

Bake-off products for sale in food operations

Overview

This standard covers the skills and knowledge needed for you to bake-off products for sale in food operations and the associated supply chain.

This standard is about how you prepare bake off products. You will need to be able to understand and work with specifications for baking and finishing a range of bake off products as well as using a variety of different items of equipment correctly and safely. Hygiene and safety are key factors in the performance of this unit in terms of the way you work and the way you look after the products that you are working with. You are expected to ensure that products are available for display as and when required and be able to make decisions about the quality of products and what to do with them if they do not meet the required quality. Complying with and understanding health and safety, food safety and organisational requirements are essential features of this standard.

This standard is for you if you work in food manufacture and/or supply operations and are involved in bake-off products in food operations.

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Performance criteria

You must be able to:

Bake off products for sale (bake-off)

1. bake products to specification using required operational procedures
2. check that baked products meet the requirements of the production schedule and the product specification
3. carry out a check of the product and confirm that products have been baked correctly
4. take action in line with operational requirements where products fail to meet the product specification
5. store products at the correct temperature for the next stage in the bakery process

Glaze and decorate bake off products

6. comply with health, safety and hygiene requirements
7. confirm that products are in the specified condition for glazing or decorating
8. check that finishing materials and methods conform to specification for texture, colour and temperature
9. confirm that glazed and decorated products conform to the product specification and are positioned for the next stage in the bakery process
10. take action in line with operational requirements where finished products fail to meet the product specification
11. make sufficient glazed and decorated products available to meet production requirements
12. reclaim waste materials or dispose of them according to operational requirements

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Knowledge and understanding

You need to know and understand:

1. the factors that affect baking including temperature, time, humidity, weight, shape
2. basic changes to products during baking
3. importance of correct cooling conditions
4. types of finishing materials for bake off products and their use
5. key factors that affect the handling and application of glazes and decorative materials
6. assessment procedures for confirming quality
7. how to recognise products that fail to meet the specification and the appropriate action that should be taken if products do not meet the required standards
8. key features of legal and standard operational requirements, and how they impact on each other and working practices
9. reporting procedures

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