

Higher National Unit Specification

General information for centres

Unit title: Specialised Patisserie: Advanced

Unit code: DL42 35

Unit purpose: This Unit is designed to provide candidates with the advanced skills and knowledge necessary for the production of a range of complex items using chocolate, boiled sugar, marzipan, and pastillage.

On completion of the Unit the candidate should be able to:

1. Produce a complex decorative centrepiece fabricated from chocolate, and develop an original dessert item utilising chocolate.
2. Produce a complex decorative centrepiece predominantly fabricated from marzipan, and develop an original petit four from marzipan.
3. Produce a complex decorative centrepiece using boiled sugar, including pulled, blown, and cast sugar.
4. Produce a complex decorative centrepiece using pastillage, flower paste, and royal icing.

Credit points and level: 2 HN Credits at SCQF level 8: (16 SCQF credit points at SCQF level 8*)

**SCQF credit points are used to allocate credit to qualifications in the Scottish Credit and Qualifications Framework (SCQF). Each qualification in the Framework is allocated a number of SCQF credit points at an SCQF level. There are 12 SCQF levels, ranging from Access 1 to Doctorates.*

Recommended prior knowledge and skills: Access is at the discretion of the centre. However, the specialised nature of this Unit means that basic knowledge will be assumed and candidates therefore, will require a thorough grounding in the fundamentals of working with chocolate, boiled sugar, marzipan, and pastillage. Candidates who have undertaken Specialised Patisserie at SCQF level 7 (DL49 34), or who have had good practical industrial experience, should meet the necessary criteria for entry.

Core skills: There may be opportunities to gather evidence towards core skills in this Unit, although there is no automatic certification of core skills or core skills components.

Context for delivery: If this Unit is delivered as part of a group award, it is recommended that it should be taught and assessed within the subject area of the group award to which it contributes.

General information for centres (cont)

Assessment: The assessed element of this Unit is mainly of a practical nature, and requires the Candidate to plan, develop and produce four separate decorative arrangements or centrepieces for assessment. Emphasis should be on developing a high level of handling skills in working with boiled sugar, chocolate, marzipan, and pastillage. Both chocolate and marzipan include an element of product development, and candidates should be made aware of this requirement at the beginning of the Unit. This should give them ample opportunity to research ideas early in the Unit.

Higher National Unit specification: statement of standards

Unit title: Specialised Patisserie: Advanced

Unit code: DL42 35

The sections of the Unit stating the Outcomes, knowledge and/or skills, and evidence requirements are mandatory.

Where evidence for Outcomes is assessed on a sample basis, the whole of the content listed in the knowledge and/or skills section must be taught and available for assessment. Candidates should not know in advance the items on which they will be assessed and different items should be sampled on each assessment occasion.

Outcome 1

Produce a complex decorative centrepiece fabricated from chocolate, and develop an original dessert item utilising chocolate.

Knowledge and/or skills

- ◆ Moulding chocolate pieces using at least one advanced technique from marbling, combing, and painting
- ◆ Modelling flowers from plastic (modelling) chocolate
- ◆ Producing complex two colour ribbons
- ◆ Producing decorative chocolate plaques or similar using cocoa paint
- ◆ Producing original desserts using tempered chocolate
- ◆ Piping complex chocolate filigree designs
- ◆ Producing two coloured combed chocolate cigarettes
- ◆ Understand the correct storage conditions and methods for chocolate goods
- ◆ Working in an organised, safe, and hygienic manner

Evidence requirements

Having correctly prepared three different varieties of couverture and a single variety of baker's chocolate, the candidate will be required to use these to fabricate and present a complex centrepiece incorporating moulded chocolate and plastic chocolate. The centrepiece should incorporate complex ribbons, two colour chocolate cigarettes, piped filigree designs, and two coloured cigarettes. Using prepared chocolate candidates will also be required to plan prepare and present an original dessert incorporating tempered chocolate as a carrier (casket or similar). Evidence should demonstrate the candidate's ability to:

Higher National Unit specification: statement of standards (cont)

Unit title: Specialised Patisserie: Advanced

- ◆ Plan, fabricate and present a complex chocolate centrepiece utilising different advanced techniques, and incorporating 3 varieties of couverture and one variety of baker's chocolate
- ◆ Produce complex 2 colour chocolate ribbons
- ◆ Produce 2 colour, combed chocolate cigarettes
- ◆ Produce a small white chocolate plaque, decorated using cocoa paint
- ◆ Plan, prepare, and produce an original plated chocolate desert using tempered chocolate as a carrier (casket or similar)
- ◆ Store chocolate items correctly
- ◆ Work in an organised, safe, and hygienic manner

The practical performance for Outcome 1 is recorded by the tutor/lecturer on an observation checklist. This should be designed to ensure that all elements are included in the centrepiece, and the quality, and presentation assessed. Correct storage, work organisation, hygiene and safety factors should also be taken into account in the checklist.

