

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Produce general baking dishes
Code	108392L1
Range	This unit of competency is applicable to all catering food production practitioners. It focuses on the ability of producing baking dishes.
Level	1
Credit	3
Competency	<p>Performance Requirements</p> <p>1. Knowledge for producing general baking dishes</p> <ul style="list-style-type: none"> • Possess basic knowledge of baking principle, where heat transforms the batters and doughs into baked goods with a firm dry crust and a softer center • Possess basic knowledge of different elements for baking outcome, such as: <ul style="list-style-type: none"> ○ Room temperature ○ The relationship between amount of liquid and flour ○ The effect of gluten ○ Leavening agents ○ Equipment material and size. Example: glass and dark metal retain heat better • Possess basic knowledge of mixing methods for baking, including: <ul style="list-style-type: none"> ○ Mixing methods for cakes and biscuits ○ Mixing methods for bread ○ Mixing method for pastries • Possess knowledge of cooking temperature for baking • Possess basic knowledge of equipment to be used for baking, such as but not limited to: <ul style="list-style-type: none"> ○ Convectional or microwave oven ○ Baking tray, Mold, piping ○ Blender and mixer • Possess basic knowledge of kitchen's Occupational health and safety, including fire hazards <p>2. Produce general baking dishes:</p> <ul style="list-style-type: none"> • Identify and select ingredients according to recipe. Weight and measure wet and dry ingredients according to the recipe of cakes, bread, or pastries • Select the suitable equipment and clean it before baking. • Mix the ingredients and add leavening agent (yeast, baking powder, baking soda, etc.) in accordance to the recipe • Mold and shape the prepared mixture/dough and place on baking utensils • Set the suitable oven temperature for baking as required by the recipe • Let the product sit at room temperature after baking. • Decorate the product using suitable filling, icing and decoration before serving • Wash, clean and store the baking equipment according to the procedures set out by establishment <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Follow the organisation or kitchen rules to maintain cleanliness of equipment and environment • Respect the food, ingredients, co-workers and guests
Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to:

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	<ul style="list-style-type: none">• Select and measure the right amount of ingredients according to the recipe• Apply the appropriate mixing method with the right amount leavening agents to the product to achieve the quality required in the recipe.• Preheat the oven before baking. Then set the suitable temperature and baking time for baking.
Remark	