

Qualification:	Food and Drink Operations: Craft Bakery Skills
Awarding Body:	SCOTTISH BAKERS & SQA
Accreditation and Certification:	SQA
Group Award Number:	GP41 22
Award Structure:	8 units (1 Unit from Group A is mandatory, a minimum of 4 units from Group B and any other 3 units from Groups Mandatory, A or B or C)
Qualification Lapse Date:	30/11/2023
Qualification End Date:	30/11/2025

Unit Title
Group A (Mandatory)
Maintain workplace food safety standards in manufacture
Work safely in food manufacture
Group B (a minimum of 4 units and a maximum of 6)
Select weigh and measure ingredients in bakery operations
Prepare and mix dough in bakery operations
Divide, mould and shape fermented dough in bakery operations
Produce laminated pastry in bakery operations
Pin, block and shape dough in bakery operations

Fill and close pastry products in bakery operations

Tin and tray up dough products in bakery operations

Retard and prove dough products in bakery operations

Oven bake dough products in bakery operations

Fry dough products in bakery operations

Batch finish dough products in bakery operations

Prepare and mix flour confectionery in bakery operations

Hand deposit, pipe and sheet flour confectionery in bakery operations

Deposit and griddle hot plate products in bakery operations

Tray up and prepare flour confectionery in bakery operations

Oven bake flour confectionery in bakery operations

Batch finish flour confectionery in bakery operations

Assemble and fill celebration cakes in bakery operations

Mask and cover celebration cakes in bakery operations

Decorate and store celebration cakes in bakery operations

Group C (a maximum of 2 units)

Plan and organise your own work activities in a food business
Communicate in a business environment
Prepare tools and equipment for use in food and drink operations
Sharpen and maintain cutting tools for use in food and drink operations
Maintain product quality in food and drink operations
Contribute to continuous improvement in food operations
Clean in place (CIP) plant and equipment in food and drink operations
Carry out task handover procedures in food and drink operations
Monitor food hygiene standards using rapid test methods in food and drink operations
Lift and handle materials in food manufacture
Contribute to environmental safety in food manufacture
Contribute to the maintenance of plant and equipment in food manufacture
Store and organise goods and materials in food and drink operations
Prepare goods and materials for despatch
Supply materials for production in food and drink operations
Produce product packs in food and drink operations

Pack orders for despatch in food and drink operations
Carry out product changeovers in food and drink operations
Contribute to problem diagnosis in food and drink operations
Contribute to problem resolution in food and drink operations
Control temperature reduction in food and drink operations
Control wrapping and labelling in food and drink operations
Slice and bag individual products in food operations
Control washing and drying machinery in food and drink operations
Carry out hygiene cleaning in food and drink operations
Carry out sampling in food and drink operations
Organise and improve work activities in food operations
Contribute to the application of improvement techniques in food operations
Contribute to sustainable practice in a food environment
Prepare ingredients and store fillings and toppings in food operations
Bake off products for sale in food operations

Produce individual packs by hand in food and drink operations

Sell food and drink products in a retail environment

Display food and drink products in a food retail environment

Prepare and clear areas for counter/take-away service

Provide a counter/take-away service

Prepare and clear areas for table/tray service

Provide a table/tray service

Assemble and process products for food service

Maximise sales of food and drink products in a retail environment