Assessment guidelines

The checklist could be used to record assessment during preparation, and upon final presentation of candidates' centrepiece. The finished centrepiece could incorporate a complex two or three coloured moulded item; a complex two colour chocolate ribbon; two colour chocolate cigarettes; a small painted chocolate plaque; and an example of plastic chocolate work (eg flowers or figures). The various elements for the centrepiece could be produced and stored prior to fabricating the final item. The original dessert is also assessed by means of a checklist. This may be incorporated into the checklist compiled for the centrepiece or a separate one may be used. Candidates might find it helpful to produce a simple plan detailing the materials required, the method and order of work, and a labelled sketch of the planned item.

Outcome 2

Produce a complex decorative centrepiece predominantly fabricated from marzipan, and develop an original petit four from marzipan.

Knowledge and/or skills

- ◆ Planning complex marzipan items
- ◆ Fabrication complex marzipan items including figures
- ◆ Producing original petits fours using marzipan as the main ingredient
- ◆ Working in an organised, safe, and hygienic manner

Higher National Unit specification: statement of standards (cont)

Unit title: Specialised Patisserie: Advanced

Evidence requirements

Evidence should demonstrate the candidate's ability to:

- ◆ Plan, fabricate and present a complex marzipan centrepiece utilising different advanced techniques, and incorporating three complex figures or modelled components.
- ◆ Plan, prepare, and produce 12 pieces of an original marzipan petit four
- ◆ Work in an organised, safe, and hygienic manner.

The practical performance for Outcome 2 is recorded on an observation checklist by the tutor/lecturer.

Assessment guidelines

The Candidate will be required to produce a centrepiece fabricated mainly from marzipan. This should be presented on an eight inch round or square board. The board should be coated with textured marzipan. The centrepiece should contain at least three figures or complex modelled components. It should, have a theme and be suitable for a specific use or occasion, eg an adult or child's birthday party, petits fours centrepiece, sporting event or similar. Candidates must plan and fabricate a single original petit four using marzipan as a central ingredient. Twelve pieces should be produced and these may if desired be incorporated into the centrepiece.

An observation checklist would be used to record assessment during preparation, and upon final presentation of candidates' work. This should be designed to ensure that all elements are included in the centrepiece, and that the quality, and presentation are assessed. Work organisation, hygiene and safety factors should also be taken into account in the checklist.

The finished centrepiece should be presented on a coated eight inch square or round board and include at least three complex figures or modelled components. The original petit four should also be assessed by means of a checklist.

The assessment for the original petit four may be incorporated into the checklist compiled for the centrepiece or a separate one may be used. Candidates might find it helpful to produce a simple plan detailing the materials required, the order of work, and a labelled sketch of the planned item.

Outcome 3

Produce a complex decorative centrepiece using boiled sugar, including pulled, blown, and cast sugar.

Knowledge and/or skills

- ◆ Producing complex decorative figures or shapes incorporating coloured blown sugar
- ◆ Producing complex decorative shapes from coloured, marbled, cast sugar

Higher National Unit specification: statement of standards (cont)

Unit title: Specialised Patisserie: Advanced

- ◆ Producing complex decorative items using pulled sugar
- ◆ Producing 3-coloured ribbon and bow using pulled sugar
- ◆ Producing templates for sugar casting
- ◆ Artistically combining different elements fabricated from boiled sugar to produce a decorative centrepiece
- ◆ Correctly storing items made from boiled sugar
- ◆ Working in an organised, safe and hygienic manner

Evidence requirements

The candidate will be required to boil batches of coloured sugar and use these to produce a complex centrepiece utilising, but not restricted to coloured and uncoloured, pulled, blown, and cast sugar. Evidence should demonstrate the candidate's ability to:

- ◆ Plan, fabricate and present a complex sugar centrepiece utilising different advanced techniques, and incorporating coloured pulled sugar, coloured blown sugar, and marbled cast sugar
- ◆ Produce complex blown sugar items
- ◆ Produce complex cast sugar items
- ◆ Produce templates suitable for casting sugar
- ◆ Produce complex pulled sugar items
- ◆ Produce complex pulled sugar ribbons
- ◆ Store boiled sugar items correctly
- ◆ Work in an organised, safe, and hygienic manner

The practical performance for Outcome 3 is recorded by the tutor/lecturer on an observation checklist. This would be used to record assessment during preparation, and upon final presentation of candidates' centrepiece.

