



Higher National Unit specification

General information

Unit title: Fermented Patisserie Products (SCQF level 7)

Unit code: DL3F 34

Superclass: NE

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Version: 02

Unit purpose

This Unit is designed to enable the learner to demonstrate the knowledge, skills and techniques required to produce a range of fermented patisserie products to a professional standard. It is intended for learners interested in pursuing a career in professional cookery or those who wish to specialise as a pastry chef.

Outcomes

On successful completion of the Unit the learner will be able to:

- 1 Explain the main principles of the fermentation process and understand the faults associated with yeast products.
- 2 Produce a selection of bread and rolls using straight and pre-fermented doughs (eg Sourdough, Biga, Poolish, Pâte fermentée).
- 3 Produce a selection of sweets, desserts and afternoon teas using enriched doughs.
- 4 Produce a selection of products using laminated doughs.

Credit points and level

1 Higher National Unit credit at SCQF level 7: (8 SCQF credit points at SCQF level 7)

Recommended entry to the Unit

Learners will be expected to have some knowledge of baking and finishing techniques as applied to patisserie products. This could be achieved by completion of the National Unit in *Patisserie* at SCQF level 6 or by relevant industry experience.

Higher National Unit specification: General information (cont)

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Core Skills

Opportunities to develop aspects of Core Skills are highlighted in the Support Notes for this Unit specification.

There is no automatic certification of Core Skills or Core Skill components in this Unit.

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.

The Assessment Support Pack (ASP) for this Unit provides assessment and marking guidelines that exemplify the national standard for achievement. It is a valid, reliable and practicable assessment. Centres wishing to develop their own assessments should refer to the ASP to ensure a comparable standard. A list of existing ASPs is available to download from SQA's website (<http://www.sqa.org.uk/sqa/46233.2769.html>).

Equality and inclusion

This Unit specification has been designed to ensure that there are no unnecessary barriers to learning or assessment. The individual needs of learners should be taken into account when planning learning experiences, selecting assessment methods or considering alternative evidence.

Further advice can be found on our website www.sqa.org.uk/assessmentarrangements.

Higher National Unit specification: Statement of standards

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Acceptable performance in this Unit will be the satisfactory achievement of the standards set out in this part of the Unit specification. All sections of the statement of standards are mandatory and cannot be altered without reference to SQA.

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. Learners 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

Explain the main principles of the fermentation process and understand the faults associated with yeast products.

Knowledge and/or Skills

- ◆ The variety of materials used in fermented doughs
- ◆ Temperatures required for the development of a dough
- ◆ The principal of yeast development within a dough
- ◆ How to create and maintain pre-fermented doughs (eg Sourdough, Biga, Poolish, Pâte fermentée)
- ◆ The faults that can occur in doughs and baked fermented doughs
- ◆ The variety of equipment appropriate for the production of fermented products
- ◆ How to store fresh and dried yeast for maximum usage
- ◆ The use of pre-fermented doughs (eg Sourdough, Biga, Poolish, Pâte fermentée)
- ◆ The environment in which doughs will develop to produce the finished product
- ◆ The definition of the terms scaling, moulding, proving and bulk fermentation time

Outcome 2

Produce a selection of bread and rolls using straight and pre-fermented doughs (eg Sourdough, Biga, Poolish, Pâte fermentée).

Knowledge and/or Skills

- ◆ Methods used in the production of straight dough and pre-fermented doughs (eg Sourdough, Biga, Poolish, Pâte fermentée)
- ◆ The techniques used in the production of doughs and the shaping, moulding and finishing of products
- ◆ Creation of doughs by hand and machine
- ◆ Loaf tins and moulds used to produce a variety of different presentations
- ◆ The use of additional ingredients to give flavour and texture to a finished dough
- ◆ The use of different ingredients to enhance the finished product prior to baking
- ◆ Controlling the baking processes
- ◆ The cooling and storage of baked products
- ◆ Health and safety considerations
- ◆ Current hygiene practices
- ◆ Organisational skills

Higher National Unit specification: Statement of standards (cont)

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Outcome 3

Produce a selection of sweets, desserts and afternoon teas using enriched doughs.

