

Title	Understand how to finish bake off products				
Ofqual unit ref J/601/4611					
Level	2	Credit value	2	GLH	12
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Know how to prepare to finish bake-off products			1.1 Describe the company's food safety management procedures and the reasons for following them while finishing bake-off products		
			1.2 Describe the facilities required to carry out finishing of bake-off products		
			1.3 Describe how to prepare the facilities used for finishing bake-off products		
			1.4 Describe how to select the required finishing		
			1.5 Describe how to select the appropriate tools and equipment for applying a finishing		
				ow to assess the o in finishing bake-	
2 Know how to finish bake-off products			2.1 Explain why presentation is important in finishing bake-off products		
			2.2 Describe how to assess the saleability of finished bake-off products		
			2.3 State the reasons for following safe working practices		
3 Know how to complete finishing of bake-off products			3.1 Describe how to store finished bake-off products		
		3.2 Describe how to dispose of waste and explain why it is important to do so			
			3.3 Describe the importance of and how to carry out: • recording • reporting • communication		

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Unit purpose an	d aim(s)	This unit is designed to assess the knowledge and understanding of learners in the workplace context, finishing bake-off products. It can be assessed on or off the job.The learner must demonstrate their current knowledge and understanding, to meet all assessment criteria. Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding.The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.	