Republic of Rwanda
Ministry of Education

RTB | RWANDA TVET BOARD

SIMPLE BAKERY PRODUCTS

FBOSB301

Prepare Simple Bakery Products

Competence

RQF Level: 3

Learning Hours 70

Credits: 7

Sector: Hospitality and Tourism

Trade: Food and Beverage Operations

Module Type: Specific

Curriculum: HOTFBO3001- TVET Certificate 3 in Food and Beverage Operations

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<table>
<tr><td>Purpose statement</td><td colspan="6">This Specific module introduces bakery techniques. The course content will assist in developing the knowledge, skills and attitudes necessary to prepare and present simple bakery products. The leaner will be able to identify the necessary quality bakery ingredients, tools, equipment and apply appropriate baking techniques to prepare various simple breads under minimum supervision.</td></tr>
<tr><td rowspan="7">Delivery modality</td><td colspan="2">Training delivery</td><td>100%</td><td colspan="2">Assessment</td><td>Total 100%</td></tr>
<tr><td colspan="2">Theoretical content</td><td>30%</td><td rowspan="4">Formative assessment</td><td>30%</td><td rowspan="4">50%</td></tr>
<tr><td colspan="2">Practical work:</td><td rowspan="3">70%</td><td rowspan="3">70%</td></tr>
<tr><td>• Group project and presentation</td><td>20%</td></tr>
<tr><td>• Individual project /Work</td><td>50%</td></tr>
<tr><td colspan="3"></td><td colspan="2">Summative Assessment</td><td>50%</td></tr>
</table>

Elements of Competency and Performance Criteria	
Elements of competency	Performance criteria
1. Identify tools, equipment and ingredients for bakery products	1.1 Bakery tools are properly selected as per usage
	1.2 Bakery equipment are properly selected as per recipe
	1.3 Bakery ingredients are properly selected as per recipe
	1.4 Bakery ingredients are properly portioned as required
2 Handle tools, equipment for bakery products	2.1 Bakery tools and equipment are properly maintained as per standards
	2.2 Bakery tools are properly used as per recipe
	2.3 Bakery equipment are properly used as per usage
3 Bake simple bakery products	3.1 Techniques for dough making are appropriately applied as per recipe
	3.2 Simple bread is properly baked as per recipe
	3.4 Bread is properly cooled as per standard

4. Store simple bakery products	4.1. Storage tools and equipment for simple bakery products are properly identified as per safety
	4.2. Bread storage temperature is accurately kept to safety standards
	4.3. Bread product is properly labelled as per standards
	4.4. Simple bakery products are properly stored as per standard

Course content	
Learning outcomes	At the end of the module the learner will be able to: 1. Identify tools, equipment, and ingredients for bakery products 2. Handle tools, equipment for bakery products 3. Bake simple bakery products 4. Store simple bakery products
Learning outcome 1: Identify tools, equipment and ingredients for bakery products	**Learning hours: 15**
Indicative content	
• Selection of bakery tools: ✓ Oven racks ✓ Measuring tools ✓ Mixing tools ✓ Baking tools ✓ Cutting tools ✓ Preparatory tools • Selection of bakery equipment ✓ Baking ovens ✓ Refrigerators ✓ Dough sheeter ✓ Proofer ✓ Bread slicer ✓ Food processor ✓ Bakery mixers ✓ Bakery storage equipment ✓ Bakery packaging materials • Selection of bakery ingredients ✓ Flour ✓ Sweeteners ✓ Liquids ✓ Savoring	

- ✓ Shortening
- ✓ Raising agents
- ✓ Glazing agents
- ✓ Toppings and stuffings

- Portioning of bakery ingredients
  - ✓ Definition of portioning
  - ✓ Importance of portioning in bakery
  - ✓ Identification of portioning tools for
    - Scales
    - Dough divider
  - ✓ Application of portioning techniques
    - Weighing ingredients
    - Measuring ingredients

