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| Title | **Prepare, bake and finish simple bread and dough products** | | |
| Level | **2** | **Credits** | **5** |

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| Purpose | The aim of this module to develop basic knowledge, skills and understanding to prepare, bake and finish simple bread and dough products |

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| Classification ISCED | 1013 Hotel, restaurants and catering |

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| Available grade | Competent / Not yet competent |

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| Modification history | N/A |

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| **Competency standards** | **Performance criteria** | **Knowledge of understanding** |
| LU1: Assemble food and equipment to prepare and cook simple bread and dough products | P1 Identify requirements for preparing and cooking bread products  P2 Choose and use tools and equipment for preparing and cooking bread products correctly  P3 Use appropriate methods to prepare bread products for cooking  P4 Check that preparation for bread products meets quality requirements  P5 Use appropriate methods to cook bread products  P6 Check that the dish has the correct flavor, consistency and quantity  P7Check that cooking of bread products meets quality requirements | K1 Explain to store fresh simple bread and dough products correctly before cooking  K2 Explain to check that bread and dough ingredients are fit for preparation and cooking  K3 Brief you should do if there are problems with the bread and dough ingredients or other ingredients  K4Define it is important to use the correct tools and equipment to prepare and cook simple bread and dough products  K5Explain to carry out the appropriate cooking methods correctly  K6 Explain to finish and season simple bread and dough products according to requirements |
| **LU2: Use basic methods and equipment (under indirect supervision** | P1 Identify requirements for preparing and cooking dough products  P2 Choose and use tools and equipment for | K1 Explain to store fresh simple bread and dough products correctly before cooking  K2 Explain to check that bread and dough ingredients are |

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| **from Chef de Partie and other associates) to prepare simple bread and dough products for cooking** | preparing and cooking dough products correctly  P3 Use appropriate methods to prepare dough products for cooking  P4 Check that preparation for dough products meets quality requirements  P5 Use appropriate methods to cook dough products  P6 Check that the dish has the correct flavor, consistency and quantity  P7Check that cooking of dough products meets quality requirements  P8 Correct temperatures for holding simple bread and dough products | fit for preparation and cooking  K3 Brief you should do if there are problems with the bread and dough ingredients or other ingredients  K4Define it is important to use the correct tools and equipment to prepare and cook simple bread and dough products  K5Explain to carry out the appropriate cooking methods correctly  K6 Explain to finish and season simple bread and dough products according to requirements |
| **LU3: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish ingredients for simple bread and dough products dishes** | P1 Identify requirements for preparing and cooking dough products correctly  P2 Choose and use tools and equipment for preparing and cooking dough products correctly  P3 Use appropriate methods to prepare dough products correctly for cooking  P4 Check that preparation of dough products | K1 Explain to store fresh simple bread and dough products correctly before cooking  K2 Explain to check that bread and dough ingredients are fit for preparation and cooking  K3 Brief you should do if there are problems with the bread and dough ingredients or other ingredients  K4Define it is important to use the correct tools and equipment to prepare and cook simple bread and dough |

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|  | correctly meets quality requirements  P5 Use appropriate methods to cook dough products correctly  P6Check that the dough products has the correct flavor, consistency and quantity  P7Check that cooking of dough products  meets quality requirements | products  K5Explain to carry out the appropriate cooking methods correctly  K6 Explain to finish and season simple bread and dough products according to requirements |
| **LU4: Present simple bread and dough products for service following senior guidance** | P1 Garnish and present the product to meet organizational specifications  P2 Make sure products are at correct temperature for holding and serving  P3 Safely store cooked simple bread and dough products not for immediate use | K1 Explain to store fresh simple bread and dough products correctly before cooking  K2 Explain to check that bread and dough ingredients are fit for preparation and cooking  K3 Brief you should do if there are problems with the bread and dough ingredients or other ingredients  K4Define it is important to use the correct tools and equipment to prepare and cook simple bread and dough products  K5Explain to carry out the appropriate cooking methods correctly  K6 Explain to finish and season simple bread and dough products according to requirements |