Assessment guidelines

The centrepiece should be between 20 centimetres and 35 centimetres square, and should incorporate at least two different complex blown components, one complex marbled cast component, one three coloured ribbon and bow, and three different pulled items. The candidates should fabricate their own templates for cast sugar using modelling paste (eg plasticine), rubber sheet, or metal strip.

An observation checklist should be used to record practical performance. This should be designed to ensure that all elements are included in the centrepiece, and that the quality, and presentation are assessed. Correct storage, work organisation, hygiene and safety factors should also be taken into account in the checklist. The finished centrepiece should incorporate at least two different complex blown sugar components, one complex cast sugar item (marbled), three different pulled sugar components, and at least one three coloured ribbon and bow.

Higher National Unit specification: statement of standards (cont)

Unit title: Specialised Patisserie: Advanced

Suitable complex blown components would include such items as swans, clowns, human figures, hearts and doves, animals. Cast items could include animals, complex shapes, hearts. Pulled sugar items could include orchids, roses, or other complex flowers. Items such as tropical fruits including pineapples, which require both pulling, and blowing could count as an example of both pulled and blown sugar.

Candidates might find it helpful to produce a simple plan detailing the materials required, the method and order of work, and a labelled sketch of the planned item.

Outcome 4

Produce a complex decorative centrepiece using pastillage, flower paste, and royal icing.

Knowledge and/or skills

- ◆ Producing complex templates for fabricating pastillage items
- ◆ Fabricating complex items utilising pastillage
- ◆ Fabricating complex coloured floral items using proprietary flower paste
- ◆ Wiring flower paste flowers
- ◆ Artistically combining different elements fabricated from pastillage and flower paste to produce a decorative centrepiece
- ◆ Artistically enhance pastillage items using royal icing
- ◆ Correctly storing items fabricated from pastillage and flower paste
- ◆ Working in an organised, safe and hygienic manner

Evidence requirements

The candidate will be required to plan and fabricate a complex centrepiece incorporating pastillage, royal icing, and flower paste.

Evidence should demonstrate the candidate's ability to:

- ◆ Plan, fabricate and present a complex centrepiece using pastillage, flower paste, and royal icing
- ◆ Produce complex pastillage items
- ◆ Produce complex floral items utilising proprietary flower paste
- ◆ Produce templates suitable for producing complex pastillage items
- ◆ Correctly wire complex floral items fabricated from proprietary flower paste
- ◆ Work in an organised, safe, and hygienic manner

Higher National Unit specification: statement of standards (cont)

Unit title: Specialised Patisserie: Advanced

The practical performance for Outcome 4 is recorded by the tutor/lecturer on an observation checklist.

Assessment guidelines

The candidate, using a suitable material such as card should produce all the required templates. The centrepiece should be of a size suitable to be presented on a cake board no larger than 20cms. Examples of royal icing decoration such as trellis work, brush embroidery or fine piping should be used to enhance the pastillage item. The centrepiece should incorporate a posy of wired coloured or tinted flowers.

Practical performance should be recorded on an observation checklist. This would be used to record assessment during preparation, and upon final presentation of candidates' centrepiece. This should be designed to ensure that all elements are included in the centrepiece, and that the quality, and presentation are assessed. Correct storage, work organisation, hygiene and safety factors should also be taken into account in the checklist. The finished centrepiece should be suitable for presentation on a 20-centimetre (or smaller) round or square cake-board and incorporate a complex item fabricated from pastillage, and enhanced with Royal Icing.

The posy of wired coloured or tinted flowers (eg carnations, roses, orchids, finger flowers) could be integrated into the design, or presented separately. Candidates might find it helpful to produce a simple plan, detailing the materials required, the method and order of work, and a labelled sketch of the planned item.

Administrative Information

Unit code:	DL42 35
Unit title:	Specialised Patisserie: Advanced
Superclass category:	NE
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Higher National Unit specification: support notes

Unit title: Specialised Patisserie: Advanced

This part of the Unit specification is offered as guidance. The support notes are not mandatory.

While the exact time allocated to this Unit is at the discretion of the centre, the notional design length is 80 hours.

Guidance on the content and context for this Unit

It is intended to develop in candidates the advanced skills and knowledge required in the production of complex specialised patisserie items. It is unlikely that Candidates would be able to undertake this Unit without first completing Specialised Patisserie at SCQF level 7 (DL49 34), or having gained good practical experience in industry.

Guidance on the delivery and assessment of this Unit

It is envisaged that each of the four Outcomes are taught as discrete elements within the Unit. Time allocation for each Outcome is at the discretion of tutors, but the following may serve as a broad guide for the allocation of the time available.

