1 04 (295)

## Tin and Tray up Dough Products

### Unit Summary

This Unit is about correctly placing shaped dough in baking tins and placing a range of shaped dough and pastry products on trays for freezing, retarding, proving or baking in a non-automated bakery production environment. Dough products typically include bread and roll doughs, plain and fruited bun doughs, doughnuts, Danish and Croissant, sweet and savoury pastes, puff pastry, biscuits and scones.

You need to show that you can correctly prepare tins and trays for receiving dough products. You will need to demonstrate that you can accurately and reliably place dough products into tins and onto trays in the correct numbers and positions to specification. 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 2

- ◆ Read and understand very simple written communication.

#### Communication Access 3

- ◆ Read and understand simple written communication.

#### Numeracy Access 2

- ◆ Apply very simple numerical skills in familiar everyday contexts.

#### Numeracy Access 3

- ◆ Apply simple numerical skills in everyday contexts.

#### Problem Solving Access 2

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

#### Problem Solving Access 3

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

**Unit F2S1 04 (295)**

**Tin and Tray up Dough Products**

*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:** \_\_\_\_\_

	Evidence Requirements	Evidence/ Activity Ref No.
<p><b>You must be able to</b></p> <p>1 Tin up dough products</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Check releasing agent supplies, and tools for application of releasing agent.</li> <li>(b) Clean and apply releasing agent to sufficient numbers and correct types of baking tins, according to your instructions and specifications.</li> <li>(c) Place shaped dough portions correctly and reliably into tins.</li> <li>(d) Work with practice which minimises waste and you correctly deal with scrap material.</li> <li>(e) Cut and dress the surface of doughs according to specification, and place tins in the correct location for further processing.</li> <li>(f) Comply with health, safety, food safety and organisational requirements throughout tinning up operations.</li> </ul>	<p><b>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.</b></p> <p>Your evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of tinning up dough products according to workplace procedures.</p> <p>This must include two different types of dough products.</p>	

		Evidence Requirements (cont)	
2	<p>Tray up dough products</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Check releasing agent supplies, and tools for application of releasing agent.</li> <li>(b) Clean and apply releasing agent to sufficient numbers of baking trays according to your instructions and specifications.</li> <li>(c) Select and apply the correct lining material to trays where required.</li> <li>(d) Place individual shaped doughs onto trays in correct numbers and positions.</li> <li>(e) Work with practice which minimises waste and you correctly deal with scrap material.</li> <li>(f) Cut and dress the surface of dough portions according to specification, and rack trays in the correct location for further processing.</li> <li>(g) Use the correct procedure for loading and unloading trays in racks.</li> <li>(h) Comply with health, safety, food safety and organisational requirements throughout traying up operations.</li> <li>(i) Operate within the limits of your own authority and capabilities.</li> </ul>	<p>Evidence of traying up dough products according to workplace procedures.</p> <p>This must include three different types of dough products.</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

<b>Candidate name:</b>		<b>Assessor initials/date</b>
<b>No</b>	<b>Activity</b>	
1		
2		

<b>You need to know and understand</b>		<b>Evidence</b>
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 do 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
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Assessor signature: \_\_\_\_\_

Date: \_\_\_\_\_