

Overview

This standard covers the skills and knowledge needed to batch produce specialist flour confectionery products typically in craft or artisan bakery operations. Specialist flour confectionery products involves advanced craft or artisan techniques and include cake/sponge based products and almond and sugar based products which require specific processing skills. Examples of these products may include; Gateau/torte, seasonal and celebration cakes, roulade, japonaise, ratafia, and specialist almond/sugar products.

You need to show and understand how you plan the production of individual and specialist products to meet customers' needs. You will need to produce these products using advanced craft designs, techniques and skills to satisfy customers' specialist needs. You need to understand how to apply advanced craft techniques and materials. You need to store and prepare your product for despatch, and provide advice and guidance for the despatch of the product. 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 the batch production of the types of products defined by the term specialist flour confectionery products. This is typically a specialist, advanced craft or artisan bakery role.

Performance criteria

You must be able to:

1. check recipe instructions and specifications are correct for mixing needs
2. check that weighed and measured ingredients are in the correct condition for use and make adjustments where this is necessary
3. isolate and report any substandard ingredients, and source replacement supplies where this is necessary
4. check the safe availability of the mixing area and mixing equipment in accordance with health and safety and food safety procedures
5. select the correct mixing equipment to meet mixing needs
6. mix ingredients in accordance with instructions and specifications
7. check the quality of mixture against specification and make any necessary mixture consistency adjustments
8. place mixture in the correct condition and location, and label where required, for further processing
9. portion and process mixtures in accordance with procedures
10. apply depositing and piping techniques in accordance with specification
11. use the correct tray-up and racking procedures
12. wash and dress mixture surfaces in accordance with specification
13. minimise waste and deal with scrap material in accordance with procedures
14. bake mixtures in accordance with recipe specification
15. cool and apply any specified post-bake finishing to baked products
16. carry out cleaning and maintenance of equipment in accordance with Food Safety requirements and procedures
17. store the completed product in accordance with procedures
18. provide advice on the appropriate wrapping, packing and transportation arrangements for products to the relevant personnel.

Knowledge and understanding

You need to know and understand:

1. common factors affecting quality of ingredients during processing
2. the importance of handling and preparing ingredients at the optimum temperature and conditions for effective specialist processing
3. how to avoid and report contamination of ingredients and flour confectionery mixtures during processing and what might happen if this is not done
4. what the lines and methods of effective communication are and why it is important to use them
5. what the documentation requirements are and why it is important to meet them
6. how to interpret specialist flour confectionery product specifications or recipes to calculate or adjust the ratio of ingredients required, and ensure these meet production needs
7. the importance of working within time constraints required by production schedules
8. how to maintain and manipulate the consistency of specialist flour confectionery mixtures to specification, in response to ingredient or environmental factors
9. the importance of using the correct techniques and applied skills to produce consistently specified products
10. the range of processing techniques and skills which can be applied to specialist flour confectionery processing
11. how to apply flour confectionery processing techniques and skills for specialist products

Batch produce specialist flour confectionery products

Developed by Improve

Version Number 4

Date Approved 30 Mar 2023

Indicative Review Date 30 Mar 2028

Validity Current

Status Original

Originating Organisation Improve

Original URN IMPCB218

Relevant Occupations Engineering and Manufacturing Technologies, Food Production Operatives, Manufacturing Technologies, Process Operatives

Suite Craft Bakery

Keywords Flour; Confectionery; Batch; Produce; Specialist; Products; Craft; Bakery; Baker;
