

FDQ Unit No	P990		
Title	Demonstrate pre-bake skills in scone based flour confectionery		
Level	2	RITS Reference	D/503/2344
Credit value	2	GLH	20
Learning Outcomes		Assessment Criteria	
The learner will:		The learner can:	
1. Select, weigh and measure ingredients for scone based products		1.1 Select and check ingredients as required by recipe, to include <ul style="list-style-type: none"> • fruited scones • cheese scones • rock cakes or raspberry buns • hot plate scones 1.2 Select and check weighing and measuring equipment 1.3 Weigh and measure ingredients as required by recipes.	
2. Prepare and mix scone based doughs		2.1 Select and check mixing equipment and accessories 2.2 Load ingredients into mixer 2.3 Mix scone based doughs as required by recipe specification, to include; <ul style="list-style-type: none"> • fruited scones • cheese scones • rock cakes or raspberry buns • hot plate scones 2.4 Unload mixer and place doughs ready for further processing.	
3. Roll, cut out and portion scone based doughs		3.1 Select and check rolling, cutting and portioning tools and equipment 3.2 Prepare trays and rings for portioned doughs 3.3 Roll, cut and portion doughs, to include; <ul style="list-style-type: none"> • fruited scones • cheese scones • rock cakes or raspberry buns • hot plate scones 3.4 Tray up portioned dough products.	
4. Understand how to pre-bake process scone based doughs		4.1 Outline the importance of following work instructions, recipe and specifications to ensure successful dough processing 4.2 Describe how to keep doughs within specification, to include: <ul style="list-style-type: none"> • minor changes in ingredient performance • production timing • changing environmental conditions 4.3 Describe how to avoid contamination during dough processing 4.4 Outline the specified method for loading and unloading trays	

	in racks.
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Additional information about the unit	
Unit purpose and aim(s)	<p>This unit supports vocational development for those who need to demonstrate pre-bake skills and knowledge in scone based flour confectionery, in a learning environment.</p> <p>The unit is designed for use primarily by those who plan to enter the food and drink industry, in a bakery operative role. It is designed to assess skills and knowledge demonstrated in a learning environment. It does not confirm competence in the workplace.</p> <p>The aim of the unit is to assess underpinning knowledge and understanding to recognised National Occupational Standards.</p>
Unit expiry date	
Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula (if appropriate)	<p>This unit of assessment relates directly to Improve Sector Performance Standards (approved as National Occupational Standards) CB.101S Select, weigh and measure bakery ingredients, CB.102K Understand how to select, weigh and measure bakery ingredients, CB.201S Prepare and mix flour confectionery, CB.203S Hand deposit, pipe and sheet flour confectionery, CB.205S Tray up and prepare flour confectionery for baking, CB.208K Understand how to process flour confectionery.</p>
Assessment requirements or guidance specified by a sector or regulatory body (if appropriate)	<p>This unit is designed to assess the skills and understanding of learners when pre-bake processing scone based flour confectionery. It can be assessed off the job in the learning environment.</p> <p>The learner must demonstrate their skills, knowledge and understanding, to meet all assessment criteria. Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding.</p> <p>The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>
Support for the unit from a SSC or appropriate other body (if required)	Improve Ltd
Location of the unit within the subject/sector classification system	04 Engineering and Manufacturing Technologies
Name of the organisation submitting the unit	Improve

Availability for use	Shared
Unit available from	
Unit Category	VS
Unit Reference	CB.101.4S