Unit Title:	**Finish bake-off food products in a retail environment**
OCR unit number:	14
Sector unit number:	B.35
Level:	2
Credit value:	3
Guided learning hours:	15
Unit reference number:	H/503/5679

Unit purpose and aim

This unit assesses the occupational competence of individuals who prepare bake-off products (partly-baked products that require final baking) in a retail environment. Such products may include bread, pastry, biscuits and scones.

Learning Outcomes	Assessment Criteria
The Learner will: 1 Understand the baking and cooling processes that apply to bake-off food products	**The Learner can:** 1.1 explain the factors that affect the baking of bake-off products 1.2 explain what happens to the ingredients of bake-off products during baking 1.3 explain the conditions required for cooling bake-off products after baking
2 Know the legal and organisational requirements that apply to bake-off products	2.1 describe the legal and organisational requirements that apply to bake-off products
3 Be able to finish the baking process of bake-off products in a retail environment	3.1 apply methods to finish baking bake-off products in line with organisational procedures 3.2 assess the quantity and quality of baked products using organisational procedures 3.3 apply organisational procedures for dealing with bake-off products that are not fit for sale 3.4 store bake-off products at a temperature that will keep them in the condition required for the next stage in the bakery process

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Assessment

This unit requires workplace assessment of occupational competence. It is internally assessed by centre staff and externally assessed by an OCR External Verifier.

The unit is competence-based. This means that it is linked to the candidate's ability to competently perform a range of tasks associated with their work.

If the assessor is unable to make judgements about the specialist skills and knowledge covered by this unit, expert witness testimony must be sought from a person with suitable current experience, to confirm the candidate's competence.

The unit needs to be assessed in line with the relevant Sector Skills Council's (SSC's) Assessment Strategy or Principles. Skillsmart Retail's Assessment Principles for Retail Qualifications can be found on their website (www.skillsmartretail.com).

Assessment conducted by an external/peripatetic assessor must adhere to section 4.2.1 of Skillsmart Retail's '*Retail Qualifications Assessment Principles'*. As such, OCR requires the line manager or the owner/manager to sign and date the bottom of each unit Evidence Record Sheet (ERS) to both confirm their involvement and the candidate's competence. This should be on or prior to the signature and date provided by the assessor.

Evidence requirements

OCR does not stipulate the mode of delivery for the teaching of the content of this unit. Centres are free to deliver this unit using any mode of delivery that meets the needs of their candidates. Centres should consider the candidates' complete learning experience when designing programmes of learning.

Guidance on assessment and evidence requirements

You should refer to the '*Admin Guide: Vocational Qualifications* (A850)' for *Notes on Preventing Computer-Assisted Malpractice*.

National Occupational Standards (NOS) mapping/signposting

This unit is based on the NOS reference SSR.B220

NOS can be viewed on the relevant Sector Skills Council's website or the Occupational standards directory at www.ukstandards.co.uk.

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Functional skills signposting

This section indicates where candidates may have an opportunity to develop their functional skills.

Functional Skills Standards					
English		**Mathematics**		**ICT**	
Speaking and Listening	✔	Representing		Use ICT systems	✔
Reading	✔	Analysing		Find and select information	✔
Writing	✔	Interpreting		Develop, present and communicate information	✔

Additional information

For further information regarding administration for this qualification, please refer to the OCR document '*Admin Guide: Vocational Qualifications' (A850)* on the OCR website www.ocr.org.uk .