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| Title | **Prepare, bake and finish simple bread and dough products** |
| Level | **2** | **Credits** | **5** |

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| Purpose | The aim of this module to develop basic knowledge, skills and understanding to prepare, bake and finish simple bread and dough products |

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| Classification ISCED | 1013 Hotel, restaurants and catering |

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| Available grade | Competent / Not yet competent |

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| Modification history | N/A |

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| **Competency standards** | **Performance criteria** | **Knowledge of understanding** |
| LU1: Assemble food and equipment to prepare and cook simple bread and dough products | P1 Identify requirements for preparing and cooking bread productsP2 Choose and use tools and equipment for preparing and cooking bread products correctlyP3 Use appropriate methods to prepare bread products for cookingP4 Check that preparation for bread products meets quality requirementsP5 Use appropriate methods to cook bread productsP6 Check that the dish has the correct flavor, consistency and quantityP7Check that cooking of bread products meets quality requirements | K1 Explain to store fresh simple bread and dough products correctly before cookingK2 Explain to check that bread and dough ingredients are fit for preparation and cookingK3 Brief you should do if there are problems with the bread and dough ingredients or other ingredientsK4Define it is important to use the correct tools and equipment to prepare and cook simple bread and dough productsK5Explain to carry out the appropriate cooking methods correctlyK6 Explain to finish and season simple bread and dough products according to requirements |
| **LU2: Use basic methods and equipment (under indirect supervision** | P1 Identify requirements for preparing and cooking dough productsP2 Choose and use tools and equipment for | K1 Explain to store fresh simple bread and dough products correctly before cookingK2 Explain to check that bread and dough ingredients are |

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| **from Chef de Partie and other associates) to prepare simple bread and dough products for cooking** | preparing and cooking dough products correctlyP3 Use appropriate methods to prepare dough products for cookingP4 Check that preparation for dough products meets quality requirementsP5 Use appropriate methods to cook dough productsP6 Check that the dish has the correct flavor, consistency and quantityP7Check that cooking of dough products meets quality requirementsP8 Correct temperatures for holding simple bread and dough products | fit for preparation and cookingK3 Brief you should do if there are problems with the bread and dough ingredients or other ingredientsK4Define it is important to use the correct tools and equipment to prepare and cook simple bread and dough productsK5Explain to carry out the appropriate cooking methods correctlyK6 Explain to finish and season simple bread and dough products according to requirements |
| **LU3: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish ingredients for simple bread and dough products dishes** | P1 Identify requirements for preparing and cooking dough products correctlyP2 Choose and use tools and equipment for preparing and cooking dough products correctlyP3 Use appropriate methods to prepare dough products correctly for cookingP4 Check that preparation of dough products | K1 Explain to store fresh simple bread and dough products correctly before cookingK2 Explain to check that bread and dough ingredients are fit for preparation and cookingK3 Brief you should do if there are problems with the bread and dough ingredients or other ingredientsK4Define it is important to use the correct tools and equipment to prepare and cook simple bread and dough |

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|  | correctly meets quality requirementsP5 Use appropriate methods to cook dough products correctlyP6Check that the dough products has the correct flavor, consistency and quantityP7Check that cooking of dough productsmeets quality requirements | productsK5Explain to carry out the appropriate cooking methods correctlyK6 Explain to finish and season simple bread and dough products according to requirements |
| **LU4: Present simple bread and dough products for service following senior guidance** | P1 Garnish and present the product to meet organizational specificationsP2 Make sure products are at correct temperature for holding and servingP3 Safely store cooked simple bread and dough products not for immediate use | K1 Explain to store fresh simple bread and dough products correctly before cookingK2 Explain to check that bread and dough ingredients are fit for preparation and cookingK3 Brief you should do if there are problems with the bread and dough ingredients or other ingredientsK4Define it is important to use the correct tools and equipment to prepare and cook simple bread and dough productsK5Explain to carry out the appropriate cooking methods correctlyK6 Explain to finish and season simple bread and dough products according to requirements |