


Skills Programme Curriculum Document		
Curriculum Code	Curriculum Title	
900006-000-00-00	Assistant Baker: Fermented Dough Products	

TABLE OF CONTENTS

SECTION 1: CURRICULUM SUMMARY	4
1.1 Occupational Information.....	4
1.1.1 Associated Occupation	4
1.1.2 Skill Addressed by this Curriculum.....	4
1.1.3 Alternative Titles used by Industry	4
1.1.4 Related Occupational Qualification Curriculum	4
1.2 Curriculum Information	4
1.2.1 Curriculum Structure.....	4
1.2.2 Rules of Combination	4
1.3 Entry Requirements.....	4
1.4 Quality Assurance	4
1.5 Possible Learning Pathway	5
SECTION 2: SKILLS PROGRAMME PROFILE	6
2.1 Skills Programme Purpose	6
2.2 Skills Programme Tasks.....	6
2.2.1 Produce and prepare dough, and bake fermented dough products in a craft bakery environment	6
2.3 Skills Programme Task Details.....	6
2.3.1 Produce and prepare dough, and bake fermented dough products in a craft bakery environment	6
SECTION 3: CURRICULUM COMPONENT SPECIFICATIONS.....	7
3.1: KNOWLEDGE MODULE SPECIFICATIONS.....	7
1. 900006-000-00-KM-01, Food Safety, Health, the Workplace and the Environment, NQF Level 2, Credits 8.....	8
1.1 Purpose of the Knowledge Modules	8

1.2 Guidelines for Topics.....	8
1.3 Provider Programme Accreditation Criteria.....	9
1.4 Exemptions.....	10
2. 900006-000-00-KM-02, Fermented Dough Production including raw materials,	11
machinery and equipment, NQF Level 2, Credits 8	11
2.1 Purpose of the Knowledge Modules	11
2.2 Guidelines for Topics.....	11
2.3 Provider Programme Accreditation Criteria.....	13
2.4 Exemptions.....	13
3.2 PRACTICAL SKILLS MODULE SPECIFICATIONS.....	14
1. 900006-000-00-PM-01, Operate, monitor and control the fermented dough	15
production processes, NQF Level 2, Credits 20.....	15
1.1 Purpose of the Application Skills Module	15
1.2 Guidelines for Application Skills Module	15
1.3 Provider Programme Accreditation Criteria.....	17
1.4 Exemptions.....	18

SECTION 1: CURRICULUM SUMMARY

1.1 Occupational Information.

1.1.1 Associated Occupation

681201: Confectionary Baker

1.1.2 Skill Addressed by this Curriculum

900006-000-00-00 Assistant Baker: Fermented Dough Products

1.1.3 Alternative Titles used by Industry

None

1.1.4 Related Occupational Qualification Curriculum

681201000: Confectionary Baker

1.2 Curriculum Information

1.2.1 Curriculum Structure

This Skills Programme is at NQF Level 2 with total value of 36 Credits.

1.2.2 Rules of Combination

This Skills Programme is made up of the following compulsory Knowledge and Application Modules:

Knowledge Modules:

- 900006-000-00-KM-01, Food Safety, Health, the Workplace and the Environment, NQF Level 2, Credits 8
- 900006-000-00-KM-02, Fermented Dough product processes, machines and equipment, NQF Level 2, Credits 8

Total number of credits for Knowledge Modules: 16

Application Modules:

- 900006-000-00-PM-01, Operate, monitor and control the fermented dough production processes, NQF Level 2, Credits 20.

Total number of credits for Application Skills Modules: 20.

1.3 Entry Requirements

NQF Level 1

1.4 Quality Assurance

QCTO will facilitate the assessment and quality assurance

1.5 Possible Learning Pathway

SAQA ID 50307 National Certificate: Bread and Flour Confectionery Baking Level 2

SAQA ID 50308 National Certificate: Bread and Flour Confectionery Baking Level 3

SECTION 2: SKILLS PROGRAMME PROFILE

2.1 Skills Programme Purpose

The purpose of this skills program is to provide the learning and development, so that the learner is equipped with the necessary knowledge and application skills to be an Assistant Baker (Fermented Dough Products).

