## **PPL3PC15** **(J8KK 04)**

## Prepare, Cook and Finish Complex 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 |  |

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

#### Unit overview

This standard is about preparing, cooking / baking and finishing complex

bread and dough products, for example

* tea breads
* brioche
* croissants / danish pastries
* bagels
* pumpernickel
* peshwari naan
* focaccia / ciabatta
* sour dough

#### 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 1-7 by directly observing the candidate’s work.

For PC 8, if it is not possible to observe both “holding” and “serving”, alternative methods of assessment may be used for one of them (ie, either holding **or** serving) but the assessor must observe the other.

PC 9 may be assessed by alternative methods if observation is not possible.

1. Select the type and quantity of ingredients needed for the product.
2. Check the ingredients to make sure they meet quality standards and other requirements.
3. Choose the correct tools and equipment to prepare, cook and finish the products.
4. Use the tools and equipment correctly when preparing, cooking and finishing the products.
5. Prepare and cook the ingredients to meet requirements.
6. Check the bread and dough product has the correct colour, texture and finish.
7. Present the bread and dough product to meet requirements.
8. Make sure the bread and dough product is at the correct temperature for holding and serving.
9. Store any cooked bread and dough product not for immediate use in line with food safety regulations.

#### Performance criteria evidence

| **Evidence reference** | **Evidence description** | **Date** | **PC 1** | **PC 2** | **PC 3** | **PC 4** | **PC 5** | **PC 6** | **PC 7** | **PC 8** | **PC 9** |
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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: **all three:**

1.1 enriched dough

1.2 laminated dough

1.3 bread dough

1. Preparation and cooking methods – **nine from:**

2.1 weighing / measuring

2.2 sieving

2.3 mixing / kneading

2.4 proving

2.5 knocking back

2.6 shaping

2.7 laminating

2.8 folding

2.9 baking

2.10 frying

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** | **1.3** | **2.1** | **2.2** | **2.3** | **2.4** | **2.5** | **2.6** | **2.7** | **2.8** | **2.9** | **2.10** |
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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. Different types of complex bread and dough products and their characteristics. |  |  |
| 1. How to select the correct type, quality and quantity of ingredients to meet product requirements. |  |  |
| 1. What you should do if there are problems with the ingredients. |  |  |
| 1. What the correct tools and equipment are to carry out the required preparation and cooking methods. |  |  |
| 1. How to carry out each of the preparation and cooking methods according to product requirements. |  |  |
| 1. The quality points relating to prepared fermented dough products. |  |  |
| 1. Why it is important to use the correct tools knives, equipment and techniques when preparing, cooking and finishing products. |  |  |
| 1. The effects of varied temperatures and humidity on the ingredients used. |  |  |
| 1. The storage/holding requirements and ideal conditions for processed dough products and what precautions should be taken when storing dough products. |  |  |
| 1. Common faults in complex bread and dough products and how to minimise and correct them. |  |  |
| 1. The processing methods appropriate to each type of fermented dough product. |  |  |
| 1. Current trends in relation to complex bread and dough products. |  |  |
| 1. The quality points relating to finished complex dough products. |  |  |
| 1. Healthy eating options when preparing, cooking and finishing complex bread and dough products. |  |  |

#### Supplementary evidence

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