

Fill and close pastry products in bakery operations

Overview

This standard covers the skills and knowledge needed to assemble and fill pastry portions and bases with the correct fillings, in craft, artisan or in-store bakery operations. It also covers closing and placing lids on pastry products and positioning them ready for further processing. Pastry typically includes; 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 assemble, fill, close and lid pastry portions and bases to form individual products ready for baking. You need to know how to recognise and prevent contamination during processing, and use the correct methods, to a given specification. 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 pastry processing operations.

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Performance criteria

You must be able to:

Assemble and fill pastry products

1. check the available pastry bases/portions and fillings against your instructions and specifications and take prompt action on discovering any discrepancy
2. locate and check the condition of tools and equipment in accordance with procedures
3. assemble pastry bases/portions to specification
4. fill pastry bases/portions to specification
5. minimise waste and deal with scrap material in accordance with procedures
6. position and maintain filled pastry bases/portions for further processing
7. comply with health, safety, food safety, allergen and organisational requirements throughout assembling and filling operations

Close and lid pastry products

8. check available filled pastry bases/portions and pastry lids against your instructions and specifications and take prompt action on discovering any discrepancy
9. close and crimp filled pastry bases/portions using the specified technique to specification
10. place lids on filled pastry bases/portions and close to specification
11. wash and dress pastry surfaces as required to specification
12. minimise waste and deal with scrap material in accordance with procedures
13. place pastry products in the correct condition and location, and label where required, for further processing
14. comply with health, safety, food safety, allergen and organisational requirements throughout assembling, filling and closing operations
15. carry out cleaning, lubrication and detection activities in accordance with procedures
16. 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 pastry that does not meet specification, and the procedure for rejecting and isolating failed pastry
4. how to seek advice and make process adjustments to pastry, to take into account minor changes in ingredient performance, production timing and environmental conditions, necessary to keep a pastry within specification
5. how to prevent pastry 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
9. how to control the drying out or skinning up of pastry surfaces using temperature and humidity controlled environments
10. the importance of maintaining fillings in the correct condition for use in filling operations

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| Developed by | NSAFD |
| Version Number | 3 |
| Date Approved | March 2017 |
| Indicative Review Date | January 2022 |
| Validity | Current |
| Status | Original |
| Originating Organisation | Improve |
| Original URN | IMPCB108 |
| Relevant Occupations | Engineering and manufacturing technologies; Manufacturing technologies; Process Operatives; Food Production Operatives |
| Suite | Craft Bakery |
| Keywords | Pastry; Assemble; Fill, Close; Bakery; Baker; |