An Assistant Baker (Fermented Dough Products) will be able to produce a range of fermented dough products within a craft baking environment. They will be able to maintain and apply manufacturing practices, food safety and personal safety practice according to legal requirements.

The qualifying learner will know the functioning and operating requirements for the machinery and equipment, to monitor quality conformance; including health, safety and environmental requirements

2.2 Skills Programme Tasks

2.2.1 Produce and prepare dough, and bake fermented dough products in a craft bakery environment

2.3 Skills Programme Task Details

2.3.1 Produce and prepare dough, and bake fermented dough products in a craft bakery environment

2.3.1.1 Unique Product or Service

- Fermented dough products in a craft bakery environment

2.3.1.2 Skills Programme Responsibilities

- Produce and prepare dough
- Bake fermented dough products

SECTION 3: CURRICULUM COMPONENT SPECIFICATIONS

3.1: KNOWLEDGE MODULE SPECIFICATIONS

List of Knowledge Modules for which Specifications are included.

- 900006-000-00-KM-01, Food Safety, Health, the Workplace and the Environment, NQF Level 2, Credits 8
- 900006-000-00-KM-02, Fermented Dough product processes, machines and equipment, NQF Level 2, Credits 8

Total number of credits for Knowledge Modules: 16

1. 900006-000-00-KM-01, Food Safety, Health, the Workplace and the Environment, NQF Level 2, Credits 8

1.1 Purpose of the Knowledge Modules

The main focus of learning in this module is to build an understanding of the basic principles relating to food safety, health, the workplace and the environment.

Learning will enable learners to demonstrate an understanding of:

- KM-01-KT01: Manufacturing practices as part of a food safety system (40%)
- KM-01-KT02: Personal safety practices in a food or sensitive consumer product environment (40%)
- KM-01-KT03: The Control of pests and waste materials as part of a food safety system (20%)

1.2 Guidelines for Topics

KM-01-KT01: Manufacturing practices as part of a food safety system (40%)

Topic elements to be covered include:

- KT0101 Codes of practice and standard operating procedures
- KT0102 Personal protective equipment
- KT0103 Food safety principles and procedures
- KT0104 Temperature control
- KT0105 Concepts and principles of food safety hazard identification and prevention

Internal Assessment Criteria and Weight

- IAC0101 Describe the various food safety factors, hazards and risks and explain methods of elimination or prevention

(Weight 40%)

KM-01-KT02: Personal safety practices in a food or sensitive consumer product environment (40%)

Topic elements to be covered include

- KT0201 Emergency preparedness and response; and evacuation procedures including assembly points
- KT0202 Fires, causes and effects
- KT0203 Basic ventilation principles
- KT0204 Dust and powders, including health hazards and risks
- KT0205 Underfoot conditions including slips, trips, falls and spillage
- KT0206 Interaction between man, machinery and equipment, including guarding and proximity safety devices
- KT0207 Extreme temperature environment
- KT0208 Risk, health, safety, environment and related systems
- KT0209 Safe working practices regarding the work area and equipment

- KT0210 Handle and store raw materials, final products and chemicals in a food manufacturing environment according to legal requirements

Internal Assessment Criteria and Weight

- IAC0201 Describe the various environmental elements, hazards, risk assessment, and explain methods of elimination and prevention
- IAC0202 Explain the hazards in interaction between man, machinery and equipment, including guarding and proximity safety devices
- IAC0203 Identify and describe safe working practices regarding the work area
- IAC0204 Describe handling and storage of raw materials or chemicals in a food manufacturing environment according to legal requirements
- IAC0205 Describe emergency and rescue procedures and processes

(Weight 40%)

KM-01-KT03: The Control of pests and waste materials as part of a food safety system (20%)

Topic elements to be covered include

- KT0301 Pest and pest control in a food handling environment including contamination
- KT0302 Waste control in a food handling environment including environmental requirements

