



Unit F2NA 04 (298)

Retard and Prove Craft Dough Products

Unit Summary

This Unit is about the temperature and humidity control of dough products, including freezing, retarding, recovering and proving methods 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, scones and biscuits.

You need to show that you can correctly place products in the required temperature controlled environments of a freezer, retarder and prover, and monitor their processing through different environments including a recovery phase. You will need to demonstrate that you can correctly control the proof of fermented products in preparation for baking or frying. 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.

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: _____

	Evidence Requirements	Evidence/ Activity Ref No.
<p>You must be able to</p> <p>Retard and recover dough products</p> <p>This means you:</p> <p>1 (a) Check the operating condition of retarding equipment.</p> <p>(b) Correctly load retarding equipment with dough products, according to your instructions and specifications.</p> <p>(c) Check and monitor retarding equipment settings.</p> <p>(d) Work with practice which minimises waste and you correctly deal with scrap material.</p> <p>(e) Correctly unload retarding equipment at the required time and position dough products in the correct location for further processing.</p> <p>(f) Comply with health, safety, food safety and organisational requirements throughout retarding operations.</p>	<p>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.</p> <p>Your evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of retarding and recovering dough products according to workplace procedures.</p> <p>This must include five different types of dough products.</p>	

		Evidence Requirements (cont)	
2	<p>Prove fermented products</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) You check the operating condition of proving equipment. (d) Correctly load proving equipment with fermented products, according to your instructions and specifications. (c) Check and monitor proving equipment settings. (f) Work with practice which minimises waste and you correctly deal with scrap material. (g) Correctly unload proving equipment at the required time and position proved products ready for further processing. (h) Comply with health, safety, food safety and organisational requirements throughout proving operations. (i) Operate within the limits of your own authority and capabilities. 	<p>Evidence of proving fermented products according to workplace procedures.</p> <p>This must include five 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

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Candidate name:		Assessor initials/date
No	Activity	
1		
2		
3		

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 retarding and proving, why it is important that you do so and what might happen if they are not met.	
K2	The importance of retarding, recovering and proving to the required specifications for effective process control.	
K3	The purpose of retarding, recovering and proving processes for dough and the importance of achieving the specified outcome.	
K4	The basic principles of the retarding process; the importance of controlling temperature, humidity and time, and their effect on maintaining dough condition.	
K5	The basic principles of the recovery process; the importance of controlling temperature, humidity and time, and their effect on maintaining dough condition.	
K6	The basic principles of the proving process; the importance of controlling temperature, humidity and time, and their effect on maintaining dough condition.	
K7	The basic function of key ingredients in retarding, recovering and proving dough making which can influence dough condition.	
K8	How to recognise a dough which is not conforming to specification and what basic corrective actions may be relevant.	

Notes/Comments

Assessor signature: _____

Date: _____