Outcome 1 25%

Outcome 2 20%

Outcome 3 35%

Outcome 4 20%

The main focus of this Unit should be upon developing the skills required for more advanced specialised patisserie. Candidates should already have acquired basic skills such as tempering chocolate, or boiling sugar correctly prior to commencing the Unit. Emphasis should be on skills such as manipulating blown sugar figures, fabricating complex flowers in pulled sugar and pastillage, and combing/marbling chocolate.

Assessment of the practical elements of each Outcome should be undertaken using a checklist. Where plans are required, these could be used to assess the organisational skills of candidates.

Outcome 1

Candidates should be guided by tutors, to produce a chocolate centrepiece that incorporates all the required elements at the appropriate skill level.

The centrepiece could be a coherent item with a theme rather than simply a collection of elements. An Easter or Christmas theme, a cartoon character or a child's birthday could be used.

Higher National Unit specification: support notes (cont)

Unit title: Specialised Patisserie: Advanced

Examples of suitable ideas for the original dessert would include: Carriers such as marbled square chocolate caskets combed chocolate teardrops or cylinders, pyramids or cones. Fillings could include: flavoured mousses, fruit purees, fresh fruit, etc. Suitable accompanying sauces could include fruit coulis, flavoured or plain sauce anglaise.

Outcome 2

Tutors should guide candidates to produce a marzipan centrepiece incorporating at least three complex figures or modelled components.

The centrepiece should be presented on a cake board coated with textured marzipan, and should have a theme. Examples would include such subjects as a circus ring with animals; or cartoon characters, or it may be designed for a particular occasion such as a child's birthday party. It is important that candidates understand that the design should not consist mainly of simple shapes, but should contain a strong element of complexity requiring a high level of modelling skill.

Outcome 3

It is not necessary for candidates to demonstrate competence in boiling sugar for pulling and blowing, and this may be provided for them.

Tutors should guide candidates to fabricate a complex centrepiece incorporating all the elements required by the Outcome. Suitable subjects would include, natural scenes incorporating birds, animals, and flowers, blown fruit or vegetables, or cartoon figures. Complex blown shapes such as hearts, would also help to demonstrate competence.

The different elements may be incorporated in a variety of ways. Ribbons may be used to represent curtain or dress material, and marbled cast sugar could be used as a support for another element, or as a central element.

Outcome 4

Candidates should produce their own templates for their centrepiece. It would help if candidates were given some ideas prior to beginning their own pieces. Photographs and books illustrating the level of work required should be made available to candidates.

Suitable subjects might include gazebos, churches, baskets, etc. The floral element may be included as a central constituent of the design, or simply added as an enhancement to the main subject.

Open learning

The essentially practical and specialised nature of this Unit requires close tutor supervision and guidance. This makes it generally unsuitable for delivery using open learning approaches.

Higher National Unit specification: support notes (cont)

Unit title: Specialised Patisserie: Advanced

Candidates with additional support needs

This Unit specification is intended to ensure that there are no artificial barriers to learning or assessment. The additional support needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments or considering alternative Outcomes for Units. For information on these, please refer to the SQA document *Guidance on Special Assessment Arrangements for Candidates with Additional Support Needs* (BA 2399, SQA, due 2004).

General information for candidates

Unit title: Specialised Patisserie: Advanced

This Unit is a double credit Unit at Higher National level. It is designed to provide you with the advanced skills and knowledge required for chocolate work, marzipan work, pulled and blown sugar, and pastillage work. It requires you to have a good range of basic skills and knowledge in these areas, and it is recommended that candidates have successfully completed the Higher National Unit Specialised Patisserie at SCQF level 7 (DL49 34) prior to undertaking this Unit. Alternatively, candidates with good industrial experience in each of the specialist areas covered by the Unit might have the necessary skills and knowledge at an acceptable level.

The Unit has four Outcomes.

Outcome 1 deals with the skills required to plan and produce complex chocolate centrepieces. It covers such things as marbling, combing, cocoa painting, plastic chocolate and piping. Candidates are also guided in producing an original dessert using chocolate.

Outcome 2 teaches candidates the skills required to plan and produce complex centrepieces using marzipan. You will also be guided in the production of an original petit four using marzipan.

Outcome 3 deals with the skill required in the planning and production of complex boiled sugar centrepieces. Skills such as pulling and blowing complex shapes, marbling cast sugar, and production multicoloured ribbons and bows will be taught.

Outcome 4 deals with the fabrication of complex items using pastillage and flower paste. You will be taught the skills to plan and produce a complex centrepiece, incorporating various elements such as trelliswork, and advanced wired flowers.

Your tutor, using a checklist will assess the practical elements of each Outcome. You will be required to produce complex centrepieces for each of the four Outcomes.