## **PPL2PC23** **(J8JR 04)**

## Prepare, Cook and Finish Basic Bread and Dough Products

### Candidate’s statement

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

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| --- | --- |
| 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 |  |

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

#### Unit overview

This standard is about preparing, cooking and finishing basic bread and doughproducts, for example:

* enriched dough products, eg Chelsea buns, doughnuts
* bread, bread rolls
* naan breads
* pitta breads
* pizzas
* soda bread dough

The standard covers a range of preparation and cooking methods associated with basic bread and dough products. The standard also covers finishing methods for bread and dough products.

#### 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 1-8 by directly observing the candidate’s work.

For PC 9, if it is not possible to observe both “holding” and “serving”, alternative methods of assessment may be used for one of them (that is, either holding or serving) but the assessor must observe the other.

PC 10 may be assessed by alternative methods if observation is not possible.

1. Select the type and quantity of ingredients required for preparation.
2. Check the ingredients meet quality and other requirements.
3. Choose the correct tools and equipment required to prepare, cook and finish the bread and dough product.
4. Use the tools and equipment correctly when preparing, cooking and finishing the bread and dough product.
5. Prepare the ingredients to meet the requirements of the bread and dough product.
6. Cook the ingredients to meet the requirements of the bread and dough product.
7. Check the bread and dough product has the correct flavour, colour, texture, quantity and finish.
8. Finish and present the bread and dough product to meet requirements.
9. Make sure the bread and dough product is at the correct temperature for holding and serving.
10. 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** | **PC 7** | **PC 8** | **PC9** | **PC 10** |
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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 - **two from:**

1.1 enriched dough

1.2 soda bread dough

1.3 bread dough

1.4 naan dough / pitta dough / pizza dough

1.5 gluten-free products

**Seven** **from across the following preparation and cooking methods:**

1. Preparation methods

2.1 weighing / measuring

2.2 sieving

2.3 mixing / kneading

2.4 proving

2.5 knocking back

2.6 shaping

1. Cooking methods

3.1 baking

3.2 frying

1. Finishing methods - **one from:**

4.1 glazing

4.2 icing

4.3 filling

4.4 decorating

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 (continued on next page)

| **Evidence reference** | **Evidence description** | **Date** | **1.1** | **1.2** | **1.3** | **1.4** | **1.5** | **2.1** | **2.2** | **2.3** | **2.4** | **2.5** | **2.6** | **3.1** | **3.2** |
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#### Scope / range evidence (continued)

| **Evidence reference** | **Evidence description** | **Date** | **4.1** | **4.2** | **4.3** | **4.4** |
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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** |
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| 1. Different types of bread and dough products and their characteristics. |  |  |
| 2. How to make sure that the ingredients meet product requirements. |  |  |
| 3. What quality points to look for in bread and dough products. |  |  |
| 4. Why and to whom you should report any problems with the bread or dough products or other ingredients |  |  |
| 5. The correct tools and equipment to carry out the required preparation and cooking methods  |  |  |
| 6. How to carry out each of the preparation, cooking and finishing methods according to product requirements. |  |  |
| 7. Why it is important to use the correct techniques, tools and equipment when preparing, cooking and finishing bread and dough products. |  |  |
| 8. The correct temperatures for cooking bread and dough products and why these temperatures are important. |  |  |
| 9. How to check and adjust a bread and dough product to make sure it has the correct colour, flavour, texture quantity and finish. |  |  |
| 10. The correct temperatures and conditions for holding and serving bread and dough products. |  |  |
| 11. The correct temperatures and procedures for storing bread and dough products not for immediate use. |  |  |
| 12. Healthy eating options when preparing, cooking and finishing bread and dough products. |  |  |

#### Supplementary evidence

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