Overview

This unit is about preparing flour, dough and tray-bakes, as well as correctly storing those items not for immediate use. It also covers baking and deep frying products, such as biscuits and scones. Additionally it describes the importance of presenting cooked products to organisational standards.
PPL2PR16
Produce flour, dough and tray baked products

Performance criteria
You must be able to:

Prepare flour, dough and tray baked products
P1 identify the number of portions required for service
P2 ensure that ingredients are of the type, quality and quantity required
P3 prepare ingredients using the appropriate basic preparation methods to meet quality and organisational requirements
P4 clearly and accurately label any prepared ingredients, and store in line with legal requirements relating to temperature control

You must be able to:
Cook, finish and present flour, dough and tray baked products
P5 ensure that flour, dough and tray baked products are of the type, quality and quantity required
P6 combine the flour, dough and tray baked products with other ingredients
P7 cook flour, dough and tray baked products using the appropriate basic cooking methods to meet quality and organisational requirements
P8 where necessary use basic finishing methods to meet quality and organisational requirements
P9 clearly and accurately label any prepared ingredients, and store in line with legal requirements relating to temperature control
You need to know and understand:

**Prepare flour, dough and tray baked products**
- **K1** why it is essential that ovens should be at the correct temperature before baking commences
- **K2** why time and temperature are important when preparing, cooking and storing basic flour, dough and tray baked products
- **K3** why prepared basic flour, dough and tray baked products should be stored at the required safe temperature before cooking

**Cook, finish and present flour, dough and tray baked products**
- **K4** quality points to look for in basic flour, dough and tray-bake ingredients
- **K5** the preparation and cooking methods for basic flour, dough and tray baked products
- **K6** how to identify when different flour, dough and tray baked products are cooked to dish requirements
- **K7** how to present flour, dough and tray baked products
- **K8** what problems can occur while preparing and cooking flour, dough and tray baked products, and who you would report the problem to
- **K9** how to ensure the products have the correct aroma, texture, temperature and consistency
- **K10** why it is important to follow dish instructions, and to use the correct equipment while portioning
- **K11** healthy eating options when preparing, cooking and finishing basic flour, dough and tray baked products
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Produce flour, dough and tray baked products

Scope/range

1 Ingredients
   1.1 pre-prepared pastry
   1.2 cake/sponge mixes
   1.3 scone mix
   1.4 dough mix
   1.5 biscuit mix
   1.6 tray-bake mix

2 Basic preparation methods
   2.1 mixing
   2.2 kneading
   2.3 greasing
   2.4 creaming/beating
   2.5 lining
   2.6 melting
   2.7 glazing
   2.8 portioning
   2.9 rolling
   2.10 shaping
   2.11 cutting

3 Flour, dough and tray baked products
   3.1 pastry products
   3.2 cakes/sponges
   3.3 scones
   3.4 dough products
   3.5 biscuits
   3.6 tray-bakes

4 Basic cooking methods
   4.1 baking
   4.2 deep frying

5 Basic finishing methods
   5.1 dusting/sprinkling/dredging
   5.2 filling
   5.3 piping
   5.4 spreading/coating
   5.5 glazing
   5.6 trimming
   5.7 portioning
### PPL2PR16
Produce flour, dough and tray baked products

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