Internal Assessment Criteria and Weight

- IAC0301 Identify various categories of pest in a food handling environment including rodents, insects and birds
- IAC0302 Explain various pest control methods in a food handling environment including contamination
- IAC0303 Identify and explain various waste control methods in a food handling environment including environmental requirements
- IAC0304 Identify risks of contamination relating to pest and waste including causes and prevention

(Weight 20%)

1.3 Provider Programme Accreditation Criteria

Physical Requirements

- Classroom which is luminated and ventilated with tables and chairs
- Computer with internet access and online software
- Kitchen bakery and cleaning facilities (mobile is acceptable)
- Safe Heating/Baking equipment and facilities, tools, ovens, fryers, etc
- Baking ingredients / Consumables
- Personal Protective gear
- Cleaning consumables and equipment
- Hygienic environment
- Curriculum-aligned learning material, manufacturer's manuals and specifications.

- Quality management system.

Human Resource Requirements

- Facilitator with a minimum NQF Level 3 baking / confectionary qualification.
- Facilitator must have minimum of three years baking experience.
- Facilitator/learner ratio 1:12

Legal Requirements

- Registered Legal Entity.
- Valid Tax Compliance Pin.
- Valid Occupational Health and Safety certificate.
- Display of Labour Laws in the building.

1.4 Exemptions

None

2. 900006-000-00-KM-02, Fermented Dough Production including raw materials, machinery and equipment, NQF Level 2, Credits 8

2.1 Purpose of the Knowledge Modules

The main focus of the learning in this knowledge module is to build an understanding of the principles, concepts and operation of processing fermented dough. The learning will enable learners to demonstrate an understanding of:

- KM-02-KT01: Introduction to ingredients in fermented dough production (30%)
- KM-02-KT02: Fermented dough production environment, related machinery and equipment (20%)
- KM-02-KT03: Principles and theories of fermented dough production process (30%)
- KM-02-KT04: Fermented dough products (20%)

2.2 Guidelines for Topics

KM-02-KT01: Introduction to ingredients in fermented dough production (30%)

Topic elements to be covered include:

- KT0101 Various types of wheat flour
- KT0102 Sugars, syrups, fats and oils and liquids
- KT0103 Dairy and egg products
- KT0104 Yeast, salts, and other additives
- KT0105 Flour improvers, pre-mixes and full mixes
- KT0106 Toppings and fillings
- KT0107 Handling and storage of ingredients

Internal Assessment Criteria and Weight:

- IAC0101 Describe and explain the make-up and functions of ingredients
- IAC0102 Explain the correct handling and storage of raw materials and ingredients

(Weight 30%)

KM-02-KT02: Fermented Dough production environment, related machinery and equipment (20%)

Topic elements to be covered include:

- KT0201 Fermented dough production, related machinery and equipment including, dough mixers, scales, bun divider, roll moulder, bread moulder, bread tins, baking trays, prover, deck and rack ovens

Internal Assessment Criteria and Weight:

- IAC0201 Identify and explain the functions of fermented dough production machinery and equipment including dough mixers, scales,

bun divider, roll moulder, bread moulder, bread tins, baking trays, prover, deck and rack ovens

(Weight 20%)

KM-02-KT03: Principles and theories of fermented dough production process (30%)

Topic elements to be covered include:

- KT0301 Dough development and fermentation according to specified requirements
- KT0302 Principles of dough temperatures including calculations
- KT0303 Production processes for fermented doughs including raw materials scaling, mixing, dough scaling and dividing, rounding, resting, moulding, panning and proving according standard operating procedures
- KT0304 The baking process for fermented dough
- KT0305 Cooling and packaging process according to standard operating procedures

Internal Assessment Criteria and Weight:

- IAC0301 Explain dough development and fermentation according to specified requirements
- IAC0302 Identify and explain the principles of dough temperatures including calculations
- IAC0303 Describe the production processes for fermented doughs including raw materials scaling, mixing, dough scaling and dividing, rounding, resting, moulding, panning and proving according standard operating procedures
- IAC0304 Explain the baking process for fermented dough products
- IAC0305 Describe the cooling and packaging process according to standard operating procedures

