

## Overview

This standard is about cooking and finishing simple bread and dough products, for example:

- freshly made dough
- ready-made par-cooked dough

You will use the following cooking and finishing methods:

- baking
- glazing
- dusting

This standard focuses on the technical knowledge and skills required to cook and finish simple bread and dough products; however it should be assessed in the wider context of safe and hygienic working practices. It is recommended that the following NOS, selected as appropriate to the job role and organisation, are referenced in conjunction with the technical skills and knowledge for the standard:

- Maintain basic food safety in catering
- Maintain food safety in a kitchen environment
- Provide basic advice on allergens to customers
- Minimise the risk of allergens to customers

When you have completed this standard you will be able to demonstrate your understanding of and your ability to:

- Cook and finish simple bread and dough products

## Performance criteria

*You must be able to:*

1. Check the products to make sure they are fit for cooking
2. Choose the correct tools and equipment to cook and finish simple bread and dough products
3. Use the tools and equipment correctly when cooking and finishing simple bread and dough products
4. Cook and finish the product as required
5. Make sure the bread and dough product is at the correct temperature for holding and serving
6. Store any cooked bread and dough products not for immediate use in line with food safety regulations

## Knowledge and understanding

*You need to know and understand:*

1. How to store uncooked bread and dough products
2. How to check to make sure bread and dough products are fit for cooking and finishing
3. Why and to whom you should report any problems with the bread, dough or other ingredients
4. The right tools and equipment for the cooking and finishing methods
5. Why it is important to use the correct tools and equipment
6. How to use the cooking and finishing methods correctly
7. The correct storage requirements for simple bread and dough products not for immediate consumption

### Scope/range

1. Bread and dough product
  - 1.1 Freshly made dough
  - 1.2 Ready-made par-cooked dough
  
2. Preparation, cooking and finishing methods
  - 2.1 Baking
  - 2.2 Glazing
  - 2.3 Dusting

## J8J7 04 - Cook and finish simple bread and dough products

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**Relevant Occupations** Chef, Cook, Kitchen Assistant

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**Suite** Hospitality - Professional Cookery

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