

Overview

This standard covers the skills and knowledge needed to tray up and prepare/dress flour confectionery in tins, foils or moulds for baking, typically in craft, artisan or in-store bakery operations. Flour confectionery products involved in tray up and dressing preparation typically includes; cake and sponge based products, patisserie products.

You need to show and understand how you prepare trays for receiving products and accurately tray up tins or foils containing products. You will need to demonstrate that you can accurately and reliably wash and dress (top out) the surfaces of products according to specification. You need to know how to recognise and prevent contamination during processing, and recognise when mixtures are 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 releasing agent supplies and tools for application of releasing agent
2. clean and apply releasing agent to sufficient numbers of baking trays in accordance with specifications
3. select and apply the correct lining paper to trays in accordance with procedures
4. place individual shaped products, and products in tins, onto trays in correct numbers and positions
5. minimise waste and deal with scrap material in accordance with procedures
6. rack trays in the correct location for further processing
7. comply with health, safety, food safety, allergen and organisational requirements throughout tray up operations
8. check supplies and condition of products and materials for topping out in accordance with specifications
9. wash and dress the surface of products to meet production needs
10. minimise waste and deal with scrap material in accordance with procedures
11. place products in the correct location for further processing
12. comply with health, safety, food safety, allergen and organisational requirements throughout topping out operations
13. carry out cleaning and maintenance of equipment in accordance with Food Safety requirements and health and safety procedures
14. operate within the limits of your own authority and capabilities

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Tray up and prepare flour confectionery in bakery operations

Knowledge and understanding

You need to know and understand: