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| Title | **Prepare, cook and finish complex bread and dough products** | | |
| Level | **3** | **Credits** | **6** |

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| Purpose | The aim of this module to develop knowledge, skill and understanding to prepare, cook and finish complex 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 Unit** | **Performance Criteria** | **Knowledge and Understanding** |
| **M1 Assemble food and equipment to prepare, cook and finish complex bread and dough products.**  **Overview**  This Competency Standard is about preparing, cooking and finishing complex bread and dough products, for example: | P1- Assemble food and ingredients required to prepare, cook and finish complex bread and dough products  P2- Where necessary, defrost ingredients for bread and dough products and other ingredients for complex bread and dough products  P3- Select appropriate equipment needed to prepare, cook and finish complex bread and dough products  P4- Check that ingredients for bread and dough products and other ingredients meet type, quality and quantity requirements | K1-Prepare, cover, mention dated and store fresh and frozen bread and dough products and ingredients for bread and dough products correctly before cooking.  K2- Do experiment to check that ingredients for bread and dough products is fit for preparation and cooking  K3- Replace if there are problems with the ingredients for bread and dough products or other ingredients  K4- Mention preparation time and check physical condition to decide that ingredients for bread and dough products needs defrosting before cooking.  K5-Follow instruction from standard recipe card to prepare complex bread and dough products including defrosting, seasoning and storing  K6-Monitor that production staff are using correct tools and equipment to prepare, cook and finish complex bread and dough products  K7- Observe to carry out the appropriate cooking methods correctly  K8- Apply thumb test and use of thermometer to finish bread and dough products according to requirements |
| **M2- Use appropriate methods and equipment to prepare complex bread and dough products for** | P1- Identify requirements for preparing complex bread and dough products for cooking  P2- Choose and use tools and equipment for preparing complex bread and dough products correctly  P3- Use appropriate methods to prepare complex bread and dough products for cooking |

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| **cooking.** | P4- Check that preparation of complex bread and dough products meets quality requirements. | K9- Use correct temperatures for holding complex bread and dough products  K10-Understand organizational guidelines for health and safety  K11- Mention Special requirements for food safety K12- Coordinate with food inspectors as required  K13- Keep used record of Maintenance of HACCP standards. |
| **M3- Use appropriate methods and equipment to cook complex bread and dough products**. | P1- Identify requirements for cooking complex bread and dough products  P2- Choose and use tools and equipment to cook complex bread and dough products correctly  P3- Use appropriate methods to cook complex bread and dough products  P4- Combine ingredients for bread and dough products with other ingredients  P5- Check that the dish has the correct flavor, consistency and quantity  P6- Check that cooking of complex bread and dough products meets quality requirements. |
| **M4- Present bread and dough products for service.** | P1- Finish, garnish and present the dish to meet organizational specifications  P2- Make sure dishes are at correct temperature for holding and serving  P3- Safely store cooked complex bread and dough products and ingredients for bread and dough products not for immediate use. |