



Unit F2KW 04 (582)

Design and Develop Specialist Individual Dough Based Products

Unit Summary

This Unit is about designing and developing specialist individual dough based products, in a non-automated bakery production environment. Typical products of this type require advanced craft design and development skills and may go on to be produced as individual products specifically to meet customers' orders. Examples include presentation breads like wheatsheaves, shields and plaques, specialist pastry products for special occasions and other speciality products using doughs as their base. Whilst these products are not designed for batch or continuous production, they may be adapted for these purposes through further product development.

You need to show that you can research appropriate design techniques and materials which may meet customers' needs. You will need to test and evaluate these designs, techniques and materials to establish whether they can satisfy customers' needs. Finally, you will need to be able to prepare a product specification which will enable the product to be made, to the meet the requirements of the customers' order.

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:

Working With Others Intermediate 2

- ◆ Work with others in a group to analyse, plan and complete an activity.

Problem Solving Intermediate 2

- ◆ Analyse a situation or issue.
- ◆ Plan, organise and complete a task.
- ◆ Review and evaluate a problem solving activity.

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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.
<p>Research designs, techniques and materials</p> <p>This means you:</p> <p>1 (a) Review and understand the customer requirements for design and development.</p> <p>(b) Formulate and record structured ideas for outline design and development.</p> <p>(c) Research appropriate records and information and identify useful design features, production techniques and materials.</p> <p>(d) Select designs, techniques and materials for evaluation.</p>	<p>Evidence of research designs, techniques and materials in accordance with workplace procedures.</p>	
<p>Test and evaluate designs, techniques and materials</p> <p>This means you:</p> <p>2 (a) Test designs, techniques and materials.</p> <p>(b) Evaluate designs, techniques and materials and record findings.</p> <p>(c) Present the results of your evaluation for approval.</p> <p>(d) Comply with health, safety, food safety and organisational requirements.</p>	<p>Evidence of testing and evaluating designs, techniques and materials in accordance with workplace procedures.</p>	

		Evidence Requirements (cont)	
3	<p>Prepare product specification</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Identify and collate information and data to inform the product specification. (b) Produce an accurate product specification which meets customer requirements. (c) Ensure that the product specification meets organisational requirements including those for health, safety and food safety. (d) Present the product specification for approval and storage. 	Evidence of preparing product specification in accordance with workplace procedures.	

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		

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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, why it is important that you do so and what might happen if they are not met.	
K2	How to plan production for specialist individual products.	
K3	Application and use of resources for individual products.	
K4	How to quality control production for individual products.	
K5	Accurate interpretation and use of product specifications.	
K6	Correct use of individual advanced craft production tools and equipment.	
K7	Behaviour, characteristics and changes of materials used during production and storage.	
K8	Recovery, utilisation and disposal of production waste materials.	
K9	Permitted use of colours and additives in advanced craft production.	
K10	Correct storage for specialist individual products.	
K11	How to provide appropriate advice and guidance for the despatch and transport of specialist individual products.	

Notes/Comments

Assessor signature: _____**Date:** _____