Resources required for the learning outcome	
Equipment	Baking ovens, Refrigerators, Bakery mixers, Dough sheeter, Dough divider/rounder, Proofer, Bread slice, Food processor Bakery storage equipment, Bakery packaging materials
Materials	• Flour: All-purpose flour, Whole meal flour, flour, Brown flour, • Sweeteners: Sugar, Brown sugar, White sugar, Jams, Honey • Liquids: Milk, Water • Savourings: Salts • Shortening: Oils and Fats (Butter, Margarine, Ghee, Lard,) • Raising agents: Baking Soda, Baking powder, Yeast • Glazing agents: Syrups, Fats and oils, Eggs, White wash, Syrups • Toppings and stuffing: Sesame seeds, Savory and sweet fillings • Didactic materials (Notebooks, Pens, Workbooks, Flip charts, Audio visual equipment, Projector, Internet, Pictures, Boards, Makers, Books
Tools	

	• Oven racks • Measuring tools: Cups, Spoons, Weighing scales • Mixing tools: Bowls, Wooden spoons, Rubber scrappers, Electric hand mixers, Rotary egg beater • Baking tools: Pans, Molds • Cutting tools: Pastry blender, Pastry wheel, chopping boards, Paring knife, Dough cutter, Scrappers, Palette knives • Preparatory tools: Flour sifter, Grater, Pastry Bruch, Spatula, Rolling pins, Pastry tips/nozzles, Trays
Facilitation techniques	• Demonstration and simulation • Individual and group work • Practical exercise • Individual practice • Group discussion • Role play • Brainstorming • Research • Display
Formative assessment methods	• Written assessment • Oral presentation • Performance assessment

Learning outcome 2: Handle tools, equipment for bakery products	Learning hours: 15
Indicative content	
• Applying basic maintenance for bakery tools and equipment ✓ Cleaning bakery tools and equipment ✓ Dissembling and assembling ✓ Fixing ✓ Storing ✓ Plugging and Un-plugging ✓ Time and temperature control • Usage of bakery tools and equipment ✓ Measuring tools and equipment ✓ Mixing tools and equipment ✓ Portioning tools ✓ Shaping tools	

- ✓ Cooling racks
- ✓ Storing tools and equipment

Resources required for the indicative content	
Equipment	Cleaning equipment:(Dishwasher machinimas machine,air dry machine), Weighing equipment, mixing equipment, Bulk fermentation equipment, Degassing equipment, portioning equipment, shaping equipment, proofing equipment, Baking equipment, Cooling equipment
Materials	Cleaning materials (Cleaning chemicals, Cleaning agents) Didactic materials (Note boo, Pens, Workbooks, Flip charts, Audio visual equipment, Projector, Internet, Pictures, Boards, Makers, Books
Tools	Cleaning tools (Brushes, Squeegees, Broom, Sponges, Mops)
Facilitation techniques	Demonstration and simulation, Individual and group work, Practical exercise, Individualized, Trainer guided, Group discussion, Research, Brainstorming
Formative assessment methods	Written assessment, Oral presentation, Performance assessment, Product based assessment

Learning outcome 3: Bake simple bakery products	Learning hours: 25
Indicative content	

- Preparation of Dough
  - ✓ Definition of dough
  - ✓ Identification of types of bread
    - Loaves
    - Buns
    - Rolls
- ✓ Application of dough making procedures
  - Collecting ingredients / Mise en place
  - Mixing
  - kneading
  - Bulk ferment (1st rise)
  - Shaping
  - Proofing/ proving
- ✓ Types of dough
  - Sourdough
  - Whole meal

- Unleavened
- Laminated

- Baking simple bread

✓ Application of baking procedures
- Dry baking
- Baking by steam

✓ Quality checks
- Shape
- Colour
- Texture
- Flavour

- Cooling bread

✓ Importance of cooling bread
✓ Tools for cooling bread
- Wood benches
- Wire racks

