

<b>Title</b>	<b>Finish bake off products</b>				
<b>Ofqual unit ref</b>	<b>F/601/4607</b>				
<b>Level</b>	<b>2</b>	<b>Credit value</b>	<b>3</b>	<b>GLH</b>	<b>10</b>
<b>Learning Outcomes</b>			<b>Assessment Criteria</b>		
The learner will:			The learner can:		
1 Prepare to finish bake-off product			1.1 Identify the finishing to be used on the bake-off product		
			1.2 Obtain finishing and ensure it is fit for use		
			1.3 Obtain the tools and equipment required to apply finishing		
			1.4 Obtain bake-off products to be finished and ensure they are fit for use		
			1.5 Maintain food-safe working conditions		
2 Carry out finishing of bake-off products			2.1 Apply finishing to bake-off product according to product specification		
			2.2 Maintain the condition of the work-station throughout the process		
			2.3 Ensure that the required amount of finishing is applied to the bake-off product		
			2.4 Take action when the wrong amount of finishing is used		
			2.5 Keep bake-off product in saleable condition while finishing		
3 Complete finishing of bake-off products			3.1 Ensure that the finished bake-off product is acceptable for display purposes based on company requirements		
			3.2 Place finished products that meet specifications in a suitable storage area		
			3.3 Follow set procedures to deal with products that do not meet specifications		
			3.4 Dispose of waste materials according to set procedures		
			3.5 Clean tools and equipment and put them away		

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3 Complete finishing of bake-off products	3.6 Maintain food-safe working conditions	
Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, finish bake-off products. It needs to be assessed on the job. The learner must be able to demonstrate their competent performance consistently over a period of time, to meet all of the assessment criteria. This will be achieved by at least two observations of performance in the workplace, and may be supported by witness testimony and other workplace evidence. Observations must ensure that the learner's working practice is at commercial speed and in compliance with standard operating procedures. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	