

## PRODUCTION OF YEAST PRODUCTS

**UNIT CODE:** FOP/CU/BT/CR/01/5/B

### Relationship to Occupational Standards

This unit addresses the Unit of Competency: Produce yeast products

**Duration of Unit:** 150 hours

### 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 processing (dough making, fermentation, scaling, moulding and proofing) and baking of yeast products. It also entails preparation of yeast products for display and dispatch (cooling, slicing, wrapping and packaging).

### Summary of Learning Outcomes:

1. Plan and prepare for production of yeast products
2. Prepare yeast dough
3. Process the dough for baking
4. Prepare oven for baking yeast product
5. Prepare yeast products for display and dispatch
6. Prepare and bake selected yeast products

### Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods
1. Plan and prepare for production of yeast products	<ul style="list-style-type: none"><li>• Introduction to baking of yeast products</li><li>• Definition of terms</li><li>• Safety in the bakery</li><li>• Food hygiene and sanitation</li><li>• Yeast products ingredients</li><li>• Yeast products preparation methods</li><li>• Types of yeast products</li><li>• Legal framework relating to baked products</li></ul>	<ul style="list-style-type: none"><li>• Written test</li><li>• Observation</li><li>• Oral questioning</li><li>• Interview</li><li>• Third party report</li></ul>

	<ul style="list-style-type: none"> <li>• Costing of products</li> <li>• Waste management</li> </ul>	
2. Prepare yeast dough	<ul style="list-style-type: none"> <li>• Yeast product recipe balancing</li> <li>• Yeast products ingredients</li> <li>• Tools and equipment for dough making and their uses</li> <li>• Methods of dough preparation</li> <li>• Dough preparation faults: causes and remedies</li> </ul>	<ul style="list-style-type: none"> <li>• Written tests</li> <li>• Oral questioning</li> <li>• Interview</li> <li>• Third party report</li> </ul>
3. Prepare dough for baking	<ul style="list-style-type: none"> <li>• Tools and equipment for dough processing</li> <li>• Processing of dough <ul style="list-style-type: none"> <li>◦ Dough fermentation</li> <li>◦ Dough scaling</li> <li>◦ Dough moulding</li> <li>◦ Dough panning</li> <li>◦ Dough proofing</li> </ul> </li> <li>• Dough processing faults: Causes and remedies</li> </ul>	<ul style="list-style-type: none"> <li>• Written test</li> <li>• Oral questioning</li> <li>• Interview</li> <li>• Third party report</li> </ul>
4. Prepare oven for baking yeast product	<ul style="list-style-type: none"> <li>• Baking tools and equipment</li> <li>• Oven setting and control</li> <li>• Baking faults in yeast products: Causes and remedies</li> </ul>	<ul style="list-style-type: none"> <li>• Written test</li> <li>• Oral questioning</li> <li>• Interview</li> <li>• Third party report</li> </ul>
5. Prepare yeast products for display and dispatch	<ul style="list-style-type: none"> <li>• Tools and equipment used in preparing yeast products for display and dispatch</li> <li>• Materials for wrapping and</li> </ul>	<ul style="list-style-type: none"> <li>• Written test</li> <li>• Oral questioning</li> <li>• Interview</li> <li>• Third party report</li> </ul>

	<p>packaging yeast products</p> <ul style="list-style-type: none"> <li>• Slicing of bread</li> <li>• Packaging of various yeast products</li> <li>• Storage of yeast products</li> </ul>	
6. Prepare and bake selected yeast products	<ul style="list-style-type: none"> <li>• Baking of yeast products <ul style="list-style-type: none"> <li>◦ Recipe balancing/adjustment</li> <li>◦ Weighing ingredients</li> <li>◦ Ingredients mixing</li> <li>◦ Dough fermentation</li> <li>◦ Dough scaling</li> <li>◦ Dough moulding</li> <li>◦ Dough panning</li> <li>◦ Dough proofing</li> <li>◦ Baking the yeast products</li> </ul> </li> <li>• Prepare yeast product for display and dispatch</li> </ul> <p>NB: Yeast products to be covered</p> <ul style="list-style-type: none"> <li>• Plain bread</li> <li>• Wholemeal bread</li> <li>• Sweet enriched bread</li> <li>• Scones</li> <li>• Buns</li> <li>• Rolls</li> </ul>	<ul style="list-style-type: none"> <li>• Observation</li> <li>• Oral questioning</li> <li>• Third party report</li> </ul>

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

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

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

- Computers
- Internet connectivity
- Stationery
- Raw materials
  - Flour
  - Fat
  - Sugar
  - Yeast
  - Improvers
  - Preservatives
  - Flavors
  - Colouring
  - Assorted fruits
- Tools and equipment
  - Ovens
  - Mixers
  - Bowls
- Energy
  - Gas
  - Electricity
  - Oil
  - Charcoal
  - Wood
  - Solar
- Water
  - Piped water
  - Purified water
- Baking plant
  - Automatic
  - Semi-automatic
  - Batch production
  - Manual
- General supplies
  - Cleaning materials
- PPEs
  - Aprons,
  - Hair nets,
  - Safety boots,

- Face masks
- Dust coats
- Chef hats
- Hand gloves
- Oven gloves