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## Overview

This standard covers the skills and knowledge needed to hand deposit, pipe and sheet flour confectionery, in craft or artisan bakery operations. Flour confectionery mixtures typically include; cake, sponge, almond based confectionery, meringue, and a variety of sweet fillings and toppings. You need to show and understand how you hand portion and deposit mixtures like cake or sponge into tins and onto trays.

You will need to demonstrate hand piping skills to deposit and shape mixtures like eclairs, meringues or toppings and show you can spread (sheet) mixtures like Swiss roll or fillings using a palette knife. You need to know how to recognise and prevent contamination during processing, and recognise when mixtures are not at the required specification. Complying with and understanding health and safety, food safety 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 flour confectionery production.

## Performance criteria

### *You must be able to:*

1. check the available mixtures against your recipe, ingredients instructions and specifications and take prompt action on discovering any discrepancy
2. prepare tools and equipment, and tins and trays to meet production needs
3. portion mixtures and hand deposit them in accordance with specification
4. pipe mixtures in accordance with procedures
5. minimise waste and deal with scrap material in accordance with procedures
6. place deposited and piped mixtures in the correct location for further processing
7. comply with health, safety, food safety, allergen and organisational requirements throughout depositing and piping operations
8. check the available portioned mixtures against your instructions and specifications and take prompt action on discovering any discrepancy
9. prepare tools and equipment, and tins and trays to meet production needs
10. sheet portioned mixtures in accordance with specification
11. place sheeted mixtures in the correct location for further processing
12. comply with health, safety, food safety, allergen and organisational requirements throughout sheeting operations
13. carry out cleaning and detection activities in accordance with procedures
14. 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 to ensure successful products
3. how to recognise and report mixtures that do not meet specification
4. how to prevent contamination and cross contamination and what might happen if this is not done
5. what the lines and methods of effective communication are and why it is important to use them correctly
6. why is it important to use the correct tools and equipment when depositing, piping and sheeting confectionery products.
7. personal protective clothing/equipment and working practices which are required in combating the potentially harmful effects of dust and allergies resulting from breathing or skin contact with ingredients or mixtures
8. the basic function of key ingredients in batter and foams which can influence mixture structure, quality and texture
9. the principles of chemical aeration and the agents used in typical flour confectionery mixtures
10. how to recognise a mixture which is not conforming to specification and what basic corrective actions may be relevant

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Hand deposit, pipe and sheet flour confectionery in bakery operations



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