

## Pin, block and shape dough in bakery operations

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### Overview

This standard covers the skills and knowledge needed to pin, block and shape dough, in craft, artisan or in-store bakery operations. Dough typically include scones and biscuits, individual portions of Danish, Croissant, puff, short or savoury pastry; and bases for sweet or savoury short crust pies and tarts.

You need to show and understand how you pin out dough to the required thicknesses, and cut and block into individual portions or bases. You will need to demonstrate that you can cut and shape individual portions to specification. 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 dough processing operations.

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**Performance criteria**

You must be able to:

**Pin out dough**

1. check the available dough against your instructions and specifications and take prompt action on discovering any discrepancy
2. locate and check the condition of pinning tools and equipment in accordance with specifications
3. pin out dough in accordance with procedures
4. minimise waste and deal with scrap material in accordance with procedures
5. position and maintain pinned dough for further processing
6. comply with health, safety, food safety, allergen and organisational requirements throughout pinning operations

**Block out, cut and shape dough**

7. check available dough against your instructions and specifications and take prompt action on discovering any discrepancy
8. locate and check the condition of blocking and cutting tools and equipment in accordance with specifications
9. block dough in accordance with procedures
10. cut and shape dough to specification
11. minimise waste and deal with scrap material in accordance with procedures
12. place dough bases/portions in the correct condition and location, and label where required, for further processing
13. comply with health, safety, food safety, allergen and organisational requirements throughout blocking, cutting and shaping operations
14. carry out cleaning, lubrication and detection activities in accordance with procedures
15. 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 processing
3. how to recognise and report dough that does not meet specification, and the procedure for rejecting and isolating failed dough
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 processing 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

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