Unit XXXX 04 (312)   Oven Bake Craft Flour Confectionery

Unit Summary

This Unit is about oven baking a range of flour confectionery products in a non automated bakery production environment. Flour confectionery products typically include; cake and sponge based products, almond based confectionery, meringue.

You need to show that you can correctly prepare for baking which will include the setting of oven temperatures. You will need to demonstrate that you can oven bake products to the required standards using the correct procedures as described in a product 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 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:

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 **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.** Your evidence must be work-based, simulation alone is only allowed where shown in **bold italics**	Evidence/ Activity Ref No.
1	Prepare for baking flour confectionery This means you: (a) Check and adjust oven settings according to your instructions and specifications. (b) Check the condition of products available for baking. (c) Position racks to minimise distance and avoid contamination of products when transferring trays. (d) Comply with health, safety, food safety, and organisational requirements throughout preparation operations.	Evidence of preparing for baking flour confectionery according to workplace procedures. This must include five different flour confectionery products.	
2	Bake flour confectionery This means you: (a) Check the operating condition of the oven according to your instructions and specifications. (b) Correctly transfer products from racks to the oven stock. (c) Correctly set the oven and position products, according to production schedule needs. (d) Check and monitor the baking of products and correctly operate dampers as required. (e) Re-position products within the oven as necessary and adjust oven settings to meet baking needs. (f) Correctly draw products from the oven when the product specification for baking is met, and remove products from tins and trays.	Evidence of baking flour confectionery according to workplace procedures. This must include five different flour confectionery products using both peel and hand setting operations. .	

		Evidence Requirements (cont)	
2 (cont)	(g) Correctly position baked products for cooling, store tins and trays and take prompt action to isolate substandard products. (h) Comply with health, safety, food safety and organisational requirements throughout baking operations. (i) 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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No	Activity	Assessor initials/date
1		
2		

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You need to know and understand 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.	**Evidence**
K1	To what standards of health and safety and food safety you are required to work during flour confectionery processing, why it is important that you do so, and what might happen if they are not met.	
K2	The purpose and application of releasing agents during baking.	
K3	Basic types of and purpose of tray lining materials used during baking.	
K4	How to source and read work instructions and specifications to check and monitor required oven settings.	
K5	Common sources of product contamination during rack transfer and baking.	
K6	How to avoid contamination during transfer, baking and de-tinning/traying of products and what might happen if this is not done.	
K7	How to recognise and report baked products that do not meet specification.	
K8	The procedure of rejecting and isolating failed baked products.	
K9	The main types of bakery ovens in current use and how these are insulated and fuelled.	
K10	The methods by which heat is transferred to products during baking.	
K11	The basic changes that take place within bakery products during the baking process, including the importance of steam generation within products.	
K12	The importance of oven conditions and their control; temperature, humidity, supply of top and bottom heat, damper control, in monitoring the progress of oven baking.	
K13	The effect of and temperature and steam on products during baking.	
K14	The importance of correctly positioning baked products for cooling and which might happen if this is not done.	

Notes/Comments

Assessor signature: _____   **Date:** _____