

BAKERY RAW MATERIALS

UNIT CODE: FOP/CU/BT/CC/01/5/B

Relationship to Occupational Standards

This unit addresses the Unit of Competency: Demonstrate understanding of bakery raw material

Duration of Unit: 45 hours

Unit Description

This unit covers the competencies required to demonstrate understanding of wheat flour and other flours used in baking. It also entails demonstrating understanding of leavening agents, fats and oils, moistening agents, sweeteners, flavouring and colouring agents, additives, fruits and nuts as raw materials in baking and packaging materials used in baking.

Summary of Learning Outcomes

Demonstrate understanding of:

1. Wheat flour
2. Other flours used in baking
3. Leavening agents
4. Fats and oils
5. Moistening agents
6. Sweeteners
7. Flavouring and colouring agents
8. Additives
9. Fruits and nuts
10. Packaging materials used in baking

Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods
1. Demonstrate understanding of wheat flour as a bakery raw material	Wheat flour: <ul style="list-style-type: none">• Types of wheat• Composition• Types of flour• Flour characteristics• Flour physical properties• Flour storage	<ul style="list-style-type: none">• Written tests• Observation• Interviewing
2. Demonstrate understanding of	Other flours used in baking:	<ul style="list-style-type: none">• Written tests• Observation

other flours used in baking	<ul style="list-style-type: none"> • Identification • Characteristics • Uses and functions • Physical properties 	<ul style="list-style-type: none"> • Interviewing
3. Demonstrate understanding of leavening agents as raw materials in baking	Leavening agents: <ul style="list-style-type: none"> • Introduction • Types • physical properties • Uses and functions • Storage 	<ul style="list-style-type: none"> • Written tests • Interviewing
4. Demonstrate understanding of fats and oils as raw materials in baking	Fats and oils <ul style="list-style-type: none"> • Definition • Sources • Types of fats and oils • Spoilage and preservation • Uses and functions 	<ul style="list-style-type: none"> • Written tests • Interviewing
5. Demonstrate understanding of moistening agents as raw materials in baking	Moistening agents: <ul style="list-style-type: none"> • Definition of terms • Types • Characteristics • Uses in bakery • Storage 	<ul style="list-style-type: none"> • Written tests • Interviewing
6. Demonstrate understanding of sweeteners as raw materials in baking	Sweeteners: <ul style="list-style-type: none"> • Definition of terms • Sources • Types • Processing • physical properties • Functions in bakery • Storage 	<ul style="list-style-type: none"> • Written tests • Interviewing

<p>7. Demonstrate understanding of flavouring and colouring agents as raw materials in baking</p>	<p>Flavouring and colouring agents</p> <ul style="list-style-type: none"> • Definition • Sources • Types • Uses/roles in baking • physical components • Storage 	<ul style="list-style-type: none"> • Written tests • Interviewing
<p>8. Demonstrate understanding of additives as raw materials in baking</p>	<p>Additives:</p> <ul style="list-style-type: none"> • Definition • Sources • Types • Characteristics • Uses/roles • Chemical properties • Storage 	<ul style="list-style-type: none"> • Written tests • Interviewing
<p>9. Demonstrate understanding of fruits and nuts as raw materials in baking</p>	<p>Fruits and nuts:</p> <ul style="list-style-type: none"> • Types • Characteristics • Uses /roles • Physical properties 	<ul style="list-style-type: none"> • Written tests • Interviewing
<p>10. Demonstrate understanding of packaging materials used in baking</p>	<p>Packaging materials:</p> <ul style="list-style-type: none"> • Types and sizes • Quality 	<ul style="list-style-type: none"> • Written tests • Interviewing

Suggested Methods of Delivery:

- Direct instruction
- Assignments
- Field trips
- Discussions
- Demonstration by trainer
- Practice by trainee

List of Recommended Resources:

- Computers
- Stationery
- Internet
- Projectors
- Charts
- Assorted samples of baking raw materials
- Labortory resources:
 - Reagents
 - Apparatus
- Assorted samples