## **PPL1PC12** **(J8J7 04)**

## Cook and Finish Simple Bread and Dough Products

### Candidate’s statement

I confirm that the evidence detailed in this unit is my own work.

|  |  |
| --- | --- |
| Candidate’s name |  |
| Candidate’s signature |  |
| Date |  |

### Assessor’s statement

I confirm that the candidate has achieved all the requirements of this unit.

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| --- | --- |
| Assessor’s name |  |
| Assessor’s signature |  |
| Date |  |
| Countersigning Assessor’s name(if applicable) |  |
| Countersigning Assessor’s signature(if applicable) |  |
| Date |  |

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### Internal Verifier’s statement

I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

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| --- | --- |
| Internal Verifier’s name |  |
| Internal Verifier’s signature |  |
| Date |  |
| Countersigning Internal Verifier’s name (if applicable) |  |
| Countersigning Internal Verifier’s signature (if applicable) |  |
| Date |  |

|  |  |
| --- | --- |
| External Verifier’s initials (if sampled) |  |
| Date |  |

#### Unit overview

This standard is about cooking and finishing simple bread and dough products, for example:

* freshly made dough
* ready-made par-cooked dough

You will use the following cooking and finishing methods:

* baking
* glazing
* dusting

This standard focuses on the technical knowledge and skills required to cook and finish simple bread and dough products; however it should be assessed in the wider context of safe and hygienic working practices.

#### Sufficiency of evidence

There must be sufficient evidence to ensure that the candidate can consistently achieve the required standard over a period of time in the workplace or approved realistic working environment.

#### Performance criteria (What you must do)

There must be evidence for all performance criteria (PC).

The assessor **must** assess PCs 1-5 by directly observing the candidate’s work.

PC 6 may be assessed by alternative methods if observation is not possible.

1. Check the products to make sure they are fit for cooking.
2. Choose the correct tools and equipment to cook and finish simple bread and dough products.
3. Use the tools and equipment correctly when cooking and finishing simple bread and dough products.
4. Cook and finish the product as required.
5. Make sure the bread and dough product is at the correct temperature for holding and serving.
6. Store any cooked bread and dough products not for immediate use in line with food safety regulations.

#### Performance criteria evidence

| **Evidence reference** | **Evidence description** | **Date** | **PC1** | **PC 2** | **PC 3** | **PC 4** | **PC5** | **PC 6** |
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#### Scope / range (What you must cover)

**All** scope / range must be covered. There must be performance evidence, gathered through direct observation by the assessor of the candidate’s work for a minimum of:

1. Bread and dough products – **one from**:

1.1 freshly made dough

1.2 ready-made par-cooked dough

1. Preparation, cooking and finishing methods - **two from:**

2.1 baking

2.2 glazing

2.3 dusting

Evidence for any “what you must cover” point not included in the minimum observation requirements may be assessed using alternative assessment methods.

#### Scope / range evidence

| **Evidence reference** | **Evidence description** | **Date** | **1.1** | **1.2** | **2.1** | **2.2** | **2.3** |
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#### Knowledge and understanding (What you must know and understand)

For those knowledge statements that relate to **how** the candidate should do something, the assessor may be able to infer that the candidate has the necessary knowledge from observing their performance or checking products of their work. In **all** other cases, evidence of the candidate’s knowledge and understanding must be gathered by alternative methods of assessment (eg oral or written questioning).

| **Knowledge statement** | **Evidence reference** | **Date** |
| --- | --- | --- |
| 1. How to store uncooked bread and dough products.
 |  |  |
| 1. How to check to make sure bread and dough products are fit for cooking and finishing.
 |  |  |
| 1. Why and to whom you should report any problems with the bread, dough or other ingredients.
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| 1. The right tools and equipment for cooking and finishing methods.
 |  |  |
| 1. Why it is important to use the correct tools and equipment.
 |  |  |
| 1. How to use the cooking and finishing methods correctly.
 |  |  |
| 1. The correct storage requirements for simple bread and dough products not for immediate consumption.
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#### Supplementary evidence

| **Reference** | **Evidence description** | **Date** |
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#### Assessor feedback on completion of the unit: