

Title:	Baking Simple Products
Level:	Level 1
Credit value:	2
GLH:	18
Unique Reference Number:	D/652/0483
Sector Subject Area:	14.1 Foundations for Learning and Life
Aim:	The aim of this unit is to provide learners with the knowledge and skills to bake simple products in catering environments. Learners will understand basic baking methods, prepare ingredients and equipment for baking, bake simple products using appropriate equipment, and maintain safe and hygienic practices during baking activities.
Assessment Type:	Assessment of this unit will be through an internally set and internally assessed portfolio of evidence.
Assessment Guidance:	<p>Assessment decisions for skills-based learning outcomes must be made during the learner's normal work activity.</p> <p>Skills-based assessment must include direct observation as the main source of evidence and must be carried out over an appropriate period of time.</p> <p>Evidence must confirm that the learner can bake simple products using appropriate ingredients and equipment.</p> <p>Assessment must reflect realistic catering contexts.</p>

Learning outcomes	
The learner will:	
1.	Understand basic baking methods.
Delivery content:	
The aim of this learning outcome is to provide learners with the knowledge and skills to understand methods used to bake simple products in catering environments.	
The learner must:	
1.1	Describe examples of basic baking methods used in catering environments.
1.2	Explain the purpose of following baking instructions accurately.
1.3	Outline the importance of using the correct ingredients and equipment during baking.
2.	Prepare ingredients and equipment for baking.
Delivery content:	
The aim of this learning outcome is to provide learners with the knowledge and skills to prepare ingredients and equipment for baking activities.	
The learner must demonstrate how to:	
2.1	Prepare ingredients for baking during workplace activities.
2.2	Prepare equipment for use during baking tasks.
2.3	Organise ingredients and equipment ready for baking.

3. Bake simple products using appropriate equipment.
<p>Delivery content: The aim of this learning outcome is to provide learners with the knowledge and skills to bake simple products during catering activities.</p> <p>The learner must demonstrate how to:</p> <p>3.1 Bake simple products during workplace activities. 3.2 Use baking equipment safely when preparing products. 3.3 Follow baking instructions during baking tasks.</p>
4. Maintain safe and hygienic baking practices.
<p>Delivery content: The aim of this learning outcome is to provide learners with the knowledge and skills to maintain safe and hygienic practices during baking activities.</p> <p>The learner must demonstrate how to:</p> <p>4.1 Maintain clean baking equipment during baking activities. 4.2 Maintain safe food handling practices during baking tasks. 4.3 Maintain a clean and tidy baking work area.</p>

Scope of Training	
The Scope of Training identifies areas that must be covered during the delivery of this unit. This is the minimum expected but tutors may include additional areas based on local employment contexts.	
Requirements	
Basic baking methods:	<p>Definition. Simple methods used to prepare and bake products in catering environments.</p> <p>Teaching must include. Methods which are usual in the learning context. For example: Mixing ingredients. Baking in an oven. Portioning mixture. Cooling baked products.</p> <p>Teaching could include. Methods which are not usual in the learning context.</p>