

## Overview

This standard covers the skills and knowledge needed to batch finish dough products in craft, artisan or in-store bakery operations. Dough products typically include breads, 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 assemble products in readiness for finishing and fill products with fillings like jam or cream. You will need to demonstrate that you can glaze and decorate surfaces to the required standards as described in a product specification. You need to know the common ingredients used in finishing materials, their preparation, their physical and chemical properties and how these affect the storage and application of the material to product. You also need to know how materials are applied and how to maintain the material within the specification required. 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. identify and check the condition of dough products in accordance with procedures
2. assemble and position dough products in readiness for finishing in accordance with procedures
3. identify and check the condition of fillings and depositors in accordance with specifications
4. load fillings into depositors in accordance with procedures and production needs
5. cut and fill dough products to specification
6. minimise waste and deal with scrap material in accordance with procedures
7. comply with health and safety, food safety, allergen and organisational requirements throughout assembling and filling operations
8. identify tools for glazing and prepare glaze for application in accordance with procedures
9. apply glaze to dough products in accordance with specifications
10. identify and check the condition of topping, finishing materials and piping tools and equipment in accordance with recipe and specifications
11. apply topping and finishing materials to the surfaces of dough products in accordance with recipes and specifications
12. recognise and report products which do not meet specifications
13. minimise waste and deal with scrap material in accordance with procedures
14. comply with health and safety, food safety, allergen and organisational requirements throughout glazing and decorating operations

15. carry out cleaning of equipment in accordance with Food Safety requirements and 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 products that do not meet specification, and the procedure for rejecting and isolating failed products
4. how to prevent 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. what the documentation requirements during processing are and why it is important to meet them
7. the correct method for loading and unloading trays in racks
8. the importance of preparing and handling finishing materials to the required specifications for effective process control
9. the principles of the preparation process; the importance of controlling temperature, mixing/whipping, and their effect on producing finishing material to the correct specification
10. the principles of maintaining and storing finishing materials; the importance of controlling temperature, humidity and time, and their effect on maintaining the condition of finishing materials
11. the principles of the applying finishing materials; the importance of controlling temperature and its effect on maintaining condition of finishing materials
12. the physical properties of finishing materials
13. the chemical composition of finishing materials; creams, chocolate, sugars, fondants, gels, jams, and flavoured coating materials in terms of their carbohydrate, fat or protein properties

14. how to recognise a finishing material which is not conforming to specification
15. corrective actions for dealing with finishing materials which are out of specification

Batch finish dough products in bakery operations

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