

QCF Level	2
Credit value	2
UAN	H/502/8330
NOS	2PR16

Unit aim and purpose

This unit aims to provide learners with the knowledge of how to prepare flour, dough and tray bakes, as well as how to correctly store items not for immediate use. It will also provide learners with knowledge of baking and frying products such as biscuits and scones.

Learning outcomes and assessment criteria

1 Know how to prepare flour, dough and tray baked products.

The Learner can:

- a Describe problems that can occur when preparing **flour, dough and tray-baked products**
- b Explain why ovens should be at the correct temperature before baking starts
- c Explain why time and temperature are important when preparing flour, dough and tray-baked products
- d Outline **quality points** in flour, dough and other ingredients for tray-baked products
- e Describe **preparation methods** for flour, dough and tray baked products

2 Know how to cook flour, dough and tray baked products.

The Learner can:

- a Describe **cooking methods** for flour, dough and tray-baked products
- b Describe how to identify when flour, dough and tray-baked products have the correct aroma, colour, texture and consistency
- c Describe **problems that can occur** when cooking flour, dough and tray baked products

3 Know how to finish and present flour, dough and tray baked products

The Learner can:

- a Describe how to present flour, dough and tray-baked products
 - b State why it is important to use the correct equipment when portioning
 - c State **healthy eating considerations** when producing flour, dough and tray-baked products
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Range

Flour, dough and tray baked products

Pre-prepared pastry, cake/sponge mixes, scone mix, dough mix, biscuit mix, tray-bake mix

Quality points in ingredients

No signs of pest infestation, no physical contaminants, butter (smooth texture, creamy in colour to deep yellow, no strong smell) eggs (cracked or damaged eggs should not be used)

Preparation methods

Using prepared mixes, weighing/measuring, creaming/beating, whisking, folding, rubbing in, greasing, mixing, kneading, portioning, shaping, lining, melting, rolling, cutting

Cooking methods

Baking, frying

Problems that can occur

Lack of product, infested product, lack of equipment, incorrect technique used, broken or damaged machinery

Healthy eating options

Reduce salt and sugar where possible, use unsaturated fat, substitute ingredients high in fat with healthier options