

Produce laminated pastry in bakery operations

Overview

This standard covers the skills and knowledge needed to prepare base dough for lamination by incorporating pastry fat and then laminating pastry in bakery operations. Pastry types typically include; Puff pastry, Danish and Croissant pastry.

You need to show and understand how you incorporate pastry fat using recognised preparation methods. You will need to produce laminated pastry using specified methods, meet final specifications and store pastry for processing. You need to understand the differences between and effects of various fat incorporation methods and lamination techniques. You need to know the factors influencing pastry performance and how to optimise pastry processing conditions and techniques to achieve the specified results. You need to know how to recognise and prevent contamination during processing. Complying with and understanding health and safety, food safety, allergen and organisational requirements are essential features of this standard.

This standard is for you if you work in bakery operations, and is applied in the context of laminated pastry production.

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Performance criteria

You must be able to:

Prepare dough for lamination

1. check the condition and quality of the base dough in accordance with your instructions and specifications and take prompt action on discovering any discrepancy
2. select and prepare the correct quantity of pastry fat for incorporating fat in accordance with specifications
3. incorporate fat into the base pastry dough using the specified method, tools and equipment
4. minimise waste and deal with scrap material in accordance with procedures
5. position and maintain prepared pastry for further processing
6. comply with health, safety, food safety, allergen and organisational requirements throughout fat incorporation operations

Laminate pastry

7. check the condition and quantity of the prepared pastry in accordance with your instructions and specifications and take prompt action on discovering any discrepancy
8. identify and prepare work area, tools and equipment for lamination in accordance with procedures
9. laminate prepared pastry, trim and rework using the specified method, tools and equipment
10. minimise waste and deal with scrap material in accordance with procedures
11. place laminated pastry in the correct condition and location, and label where required, for further processing
12. comply with health, safety, food safety, allergen and organisational requirements throughout lamination operations
13. carry out cleaning, lubrication and detection activities in accordance with procedures
14. operate within the limits of your own authority and capabilities

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Knowledge and understanding

You need to know and understand:

1. the standards of health and safety and food safety you are required to comply with, why it is important that you do so, and what might happen if standards are not met
2. why it is important to follow work instructions and product specifications or recipes throughout lamination
3. how to recognise and report dough/paste that does not meet specification, and the procedure for rejecting and isolating failed dough and dough portions
4. how to seek advice and make process adjustments to dough, to take into account minor changes in ingredient performance, production timing and environmental conditions, necessary to keep a dough within specification
5. how to prevent dough contamination and cross contamination during lamination and what might happen if this is not done
6. what the lines and methods of effective communication during processing are and why it is important to use them correctly
7. what the documentation requirements during processing are and why it is important to meet them
8. personal protective clothing/equipment and working practices which are useful in combating the potentially harmful effects of dust and allergies resulting from breathing or skin contact with ingredients or dough
9. how to maintain dough condition and deal with time constraints and variations to conditions throughout processing
10. the purpose of key ingredients in dough making which can influence dough structure, quality and texture for pastry
11. the importance of maintaining a cool base dough temperature during incorporation of fat and lamination in pastry making
12. the importance of handling and processing pastry fats at optimum temperatures for effective incorporation of fat and lamination
13. the key differences between the four methods for incorporating pastry fat in pastry; Scotch method, English method, French method, High speed mixing method, noting how layers of dough and pastry fat have been constructed in readiness for lamination
14. the structural difference between Half Puff, Three quarter puff and Full puff pastry
15. the difference between Half turn and Book fold methods of lamination and how this contributes to building layers within pastry
16. how to maintain the condition of laminated pastry and deal with time constraints during processing
17. how to control the drying out or skinning of pastry surfaces using

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temperature and humidity controlled environments

18. what actions can be taken to rectify pastry quality problems occurring during processing

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