(Weight 30%)

KM-02-KT04: Fermented dough products (20%)

Topic elements to be covered include:

- KT0401 Production method for bread, including white, brown and whole-wheat
- KT0402 Production method for bread rolls including crispy, soft, hamburger and hotdog
- KT0403 Production method for sweet doughs including Chelsea bun, doughnuts and raisin bread

Internal Assessment Criteria and Weight:

- IAC0401 Identify and explain the production method for bread, including white, brown and whole-wheat
- IAC0402 Identify and explain the production method for bread rolls including crispy, soft, hamburger and hotdog
- IAC0403 Identify and explain the production method for sweet doughs including Chelsea bun, doughnuts, raisin bread

(Weight 20%)

2.3 Provider Programme Accreditation Criteria

Physical Requirements

- Classroom that is luminated and ventilated with tables and chairs
- Computer with internet access and online software
- Kitchen bakery and cleaning facilities (mobile is acceptable)
- Safe Heating/Baking equipment and facilities, tools, ovens, fryers, etc
- Baking ingredients / Consumables
- Personal Protective gear
- Cleaning consumables and equipment
- Hygienic environment
- Curriculum-aligned learning material, manufacturer's manuals and specifications.
- Quality management system.

Human Resource Requirements:

- Facilitator with a minimum NQF Level 3 baking / confectionary qualification.
- Facilitator must have minimum of three years baking experience.
- Facilitator/learner ratio 1:12

Legal Requirements:

- Registered Legal Entity.
- Valid Tax Compliance Pin.
- Valid Occupational Health and Safety certificate.
- Display of Labour Laws in the building.

2.4 Exemptions

None

3.2 PRACTICAL SKILLS MODULE SPECIFICATIONS

List of Knowledge Modules for which Specifications are included.

- 900006-000-00-PM-01 Operate, monitor and control the fermented dough production processes, NQF Level 2, Credits 20

Total number of credits for Application Skills Module: 20

1. 900006-000-00-PM-01, Operate, monitor and control the fermented dough production processes, NQF Level 2, Credits 20

1.1 Purpose of the Application Skills Module

The main focus of the learning in this module is on providing the learner an opportunity to operate, monitor and control the fermented dough production processes.

The learner will be required to:

- PM-01-PS01: Identify site, machinery, equipment, systems, components and controls.
- PM-01-PS02: Produce a range of bread and bread roll products in a craft baking environment.
- PM-01-PS03 Produce a range of sweet fermented products in a craft bakery.

1.2 Guidelines for Application Skills Module

PM-01-PS01: Identify site, machinery, equipment, systems, components and controls Scope of Application Skills Module:

Given a controlled bakery environment and resources the learner must be able to:

- PA0101 Identify site, machinery, equipment, systems, components and controls
- PA0102 Demonstrate the function of all the machinery, equipment, systems, components and controls including dough mixers, scales, bun divider, roll moulder, bread moulder, bread tins, baking trays, prover, deck and rack ovens
- PA0103 Demonstrate the operating, monitoring and control of the system, including trouble-shooting
- PA0104 Describe possible defects, damage and deviations including possible causes.

Applied Knowledge:

- AK0101 Manuals and specifications, as applicable.
- AK0102 Hazard identification and risk assessment; health, safety, environmental and security, including applicable regulatory requirements.
- AK0103 Sensory cues for correct operation, defects, damage and deviations requirements.
- AK0104 Defects, damage and deviations, including causes, as applicable.

Internal Assessment Criteria:

- IAC0101 Equipment, machines, components and controls are correctly identified and used including dough mixers, scales, bun divider, roll moulder, bread moulder, bread tins, baking trays, prover, deck and rack ovens according to manufacturer's requirements.

- IAC0102 Possible causes of defects, damage and deviations, requirements are identified and explained according to manufacturer's requirements.
- IAC0103 Understanding of processes, plant and equipment is demonstrated according to standard operating procedures.

