

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Produce general bread
Code	108408L1
Range	This unit of competency is applicable to all catering food production practitioners. Bread is a staple food and formed the main part of the average person's diet for centuries. It applies baking method which hot dry heat is used for producing a dry crust and softer inner. This UoC will concentrate on competence in producing simple breads.
Level	1
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge for producing general bread</p> <ul style="list-style-type: none"> • Possess knowledge of the basic ingredients for bread production, including: <ul style="list-style-type: none"> ○ Flour ○ Water ○ Salt ○ Yeast • Possess basic knowledge of baking principles and techniques • Possess basic knowledge about different flours suitable for bread production • Possess basic knowledge of dough preparation factors, such as: <ul style="list-style-type: none"> ○ consistency and texture ○ temperature ○ fermentation time ○ Type of leavening agent • Possess basic knowledge of different leavening agents and effects on bread production. For example: <ul style="list-style-type: none"> ○ Yeast fermentation - Fresh yeast, Active dry yeast, etc. ○ Chemical leavening agent - baking powder, baking soda, etc. ○ Natural leavening agents - wild yeast and lactobacilli, • Possess basic knowledge of baking temperature for different type of bread, ranging from preheating of oven and cooling time before cutting and use • Possess basic knowledge of kitchen's Occupational health and safety, including fire hazards <p>2. Produce general bread:</p> <ul style="list-style-type: none"> • Comprehend the bread recipe • Identify and select ingredients, weigh and measure required quantity according to recipe. • Prepare the dough, including: <ul style="list-style-type: none"> ○ Load ingredients into mixer or large mixing bowl ○ Set mixer time or hand mix until right texture ○ Use appropriate raising agent (Yeast, baking powder, baking soda, etc.) according to the recipe requirements ○ Kneading dough to even out fermentation gases • Mode and shape the prepared dough and place on baking utensils • Set the appropriate oven temperature according to recipe (including preheating oven) • Load pieces of dough into oven • Cool the baked product in appropriate condition before cutting to retain freshness and product characteristics

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	<ul style="list-style-type: none"> • Wash, clean and store the baking equipment according to the establishment's procedures <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	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Select and measure the appropriate quantity of ingredients for baking according to the recipe • Prepare the dough according to required texture and complete fermentation to the recipe's requirement • Bake with the appropriate temperature and deliver the expected quality as required by the recipe
Remark	