✓ Description of guidelines for cooling bread
- Time
- temperature

Resources required for the indicative content	
Equipment	Fridge/freezer, Baker's tables, Display counter, Shelves
Materials	Loaves, Rolls, buns packaging, Didactic materials (Notebooks, Pens, Workbooks, Flip charts, Audio visual equipment, Projector, Internet, Pictures, Boards, Makers, Books.
Tools	Oven racks, Wooden Benches, cooling rack, Inserts, Racks, Baskets, weighing scales, Bowls, Rubber scrappers, Electric hand mixers, Moulds, Pastry blender, Pastry wheel, chopping boards, paring knife, Flour sifter, Pastry brushes, Spatula, Rolling pins, Pastry tips/nozzles, Trays, Rubber scrappers, Electric hand mixers, Rotary egg beater. Didactic materials (Notebooks, Pens, Workbooks, Flip charts, Audio visual equipment, Projector, Internet, Pictures, Boards, Makers, Books
Facilitation techniques	Demonstration and simulation, Individual and group work, Practical exercise, Individualized, Trainer guided, Group discussion,Research,Brainstorming
Formative assessment methods	Written assessment, Oral presentation, Performance assessment, Product based assessment

Learning outcome 4: Store Simple Bakery Products	Learning hours: 15Hours
Indicative content	

- Identification of simple bakery storage tools and equipment
  - ✓ Selection of simple bakery products storing tools
  - ✓ Selection of simple bakery products storing equipment
    - Bakery refrigerators
    - Shelves
- Keep bread storage temperature
  - ✓ Identification of storage types
    - Dry store
    - Refrigerator
    - freezer
  - ✓ Storage guidelines
    - Appropriate temperature
    - Time factor
    - Lighting
    - Air quality
    - Containers
    - Label and count bread product
  - ✓ Labelling requirement
    - Name
    - Ingredients
    - Bakery address
    - Nutrition value
    - Net weight
    - Date (Best before)
    - Storage interaction
    - Allergie warnings
  - ✓ Rules of labeling
    - Clarity
    - Prominent
    - Indelible
    - Readable
- Store simple bakery products
  - ✓ Labelling requirement
    - Name
    - Ingredients
    - Bakery address
    - Nutrition value

- Net weight
- Date (Best before)
- Storage interaction
- Allergie warnings

✓ Rules of labeling

- Clarity
- Prominent
- Indelible
- Readable

Resources required for the indicative content	
Equipment	Freezer, Bakery refrigerators, Dry store, Shelves
Materials	Packaging bags, labels, breads,Didactic materials (Notebooks, Pens, Workbooks, Flip charts, Audio visual equipment, Projector ,Internet ,Pictures ,Boards ,Makers ,Books
Tools	Inserts, Packaging, Display counter, Racks ,Basket, Packaging
Facilitation techniques	Demonstration and simulation, Individual and group work, Practical exercise ,Individualized ,Trainer guided ,Group discussion, Research, Brainstorming
Formative assessment methods	Written assessment, Oral presentation, Performance assessment, Product based assessment

Integrated/Summative assessment (For specific module)

Integrated situation

The hotel is expecting 10 guests to check-in today on a full board basis and they wish to take lunch that comprises 4 bread rolls, 4buns and 2 loaves with a soup. You are required to prepare these simple bread products for lunch menu. Use provided ingredients and portion them appropriately. Time allowed is 4 hours.

Resources

Tools	Bowls, Knives , Baskets ,Cups, Racks, Scales, Scrapper, Brushes, Baking trays
Equipment	Ovens, Dough mixer
Materials/ Consumables	Ingredients for simple bread making (Flour, Yeast, Eggs, Fat, Milk, Salt, White sugar, Oil, Water)

