

Overview

This standard covers the skills and knowledge needed to finish bake-off products.

You will need to understand how to and be able to bake-off products by methods such as glazing, icing, sprinkling or coating. You will need to understand how to and show you can prepare for and carry out the finishing process in a way which is food safe as well as produce products that are suitable to sell to customers.

This standard is for you if you work in food operations and the associated supply operations and if you finish bake-off products to be presented to customers.

Performance criteria

You must be able to:

Prepare to finish bake-off product

1. prepare and organise your work area and the tools and equipment you will need so that you can work within health, safety and hygiene regulations
2. identify the finishing to be used on the bake-off product
3. obtain finishing and check that it is fit for use
4. obtain the tools and equipment required to apply finishing
5. obtain bake-off products to be finished and check that they are fit for use
6. maintain food safe working conditions
7. maintain the health and safety of yourself and others

Carry out finishing of bake-off products

8. carry out work safely in line with health and safety requirements
9. apply finishing to bake-off product according to product specification
10. maintain the condition of your work station throughout the process
11. check that the required amount of finishing is applied to the bake-off product
12. take action when the wrong amount of finishing is used
13. keep bake-off product in saleable condition while finishing
14. check that the finished bake-off product is acceptable for display purposes based on company requirements
15. place finished products that meet specifications in a suitable storage area
16. follow set procedures to deal with products that do not meet specifications
17. get rid of waste materials according to set procedures
18. clean tools and equipment and put them away
19. maintain food safe working conditions
20. maintain the health and safety of yourself and others

Knowledge and understanding

You need to know and understand:

1. the company's food safety management procedures and the reasons for following them while finishing bake-off products
2. the reasons for following safe working practices
3. the facilities required to carry out finishing bake-off products
4. how to select the required finishing
5. how to select the appropriate tools and equipment for applying a finishing
6. how to assess the quality of materials used in finishing bake-off products
7. how to prepare the facilities used for finishing bake-off products
8. how to assess the saleability of finished bake-off products
9. how to store finished-bake off products
10. the importance of presentation in finishing bake-off products
11. how to dispose of waste and why it is important to do so
12. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

Finish bake-off products

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