

## Overview

This standard covers the skills and knowledge needed to place shaped dough in baking tins and place a range of shaped dough and pastry products on trays for freezing, retarding, proving or baking, 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 tins and trays for receiving dough products to meet production needs. You will need to demonstrate that you can place dough products into tins and onto trays in the correct numbers and positions 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.

## Performance criteria

### *You must be able to:*

1. check releasing agent supplies, tools for application of releasing agent and for damage on pre-coated tins in accordance with procedures
2. clean and apply releasing agent to sufficient numbers and correct types of baking tins, in accordance with instructions and specifications
3. place shaped dough portions into tins in accordance with procedures
4. minimise waste and deal with scrap material in accordance with procedures
5. cut and dress the surface of doughs according to specification, and place tins in the correct location for further processing
6. comply with health, safety, food safety, allergen and organisational requirements throughout tinning up operations
7. check releasing agent supplies, tools for application of releasing agent and for damage on pre-coated trays in accordance with procedures
8. clean and apply releasing agent to sufficient numbers and correct types of baking trays, in accordance with instructions and specifications
9. select and apply the correct lining material to trays in accordance with procedures
10. place individual shaped doughs onto trays in correct numbers and positions in accordance with specifications
11. minimise waste and deal with scrap material in accordance with procedures
12. cut and dress the surface of dough portions according to specification, and rack trays in the correct location for further processing
13. use the correct procedure for loading and unloading trays in racks
14. comply with health, safety, food safety, allergen and organisational requirements throughout tray up operations
15. carry out cleaning activities in accordance with procedures
16. operate within the limits of your own authority and capabilities

## 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 prevent dough 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. how to maintain dough condition and deal with fermentation time constraints
  7. how to recognise problems with dough that do not comply with specification.
8. the correct method for loading and unloading trays in racks

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Tin and tray up dough products in bakery operations

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