Assessable outcomes	Assessment criteria (Based on performance criteria)	Indicator	Observation		Marks allocation
			Yes	No	
Learning outcome 1: Identify tools, equipment and ingredients for bakery products (20%)	1.1 Bakery tools are properly selected as per usage	Ind.1 Measuring and mixing tools are selected			1
		Ind.2 Preparatory tools and oven racks are correctly selected			1
		Ind.3 Baking tools and cutting tools are correctly selected			1
	1.2 Bakery equipment are properly selected as per recipe	Ind.1 Simple bakery products preparation equipment are properly selected			2
		Ind.2 Baking ovens and mixers are properly selected			2
		Ind.3 Simple bakery products storage equipment are properly selected			1
	1.2 Bakery ingredients are properly selected as per recipe	Ind.1 Ingredients for simple bakery products are properly selected (Flour, Sweeteners, Liquids, Savourings, Shortening, raising agents, Glazing agents,)			3

		Ind.2 Toppings and stuffing ingredients are properly selected			2
	1.3 Bakery ingredients are properly portioned as required	Ind.1 Portioning tools are well Identified(scales, dough divider)			1
		Ind.2: Weighing is well applied and well done			3
		Ind.3 Measuring is well applied and well done			3
2.Handle tools, equipment for bakery products 30%	2.1.Bakery tools and equipment are properly cleaned as per standards	Ind.1 Cleaning tools are appropriately used (brushes, brooms and sponges) is well done			2
		Ind.2 Right cleaning chemicals are properly used			4
		Ind.3 Cleaning agents are properly used			2
	2.2. Bakery tools are properly used as per recipe	Ind.1 Plugging and Un-plugging of bakery tools are properly done			2
		Ind.2 Dissembling and assembling are well done			3
		Ind.3 Storing are well done			3
	2.3 Bakery equipment are properly used as per usage	Ind.1 Procedures of using different bakery equipment are safely used			4
		Ind.2 Procedures of using different bakery equipment are hygienically used			5
		Ind.3 Guidelines of using different bakery equipment are respected			5
Learning outcome 3: Bake simple bakery products (40%)	3.1. Techniques for dough making are appropriately applied as per recipe	Ind.1 measurement of ingredients is appropriately done			4
		Ind.2 Dough making procedures are properly followed			8
		Ind.3 proofing technique are applied			3
	3.2 Simple bread is properly baked as per recipe	Ind. 1: Baking techniques are well applied			10
		Ind2. Time and temperature are maintained			

		Ind.3: Quality of buns, loaves, rolls as checked (Shape, color, Texture,Flavor)			8
	3.3 Bread is properly cooled as per standard	Indicator 1 : right cooling tools are properly used			4
		Indicator 2 : Bread cooling techniques are well applied			3
Learning outcome 4: Store simple bakery products (10%)	4.1. Storage tools and equipment for simple bakery products is properly identified as per safety	Ind.1. Simple bakery product storage tools are well identified and selected			1
		Ind.2 Simple bakery product storage equipment are well identified and selected			1
	4.2. Bread storage temperature is accurately kept as safety standards	Ind. 1: Bread storage temperature is well controlled			1
		Ind.2: Storage guidelines are well followed , maintained and respected			2
	4.3 Bread product is properly labelled as per standards	Ind.1: Bread Labelling requirements are well noted and well placed			2
		Ind.2: Rules of bread labelling are well resp bected			1
	4.4 Simple bakery products are properly stored as per standard	Ind. 1: Importance of storing bread Hygiene of bread and maintain safety of bread are properly respected as per standard			1
		Ind.2: Storing guidelines Cooling bread, Covering, Refrigerating are well maintained and well done			1
Total marks					100
Percentage Weightage					100%
Minimum Passing line % (Aggregate): 70%					

References:

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2. De Vekey RC (2001). *Bricks blocks and masonry made from aggregate concrete: Part 2 – APPEarance and environmental aspects*, BRE Digest 460, Part 2.
3. M.Rashad Islam & Rafiqul A Tarelder, Pavement Design: Materials, Analysis,2016, McGraw-Hill Education
4. Norbert J. Delatte, *Concrete Pavement Design, Construction, and Performance Second Edition*,2016 Routledge
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