
Overview

This standard covers the skills and knowledge needed to control the proving of dough products in automated bakery operations. Fermented dough for proving typically includes bread and roll dough, enriched dough and laminated dough. Controlling the proving of dough products is important to the efficient processing of dough and maintaining the quality of the final product. You need to show and understand how you control the proving of dough products, required by a product specification and work instructions. You will need to check and know how to monitor the proving process and equipment, and when to finish proving. You will need to ensure that dough is not contaminated or cross contaminated and that relevant records and reporting are maintained. 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 automated bakery operations, and can be applied in the context of fermented dough production.

Performance criteria

You must be able to:

1. check the operating condition of proving equipment in accordance with operational needs
2. check that proving equipment is loaded with fermented dough in accordance with work instructions
3. monitor proving equipment settings and conditions in accordance with operational needs
4. minimise waste and deal with scrap material in accordance with instructions
5. unload proving equipment in accordance with procedures
6. check the position of proved products is ready for further processing
7. carry out cleaning, lubrication and detection activities in accordance with procedures
8. operate within the limits of own authority and capabilities in accordance with Standard Operating Procedures
9. operate in accordance with health, safety, environmental, cleaning and food safety requirements
10. avoid contamination or cross contamination of dough products in accordance with procedures
11. complete relevant records and make available as required
12. communicate with and report as necessary to team and management personnel

Knowledge and understanding

You need to know and understand:

1. the importance of following work instructions and product specifications to ensure successful dough processing
2. the requirements of bread weight regulations and specifications
3. how to seek advice on process adjustments during proving
4. how to keep dough within specification when there are minor changes in ingredient performance, production timing or environmental conditions.
5. how to control and maintain dough condition throughout proving
6. how to avoid contamination and cross-contamination during dough processing and what might happen if this is not done
7. the role of metal detection in preventing physical contamination
8. how to recognise and report dough that does not meet specification during processing
9. the procedure for rejecting and isolating failed dough
10. the relevant regulatory requirements, health and safety, food safety and environmental standards and what might happen if they are not met
11. how to carry out the necessary pre-start proving checks and why it is important to do so
12. how to follow standard operating procedures and why it is important to do so
13. how to operate, regulate and shut down proving equipment
14. the limits of your own authority and competence and why it is important to work within them.
15. the lines and methods of communication within your organisation
16. how to communicate effectively with team, managers and other specialists
17. reporting and recording requirements and the importance of meeting them

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Control the proving of dough products in automated operations



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