

**SKILLS FRAMEWORK FOR FOOD SERVICES  
TECHNICAL SKILLS AND COMPETENCIES (TSC) REFERENCE DOCUMENT**

<b>TSC Category</b>	Food and Beverage Operations					
<b>TSC</b>	Bread Preparation					
<b>TSC Description</b>	Bake basic and advanced level of bread products					
<b>TSC Proficiency</b>	<b>Level 1</b>	<b>Level 2</b>	<b>Level 3</b>	<b>Level 4</b>	<b>Level 5</b>	<b>Level 6</b>
	<b>FSS-FBS-1004-1.1</b>	<b>FSS-FBS-2004-1.1</b>	<b>FSS-FBS-3004-1.1</b>	<b>&lt;Insert TSC Code&gt;</b>	<b>&lt;Insert TSC Code&gt;</b>	<b>&lt;Insert TSC Code&gt;</b>
	Demonstrate understanding of the tools and equipment, ingredients and techniques involved in the baking process of bread products	Perform the baking of basic level of standard breads	Direct the preparation of advanced level of breads that require a certain level of attention to details and complexity in techniques involved in the baking process			
<b>Knowledge</b>	<ul style="list-style-type: none"> <li>Types and uses of baking tools and equipment</li> <li>Types, characteristics, functions and quality indicators of baking ingredients</li> <li>Ratios and proportions for measurement of ingredients</li> <li>Importance and use of baker's mathematics including baker's percentage and formulas</li> <li>Methods and techniques of handling knives for bread products</li> <li>Importance of sifting dry ingredients</li> <li>Importance of resting dough during processing stages</li> <li>Importance of controlling baking time and temperature at various stages of preparation and process</li> </ul>	<ul style="list-style-type: none"> <li>Recipes and dough-making methods of preparing different types of basic breads</li> <li>Principles of baking basic breads</li> <li>Importance of knocking back and shaping doughs and scoring breads</li> <li>Types of dough and methods of making, including shaping and proofing of basic and frozen doughs</li> <li>Types of yeast and its functionality and requirements for growth during the fermentation stage</li> <li>Formulation of bread doughs that include consideration for the use of different types of flour, water and hardness of water, protein level and types of protein</li> <li>Quality characteristics, common faults and</li> </ul>	<ul style="list-style-type: none"> <li>Recipes and methods of making doughs and preparing different types of advanced breads</li> <li>Principles of baking advanced breads</li> <li>Procedures for mixing and fermenting doughs for advanced bread products</li> <li>Importance of flavours in bread products</li> <li>Types and methods of preparing, shaping and proofing doughs for advanced bread products</li> <li>Importance of quality checks and control, handling and storing of ingredients</li> <li>Frozen dough technology used for extending shelf life of bread products</li> </ul>			

	<ul style="list-style-type: none"> <li>• Methods to prepare pre-mixes, frozen and bake-off products</li> <li>• Methods of cooling and storing finished bread products and raw materials</li> </ul>	<p>precaution measures to take in the preparation of bread products</p> <ul style="list-style-type: none"> <li>• Types of sweet and savoury fillings, glazes, icing and dustings for breads</li> <li>• Methods of preparing different types of fillings and holding at appropriate temperature for assembly</li> <li>• Types of mixing, piping and baking methods</li> </ul>				
<b>Abilities</b>	<ul style="list-style-type: none"> <li>• Assemble baking tools, equipment and ingredients</li> <li>• Weigh ingredients used for doughs and fillings</li> <li>• Demonstrate knife skills for bread products</li> <li>• Prepare pre-mix and frozen bake-off products using various cooking methods according to manufacturer's instructions</li> <li>• Shape pre-mix and frozen doughs into a variety of shapes with different fillings</li> <li>• Proof and bake dough pieces at recommended temperatures</li> <li>• Store finished bread products and raw materials</li> <li>• Reinstate workstations</li> </ul>	<ul style="list-style-type: none"> <li>• Prepare doughs using a variety of bread preparation techniques</li> <li>• Bake proofed dough</li> <li>• Prepare fillings and toppings for bread products</li> <li>• Apply different mixing methods and baking processes</li> </ul>	<ul style="list-style-type: none"> <li>• Inspect the quality of ingredients used for the production of breads</li> <li>• Adjust ingredient percentages for making lean doughs and enriched doughs</li> <li>• Prepare bread products using various dough-making methods that include scaling, shaping, proofing and baking in the making of a variety of flavourful breads and rolls</li> <li>• Apply fillings and toppings to decorate finished bread products for plating and presentation</li> <li>• Apply suitable frozen dough technology using appropriate equipment for blast freezing, storage and transportation of frozen and baked bread products</li> </ul>			
<b>Range of Application</b>	Bread preparation techniques may include but are not limited to:					
	<ul style="list-style-type: none"> <li>• Dough mixing</li> <li>• Dough kneading</li> </ul>					

	<ul style="list-style-type: none"><li>• Dough rising</li><li>• Dough knocking back</li><li>• Dough shaping</li><li>• Dough proofing</li><li>• Dough baking and cooling</li><li>• Dough par bake</li></ul> <p>Basic level of bread products may include but are not limited to:</p> <ul style="list-style-type: none"><li>• Baguette</li><li>• Ciabatta</li><li>• Asian-style breads</li><li>• Sandwich breads</li><li>• Bread rolls</li></ul> <p>Advanced level of bread products may include but are not limited to:</p> <ul style="list-style-type: none"><li>• Café-style breads</li><li>• Artisan and decorative breads</li><li>• Sourdough breads</li></ul>			
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