PM-01-PS02: Produce a range of bread and bread roll products in a craft baking environment

Scope of Application Skills Module

Given a bakery, resources and a controlled environment the learner must be able to:

- PA0201 Plan and prepare to produce bread and bread roll products including white, brown and whole-wheat bread; crispy, soft, hamburger and hotdog rolls
- PA0202 Process the bread and bread roll dough including mechanical and hand moulding processes.
- PA0203 Produce baked bread and bread roll products.
- PA0204 Perform end of production activities.
- PA0205 Identify possible defects, damage and deviations, including possible causes
- PA0206 Comply with the operational requirements and limitations

Applied Knowledge:

- AK0201 Relevant specifications and operational limitations
- AK0202 The use of hand tools and equipment
- AK0203 Relevant science, and calculations for baking
- AK0204 Measuring, reading and procedures and processes
- AK0205 Hazard identification and risk assessment; health, safety, environmental and security, including applicable regulatory requirements
- AK0206 Sensory cues for correct operation, defects, damage and deviations

Internal Assessment Criteria:

- IAC0201 Equipment, machines, components and controls are correctly operated.
- IAC0202 Demonstrate the application of production processes according to standard operating procedure.
- IAC0203 Possible causes of defects, damage and deviations, requirements are identified, and corrective action taken according to standard operating procedures.
- IAC0204 Conduct end of production procedures according to standard operating procedures
- IAC0205 Product is produced meeting operational and quality standards according to specified requirements.

PM-01-PS03: Manufacture a basic range of sweet fermented products in a craft bakery
Scope of Application Skills Module:

Given a bakery, resources and a controlled environment the learner must be able to:

- PA0301 Plan and prepare for the processing of sweet fermented dough, baked and fried products including Chelsea bun, doughnuts and raisin bread
- PA0302 Produce sweet fermented doughs including mechanical and hand moulding processes
- PA0303 Produce baked and fried sweet fermented products, □ AT0304 Finish and decorate sweet fermented products, □ AT0305 Perform end of production activities.
- PA0306 Identify possible defects, damage and deviations, including possible causes.
- PA0307 Comply with the operational requirements and limitations.

Applied Knowledge:

- AK0301 Relevant specifications and operational limitations.
- AK0302 The use of hand tools and equipment.
- AK0303 Relevant science, and calculations for baking.
- AK0304 Measuring, reading and procedures and processes.
- AK0305 Hazard identification and risk assessment; health, safety, environmental and security, including applicable regulatory requirements.
- AK0306 Sensory cues for correct operation, defects, damage and deviations

Internal Assessment Criteria:

- IAC0301 Equipment, machines, components and controls are correctly operated
- IAC0302 Demonstrate the application of production processes according to standard operating procedure
- IAC0303 Possible causes of defects, damage and deviations, requirements are identified, and corrective action taken according to standard operating procedures
- IAC0304 Conduct end of production procedures according to standard operating procedures
- IAC0305 Product is produced meeting operational and quality standards according to specified requirements

1.3 Provider Programme Accreditation Criteria

Physical Requirements

- Classroom which is luminated and ventilated with tables and chairs
- Computer with internet access and online software

- Kitchen bakery and cleaning facilities (mobile is acceptable)
- Safe Heating/Baking equipment and facilities, tools, ovens, fryers, etc
- Baking ingredients / Consumables
- Personal Protective gear
- Cleaning consumables and equipment
- Hygienic environment
- Curriculum-aligned learning material, manufacturer's manuals and specifications.
- Quality management system.

Human Resource Requirements

- Facilitator with a minimum NQF Level 3 baking / confectionary qualification.
- Facilitator must have minimum of three years baking experience.
- Facilitator/learner ratio 1:12

Legal Requirements

- Registered Legal Entity.
- Valid Tax Compliance Pin.
- Valid Occupational Health and Safety certificate.
- Display of Labour Laws in the building.

1.4 Exemptions

None