

Unit Title: Making And Storing Baked Products
Unit Level: Entry 3
Unit Credit Value: 3
GLH: 30
LASER Unit Code: WJC373
Ofqual Unit Code: F/506/0816

This unit has 3 learning outcomes.

LEARNING OUTCOMES		ASSESSMENT CRITERIA	
The learner will:		The learner can:	
1.	Know preparation methods for baked products.	1.1	Identify at least one common method for preparing: (a) Cakes (b) Pastries (c) Biscuits (d) Breads.
		1.2	State the equipment required for the identified methods.
2.	Be able to follow recipes for baked products.	2.1	Assemble and measure ingredients for recipes according to the recipe.
		2.2	Use baking equipment.
		2.3	Use correct cooking temperatures and duration for cooking products.
		2.4	Bake a product following a recipe.
3.	Be able to store baked products.	3.1	State appropriate storage methods for baked products.
		3.2	Store finished items appropriately.

Assessment Guidance:

NA

Additional Information:

NA