

## Bake (bake-off) products for sale in a retail organisation

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### Overview

This standard is about preparing bake-off products in an oven for sale in a retail organisation. These products may arrive in retail bakeries ready to be baked-off and sold in store, or prepared in the bakery and kept for future sales. It involves following specifications for baking a range of bake-off products as well as using a variety of different items of equipment safely. Hygiene and safety are important factors as well as making decisions about the quality of products and taking suitable actions if they do not meet the quality required.

This standard is for bakery staff who are responsible for 'bake-off' products.

When you have completed this standard you will be able to demonstrate your understanding of and ability to:

- Bake (bake-off) products for sale in a retail organisation

PPL.B220



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## Performance criteria

*You must be able to:*