

PRODUCE YEAST PRODUCTS

UNIT CODE: FOP/OS/BT/CR/01/5/B

UNIT DESCRIPTION

This unit covers the competencies required to produce yeast products. It involves planning and preparing for production of yeast products, weighing of ingredients, dough making, dough fermentation, scaling and moulding; dough proofing and baking. It also entails yeast product cooling, slicing, wrapping and packaging.

This standard applies in Baking Industry.

ELEMENTS AND PERFORMANCE CRITERIA

ELEMENT	PERFORMANCE CRITERIA
These describe the key outcomes which make up workplace function	These are assessable statements which specify the required level of performance for each of the elements. <i>Bold and italicized terms are elaborated in the Range</i>
1. Plan and prepare for production of yeast products	1.1 <i>Production ingredients</i> are identified and requisitioned based on product type. 1.2 Production <i>tools and equipment</i> are identified and assembled based on product type. 1.3 Occupational safety and health requirements are observed as per <i>legal requirements</i> . 1.4 <i>PPEs</i> are identified and used as per manufacturers' instructions.
2. Prepare yeast dough	2.1 Hygiene and sanitation requirements are adhered to as per workplace policy. 2.2 Ingredients are weighed based on product type, quantity and method. 2.3 Standard operating procedures for dough making are followed as per product type. 2.4 Dough making tools and equipment are operated as per manufacturers' manual. 2.5 <i>Yeast products</i> quality is assured as per workplace policy.
3. Prepare dough for baking	3.1 Dough is fermented as per standard operating procedure and type of product. 3.2 Dough is scaled based on product type and legal requirements. 3.3 Dough piece is moulded based on product type and required shape.

	<p>3.4 Dough piece is panned based on standard operating procedure and product shape and type.</p> <p>3.5 Panned dough pieces are proofed as per standard operating procedure.</p>
4. Bake selected yeast products	<p>4.1 Oven is preheated based on type and size of yeast product.</p> <p>4.2 Oven is loaded as per standard operating procedure.</p> <p>4.3 Baking time is set as per product type.</p> <p>4.4 Baking is done as per type of oven and its standard operating procedure.</p> <p>4.5 Yeast product is removed from the oven and de-panned based on standard operating procedure.</p>
5. Prepare yeast product for display and packaging	<p>5.1 Yeast product is cooled based on product type, size and standard operating procedure.</p> <p>5.2 Faulty products are identified and isolated based on yeast product quality standards.</p> <p>5.3 Yeast product is sliced based on market demand.</p> <p>5.4 Yeast product is wrapped based on type and legal requirements.</p> <p>5.5 Yeast products are packaged based on type, workplace policy and legal requirements.</p> <p>5.6 Yeast products are displayed based on type, workplace policy and legal requirements.</p>

RANGE

This section provides work environments and conditions to which the performance criteria apply. It allows for different work environments and situations that will affect performance.

Variables	Range

<p>1. Yeast products may include but not limited to:</p>	<ul style="list-style-type: none"> • Bread <ul style="list-style-type: none"> ◦ white, ◦ sweet bread, ◦ honey bread, ◦ milk bread, ◦ whole meal bread, ◦ fruit, ◦ wheat meal bread, ◦ fibre bread, ◦ turog bread • Scones • Buns • Rolls
<p>2. Production ingredients may include but not limited to:</p>	<ul style="list-style-type: none"> • Flour • Fat • Sugar • Yeast • Improvers • Preservatives • Flavors • Colouring • Assorted fruits • Milk
<p>3. Tools and equipment may include but not limited to:</p>	<ul style="list-style-type: none"> • Ovens • Mixers • Bowls • Weighing scales • Proofers
<p>4. PPEs may include but not limited to:</p>	<ul style="list-style-type: none"> • Aprons, • Hair nets, • Safety boots, • Face masks • Dust coats • Chef hats • Hand gloves • Oven gloves

<p>5. Products faults may include but not limited to:</p>	<ul style="list-style-type: none"> ● Small volume ● Over baking ● Flying tops ● Hollow crumb ● Low shelf life ● Hard crust ● Deformity ● Dull crust
<p>6. Legal requirement may include but not limited to:</p>	<ul style="list-style-type: none"> ● OSH Act 2007 ● Labour laws ● Factory Act ● KEBs regulations ● Weights and measures Act ● Public health Act ● Food and drug handlers act ● Food handlers' regulations ● NEMA regulations ● WIBA ● County by-laws ● Food additives and preservatives regulations ● Labelling regulations

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit of competency.

Required Skills

The individual needs to demonstrate the following skills:

Generic skills:

- Communication
- Inter-personal
- Analytical
- Computer
- Problem solving
- Decision making
- Product presentation

- Critical thinking
- Organizing
- Time management
- Report writing

Technical:

- Weighing
- Dough mixing
- Dough scaling/dividing
- Dough molding
- Dough proofing
- Baking
- Oven handling
- Product quality analysis
- Storage

Required Knowledge

The individual needs to demonstrate knowledge of:

- Legal framework related to food production
- Yeast products raw materials
- Methods of dough making
- Dough processing
- Baking materials
- Recipe formulation: Types of yeast products
- Yeast products making tools and equipment
- Yeast products faults: causes and remedies
- Production process for yeast products
- Methods of making yeast products
- Yeast products knowledge
- Principles of costing
- Principles of sales and marketing
- Waste management
- Food hygiene and sanitation
- Ancillary stores routine
- Quality assurance
- Record keeping

EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge and range.

1. Critical aspects of competency	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none">1.1 Identified, selected and gathered tools and equipment for production of yeast products correctly.1.2 Identified and selected raw materials for production correctly.1.3 Selected dough making methods appropriately.1.4 Demonstrated ability to apply dough processing techniques.1.5 Demonstrated ability to use baking tools and equipment correctly and appropriately.1.6 Applied logical process, timing and synchronization of production.1.7 Used personal protective equipment correctly and appropriately.1.8 Demonstrated knowledge of occupational safety, health and hygiene requirements in a bakery.1.9 Made yeast products using at least two methods.1.10 Produced quality yeast products.1.11 Packaged yeast products appropriately.1.12 Demonstrated knowledge of ancillary store routine.1.13 Demonstrated knowledge of faults and causes in yeast products.1.14 Demonstrated ability to display finished products attractively.1.15 Applied hygiene practices in the production process.1.16 Demonstrated knowledge of record keeping.
2. Resource Implications	<p>The following resources must be provided:</p> <ul style="list-style-type: none">2.1 Access to relevant workplace or appropriately2.2 Simulated environment where assessment can take place2.3 Materials relevant to the proposed activity or tasks
3. Methods of Assessment	<p>Competency may be assessed through:</p> <ul style="list-style-type: none">3.1 Written test3.2 Observation3.3 Oral questioning

	<p>3.4 Interview</p> <p>3.5 Portfolio</p> <p>3.6 Third party report</p>
4. Context of Assessment	<p>Assessment could be conducted:</p> <p>4.1 On-the-job</p> <p>4.2 Off-the-job</p> <p>4.3 During industrial attachment</p>
5. Guidance information for assessment	Holistic assessment with related units in the sector is recommended.