

## **BAKERY PLANT AND EQUIPMENT**

**UNIT CODE:** FOP/CU/BT/CC/02/5/B

### **Relationship to Occupational Standards**

This unit addresses the Unit of Competency: Demonstrate understanding of bakery plant and equipment.

**Duration of Unit:** 45 hours

### **Unit Description**

This unit covers the competencies required to demonstrate understanding of plant lay-out, equipment and machinery, maintenance, hygiene, safety and security.

### **Summary of Learning Outcomes**

Demonstrate understanding of:

1. Plant lay-out
2. Equipment and machinery
3. Hygiene
4. Safety
5. Security

### **Learning Outcomes, Content and Suggested Assessment Methods**

<b>Learning Outcome</b>	<b>Content</b>	<b>Suggested Assessment Methods</b>
1. Demonstrate understanding of bakery plant lay-out	<b>Bakery plant lay-out</b> <ul style="list-style-type: none"><li>• Introduction</li><li>• Development of bakery technology</li><li>• Bakery siting and location</li><li>• Sections in a bakery plant</li><li>• Flow charts</li><li>• Legislation</li></ul>	<ul style="list-style-type: none"><li>• Written tests</li><li>• Interviewing</li></ul>
2. Demonstrate understanding of bakery equipment and machinery	<b>Bakery equipment and machinery</b> <ul style="list-style-type: none"><li>• Definition of terms</li><li>• Selection</li><li>• Use and care</li></ul>	<ul style="list-style-type: none"><li>• Written tests</li><li>• Interviewing</li></ul>

	<ul style="list-style-type: none"> <li>• Emerging equipment and machinery</li> </ul>	
3. Demonstrate understanding of bakery hygiene	<p><b>Bakery hygiene</b></p> <ul style="list-style-type: none"> <li>• Importance</li> <li>• Basic hygiene rules</li> <li>• Cleaning agents</li> <li>• Cleaning materials and equipment</li> <li>• Cleaning of different surfaces</li> <li>• Legislation</li> </ul>	<ul style="list-style-type: none"> <li>• Written tests</li> <li>• Interviewing</li> </ul>
4. Demonstrate understanding of safety in the bakery	<p><b>Bakery safety</b></p> <ul style="list-style-type: none"> <li>• Requirements</li> <li>• Precautions</li> <li>• Fire safety</li> <li>• First aid</li> <li>• Legislation</li> </ul>	<ul style="list-style-type: none"> <li>• Written tests</li> <li>• Interviewing</li> </ul>
5. Demonstrate understanding of security in the bakery	<p>Bakery security</p> <ul style="list-style-type: none"> <li>• Importance</li> <li>• Security systems</li> <li>• Personnel</li> </ul>	<ul style="list-style-type: none"> <li>• Written tests</li> <li>• Interviewing</li> </ul>

#### **Suggested Methods of Delivery:**

- Direct instruction
- Assignments
- Field trips
- Discussions

#### **List of Recommended Resources:**

- Computers
- Stationery
- Internet
- Projectors
- Charts