

Oven bake dough products in bakery operations

Overview

This standard covers the skills and knowledge needed to oven bake dough products in craft, artisan or in-store bakery operations. Dough products typically include bread and roll dough, enriched, sour and laminated dough, doughnuts, dough for free-from products, sweet and savoury pastes, puff pastry, biscuits and scones.

You need to show and understand how you prepare for baking which will include the checking of oven settings, and the dressing and cutting of proved dough surfaces. You need to demonstrate that you can oven bake dough products to the required standards using the procedures set out in a product specification. You need to understand the importance of correctly preparing products and ovens for baking and the need to maintain product quality defined in a product specification. You need to know how heat is transferred to products and the changes which take place within products during baking. 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:

Prepare for baking dough

1. check and adjust oven settings in accordance with procedures
2. check the condition of dough products available for baking in accordance with specification
3. dress and cut dough surfaces in accordance with specification
4. take prompt action to isolate substandard dough products in accordance with procedures
5. comply with health, safety, food safety, allergen and organisational requirements throughout baking preparation operations

Bake dough

6. check the operating condition of the oven in accordance with procedures and with production needs
7. transfer dough products to the oven in accordance with procedures
8. set the oven and position dough products, in accordance with production needs
9. check and monitor the baking of dough products and operate steam injectors and dampers in accordance with specifications
10. re-position dough products within the oven as necessary and adjust oven settings to meet baking needs
11. draw dough products from the oven when the product specification for baking has been met
12. remove products from tins and trays, position them for cooling and store tins and trays in accordance with procedures
13. take prompt action to isolate substandard products where the product specification is not met
14. comply with health, safety, food safety, allergen and organisational requirements throughout baking operations
15. carry out cleaning 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 dough or baked products that do not meet specification, and the procedure for rejecting and isolating failed products
4. how to prevent contamination and cross contamination during processing and what might happen if this is not done
5. what the lines and methods of effective communication during processing are and why it is important to use them correctly
6. what the documentation requirements during processing are and why it is important to meet them
7. the correct method for loading and unloading trays in racks
8. personal protective clothing/equipment and working practices for handling hot baked products safely
9. the purpose and application of releasing agents during baking
10. types and function of tin release materials used during baking
11. types, purpose and function of tray lining materials used during baking
12. the main types of bakery ovens in current use and their advantages in typical situations or with particular product ranges
13. how the main oven types are insulated and fuelled
14. the methods by which heat is transferred to products during oven baking
15. the importance of oven conditions and their control; temperature, humidity, supply of top and bottom heat, damper control, in monitoring the progress of oven baking
16. the physical changes that take place within bakery products during the baking process, including the importance of steam generation within products
17. the chemical changes within bakery products which produce crust, flavour and colour
18. the meaning and importance of oven spring to the final quality of the product
19. the aim and methods of effective cooling of products to maintain optimum condition of product

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