Knowledge and/or Skills

- ◆ Methods for the production of doughs: straight and pre-fermented doughs (eg Sourdough, Biga, Poolish, Pâte fermentée)
- ◆ Techniques used in the production of doughs
- ◆ Moulds used to produce a variety of different presentations for yeast products
- ◆ How to apply suitable mediums to moulds — types of fats used and types of methods — grease and flour and grease and sugar
- ◆ Syrups and liqueurs used for soaking products prepared from a savarin dough
- ◆ Types of dried and fresh fruit used with enriched doughs
- ◆ Glazes for finishing products
- ◆ Ingredients for enhancing the cooled baked yeast product
- ◆ Finishing and presentation skills
- ◆ Health and safety considerations
- ◆ Current hygiene practices
- ◆ Organisational skills

Outcome 4

Produce a selection of products using laminated doughs.

Knowledge and/or Skills

- ◆ How to apply the lamination process to fermented doughs
- ◆ Types of fats used in the lamination of doughs
- ◆ The environment in which doughs will develop to produce the finished product
- ◆ How to use various cutting tools
- ◆ The use of cold doughs in the production of Danish pastries and croissants
- ◆ How to manipulate dough to create a variety of different Danish pastry shapes
- ◆ How to manipulate dough into croissant shapes
- ◆ The different fillings for enhancing the flavour and texture of Danish pastries
- ◆ How to use ingredients that are suitable for finishing a variety of Danish pastries
- ◆ Flavoured glazes for Danish pastries
- ◆ Finishing and presentation skills
- ◆ Health and safety considerations
- ◆ Current hygiene practices
- ◆ Organisational skills

Higher National Unit specification: Statement of standards (cont)

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Evidence Requirements for this Unit

Learners will need to provide evidence to demonstrate their Knowledge and/or skills across all Outcomes by showing that they can:

Outcome 1

- ◆ Describe each component in the fermentation process, ie types of flour, yeast, liquid (eg. milk/water), fats, spices, eggs, salt and sugar.
- ◆ Explain the conditions needed for fresh and dried yeast to develop.
- ◆ Identify the faults that can occur with doughs and baked fermented doughs.
- ◆ Identify a wide variety of equipment used in the processing of yeast products.
- ◆ Explain how to create and maintain pre-fermented doughs (eg Sourdough, Biga, Poolish, Pâte fermentée).
- ◆ Describe the terms scaling, moulding, proving and bulk fermentation time.

Outcomes 2, 3 and 4

- ◆ Using straight dough, sour dough and ferment and dough methods, incorporating a variety of ingredients and demonstrating a high degree of finishing skills:
 - Produce, bake and finish a minimum of two different varieties of bread/rolls (at least two pieces of each variety should be produced)
- ◆ Using either straight dough, pre-fermented dough (eg Sourdough, Biga, Poolish, Pâte fermentée) or a combination of both:
 - Produce, bake and finish two products from a basic bun dough
 - Produce, bake and finish two products from a savarin dough
 - Produce, bake and finish a brioche loaf or rolls
- ◆ Using a selection of additional ingredients to enhance individual products:
 - Produce, bake and finish two products from a laminated dough

Learners must use appropriate techniques to scale, relax, shape, mould and finish products. A variety of ingredients should be used to enhance the finished product, such as different types of flour, seeds, vegetables, herbs and fruits. All items should be produced to a commercially acceptable standard. Learners must also demonstrate good organisational skills and a high level of safe and hygienic working practices throughout when producing the required fermented patisserie items.

Tutors/lecturers should use an observational checklist and/or a learner worksheet/log-book/portfolio to record performance evidence.



Higher National Unit support notes

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Unit Support Notes are offered as guidance and are not mandatory.

While the exact time allocated to this Unit is at the discretion of the centre, the notional design length is 40 hours.

