

Unit Number	Unit title
100	Work effectively with others
101	Contribute to health and safety in food and drink manufacturing operations
102	Maintain hygiene standards in food and drink manufacturing operations
103	Store baking ingredients and materials
104	Complete routine cleaning of bakery tools and equipment
105	Prepare tools and equipment for use in bakery operations
106	Weigh and measure materials and ingredients for bakery production
107	Mix bakery premixes to given specification
108	Operate bakery plant
109	Assemble and prepare bakery products
110	Bake-off bakery products
111	Finish batch bakery products
112	Wrap and label bakery products
113	Pick orders of bakery products
114	Pack orders of bakery products
115	Load vehicles with bakery products for transport
116	Display bakery goods as directed
200	Contribute to control of bakery product quality
201	Contribute to dough production control and efficiency
202	Select, weigh and measure dough ingredients
203	Prepare and mix doughs
204	Hand divide, mould and shape fermented doughs
205	Produce laminated pastry
206	Prepare and store savoury pastry fillings
207	Pin, block and shape dough
208	Fill and close pastry products
209	Tin and tray up dough products
210	Retard and prove dough products
211	Oven bake dough products
212	Fry dough products
213	Batch finish dough products
214	Control bakery ingredient dispensing and mixing machinery
215	Control dough dividing and moulding machinery
216	Control dough and pastry sheet process machinery
217	Control dough conditioning equipment
218	Control travelling ovens
219	Control bakery enrobing machinery
220	Control bakery slicing and bagging machinery
221	Control bakery flow wrapping and labelling machinery
222	Contribute to flour confectionery production control and efficiency
223	Select, weigh and measure flour confectionery ingredients
224	Prepare and mix flour confectionery
225	Hand deposit pipe and sheet flour confectionery mixtures
226	Deposit and bake bakery hot plate products

227	Tray up and prepare flour confectionery products for baking
228	Oven bake flour confectionery products
229	Prepare and store flour confectionery fillings and toppings
230	Batch finish flour confectionery products
231	Assemble and fill celebration cakes
232	Mask and cover celebration cakes
233	Decorate celebration cakes
234	Provide accessories, protect and store celebration cakes
235	Control flour confectionery depositing machinery
236	Contribute to the effectiveness of bakery distribution operations
237	Control the cooling of bakery products
238	Hand wrap and label bakery products
239	Slice and bag individual breads
240	Control bakery washing and drying equipment
241	Prepare for the transport of goods and materials
242	Transport goods and materials
243	Collect and deliver goods and materials
244	Receive, store and distribute bakery materials
245	Process orders for goods
246	Contribute to keeping the workplace secure
247	Deliver reliable customer service
248	Resolve customer service problems
249	Contribute to the effectiveness of bakery retail operations
250	Sell bakery products from stock
251	Maximise product sales
252	Provide information and advice to customers
253	Process bake off products for sale
254	Display and present bakery products
255	Maintain the display and supply of bakery products for display
256	Prepare and store bakery service fillings
257	Assemble and process bakery service products
258	Hand wrap and label bakery service products
259	Prepare and clear areas for table/tray service
260	Provide a table/tray service
261	Prepare and clear areas for counter/take-away service
262	Provide a counter/take-away service
263	Prepare for and carry out product changeovers
264	Carry out task handovers
265	Control and monitor food safety management systems
266	Contribute to effective food safety management in the workplace
301	Maintain and improve health and safety within the workplace
302	Maintain and improve hygiene within the workplace
303	Monitor the quality of personal work activities
304	Working with others
305	Control production of bakery products
306	Batch sample for bakery production quality control

307	Contribute to the development of batch bakery products to meet customer specifications
308	Evaluate batch bakery products to improve product quality
309	Contribute to the implementation of batch bakery production
310	Design and develop specialist individual bakery products
311	Produce and evaluate specialist individual bakery products
312	Plan bakery production and staffing schedules
313	Lead the work of teams and individuals to achieve their objectives
314	Support the efficient use of resources
315	Manage information for action
316	Plan and co-ordinate the wrapping and labelling of bakery products
317	Co-ordinate the picking and assembly of bakery orders
318	Co-ordinate despatch and transport of bakery products
319	Control sufficiency and safety of stock levels
320	Maximise sales of bakery products
321	Plan and co-ordinate bakery take away service
322	Plan and co-ordinate bakery table and tray service
323	Plan and co-ordinate bake off operation
324	Monitor and solve customer service problems
325	Organise the receipt and storage of goods
326	Facilitate individual learning through coaching