

FDQ Unit No	P993		
Title	Demonstrate skills in processing bakery morning goods		
Level	2	RITS Reference	T/503/2348
Credit value	3	GLH	30
Learning Outcomes		Assessment Criteria	
The learner will:		The learner can:	
1. Select, weigh and measure ingredients for morning goods		1.1 Select and check ingredients as required by recipes, to include <ul style="list-style-type: none"> • plain and fruited bun dough • danish pastry and Croissant • doughnuts 1.2 Select and check weighing and measuring equipment 1.3 Weigh and measure ingredients as required by recipes.	
2. Prepare and mix dough for morning goods		2.1 Select and check mixing equipment and accessories 2.2 Load ingredients into mixer 2.3 Mix doughs as required by recipe specification, to include; <ul style="list-style-type: none"> • plain and fruited bun dough • danish pastry and Croissant • doughnuts 2.4 Unload mixer and prepare dough ready dividing and further processing.	
3. Portion, shape and mould morning goods		3.1 Check dough is in correct condition for dividing 3.2 Select and check processing tools and equipment to include; <ul style="list-style-type: none"> • knives or scrapers • scales and weights • rolling pins and cutters 3.3 Hand portion doughs to ensure waste is minimised, to include dough intended for; <ul style="list-style-type: none"> • fruited bun loaves and buns • doughnuts 3.4 Roll, shape, fill and portion doughs to include; <ul style="list-style-type: none"> • danish pastry and Croissant • chelsea or Belgian buns 3.5 Hand mould and shape dough according to process requirements.	
4. Tin and tray up morning goods		4.1 Apply releasing agent to baking tins 4.2 Apply releasing agent or siliconised paper to trays 4.3 Tin up moulded dough for fruited loaves 4.4 Tray up buns, danish pastry, croissant and doughnuts 4.5 Wash and dress surfaces of dough according to processing	

	requirements.
5. Understand how to pre-bake process morning goods	<p>5.1 Outline the importance of following work instructions, recipe and specifications to ensure successful dough processing</p> <p>5.2 Describe how to keep dough within specification, to include:</p> <ul style="list-style-type: none"> • minor changes in ingredient performance • production timing • changing environmental conditions <p>5.3 Describe how to avoid contamination during dough processing</p> <p>5.4 Outline the specified method for loading and unloading trays in racks.</p>

FDQ Unit No	P993
Title	Demonstrate skills in processing bakery morning goods
Additional information about the unit	
Unit purpose and aim(s)	<p>This unit supports vocational development for those who need to demonstrate skills and knowledge in processing morning goods, 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.103S Prepare and mix dough, CB.105S Hand divide, mould and shape fermented dough, CB.110S Tin and tray up dough products and CB.116K Understand how to process dough.</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 processing morning goods. 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.101.5S