Guidance on the content and context for this Unit

This Unit can be delivered as part of the HNC/HND Professional Cookery Group Awards. Alternatively, it can be delivered as a stand-alone Unit.

This Unit is intended to develop the techniques and skills needed to produce a wide selection of fermented patisserie products to a commercially acceptable standard and also to help learners to progress to Units in Specialised Patisserie.

This Unit is also intended to develop the learner's creative ability; therefore, they should be encouraged to access a wide selection of traditional and on-line sources to research patisserie styles and trends.

Guidance on approaches to delivery of this Unit

It is anticipated that this Unit will be delivered in a training kitchen. Learners' are expected to demonstrate the understanding, skills and techniques needed to produce commercially acceptable and creative patisserie products. Learners must have opportunities to practice and develop appropriate finishes prior to the practical assessment.

The items being produced must be of a consistent shape and size and demonstrate a high level of baking, finishing and presentation skills. Learners should use a variety of different ingredients to enhance their finished products, such as different types of flours, poppy seeds, sesame seeds, vegetables, herbs and fruits, etc.

Delivery of this Unit should also include development of learners organisational and team working skills.

Worksheets/log books/portfolios should be completed by learners to record the methods and skills used when producing the prescribed fermented patisserie products.

Evaluations/descriptions of the finished products, photographs and a recipe reference list could also be included.

Higher National Unit support notes (cont)

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Guidance on approaches to assessment of this Unit

Centres are reminded that prior verification of centre-devised assessments would help to ensure that the national standard is being met.

Outcome 1 could be assessed using written or oral questioning to test learners' knowledge of the fermentation process and the possible faults associated with the process. Short answer questions could be used for components of the fermentation process, and the conditions that yeast requires for development within the dough. An open-book exercise could be used to test learners' knowledge of the use of enhancers in a variety of doughs.

Alternatively, assessment of Outcome 1 could be integrated with the practical Outcomes; with learners gathering information on the products they will be producing as part of their preparation for the practical exercises and using the information as the basis for questioning/discussion.

Outcomes 2, 3 and 4 should be assessed using performance evidence where learners will produce, bake and finish a prescribed range of fermented patisserie products. Each practical assessment should have a suitable brief that gives learners guidance on the requirements of the assessment and the time allocated for completion.

There should be evidence of assessment for all of the Knowledge and Skills across the Outcomes; however, the knowledge and skills used when producing the prescribed items do not need to be assessed on every occasion.

Tutors/lecturers should use observational checklists covering the Knowledge and Skills to record learners' performance.

Opportunities for e-assessment

E-assessment may be appropriate for some assessments in this Unit. By e-assessment we mean assessment which is supported by Information and Communication Technology (ICT), such as e-testing or the use of e-portfolios or social software. Centres which wish to use e-assessment must ensure that the national standard is applied to all learner evidence and that conditions of assessment as specified in the Evidence Requirements are met, regardless of the mode of gathering evidence. The most up-to-date guidance on the use of e-assessment to support SQA's qualifications is available at www.sqa.org.uk/e-assessment.

Higher National Unit support notes (cont)

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Opportunities for developing Core and other essential skills

The delivery of this Unit and subsequent assessment will provide learners with the opportunity to develop the Core Skills of *Communication, Numeracy, Information and Communication Technology (ICT) and Problem Solving*.

Communication: Written Communication (Reading) at SCQF level 5

This Core Skills component will be developed in the work for all Outcomes. Written communication (reading) at SCQF level 5 involves identifying significant information and supporting details in a written communication of non-fiction. This would fit with the requirements for all Outcomes where learners will read, understand and evaluate a variety of written information, to investigate the fermentation process, research trends/styles in the production of fermented patisserie items and use this information to complete their logbooks/worksheets. In addition, when learners follow detailed written instructions in recipes to produce the patisserie items for Outcomes 2, 3 and 4 they will be further developing this Cores Skills component.

Communication: Written Communication (Writing) at SCQF level 4

This Core Skills component could be developed in the work for all Outcomes. Written communication (writing) at SCQF level 4 involves producing straightforward but detailed written communication. This would fit with the requirements for all Outcomes when learners will complete logbooks/worksheets to demonstrate their understanding of the fermentation process, record the methods and skills used to create the required patisserie items and their evaluation of the finished products.

Numeracy: Using Number at SCQF level 5

This Core Skills component could be developed in the work for Outcomes 2, 3 and 4. Using Number at SCQF level 5 involves applying a range of numerical skills in various everyday situations. This would fit with the requirements for Outcomes 2, 3 and 4 learners will carry out a variety of calculations when weighting and measuring ingredients, estimating timings, measuring temperatures, etc.

Information and Communication Technology (ICT): Accessing Information at SCQF level 4

This Core Skills component could be developed in the work for all Outcomes. Accessing information at SCQF level 4 involves using ICT effectively to access information within a range of straightforward tasks. This fits with the requirements for all Outcomes where learners could use on-line sources to investigate the fermentation process, research trends/styles in the production of fermented patisserie items and gather information to complete their logbooks/worksheets.

Higher National Unit support notes (cont)

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Information and Communication Technology (ICT): Providing/Creating Information at SCQF level 4

This Core Skills component could be developed in the work for all Outcomes. Providing/Creating Information at SCQF level 4 involves making effective use of computing systems to process information, carrying out straightforward tasks using familiar application software and presenting information in a straightforward and appropriate format. This would fit with the requirements for all Outcomes if learners use electronic logbooks/worksheets to record the methods and skills used to create the required patisserie items and their evaluation of the finished products.

Problem Solving: Critical Thinking at SCQF level 5

This Core Skills component will be developed in the work for all Outcomes. Critical Thinking at SCQF level 5 involves analysing a situation or issue, identifying the factors involved in the situation or issue, assessing the relevance of these factors to the situation or issue and developing an approach to deal with the situations or issues. This would fit with the requirements for all Outcomes where learners will have to create the appropriate conditions needed to produce yeast fermented doughs, identify and use the appropriate equipment and identify and correct faults that occur with doughs and baked fermented patisserie items.

Problem Solving: Planning and Organising at SCQF level 5

This Core Skills component will be developed in the work for Outcomes 2, 3 and 4. Planning and Organising at SCQF level 5 involves planning, organising and completing a task. This would fit with the requirements for Outcomes 2, 3 and 4 where learners will plan for the production of the required patisserie items by checking the recipe details, preparing their work area, selecting the appropriate tools and equipment, selecting the appropriate ingredients, methodically preparing the ingredients in the correct order and ensuring that hygiene, health and safety requirements are adhered to.

Problem Solving: Reviewing and Evaluating at SCQF level 5

This Core Skills component will be developed in the work for Outcomes 2, 3 and 4. Reviewing and Evaluating at SCQF level 5 involves evaluating the effectiveness of all stages of the problem solving strategy and assessing or explaining the relevance of the evidence, drawing conclusions and justifying them with reference to the evidence. This fits with the requirements for Outcomes 2, 3 and 4 where learners will evaluate their finished products and record the methods and skills used to create the required patisserie items, which would include identification and correction of faults that may have occurred.

History of changes to Unit

Version	Description of change	Date
02	<p>Transferred to current template</p> <p>Outcome 1: Dough enhancers replaced with pre-fermented doughs</p> <p>Outcome 2: Pre-fermented doughs added. Number of products to be produced reduced</p> <p>Team working removed form K&S</p> <p>Outcome 3: Ferment and dough methods replaced with pre-fermented doughs.</p> <p>Number of products to be produced reduced Team working removed form K&S</p> <p>Outcome 4: Number of products to be produced reduced Team working removed form K&S</p> <p>Outcome 5: Merged with Outcomes 2, 3 and 4</p> <p>Core Skills sign posting added</p>	13/08/15

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General information for learners

Unit title: Fermented Patisserie Products (SCQF level 7)

This Unit is designed to enable you to demonstrate the knowledge, skills and techniques required to produce a range of fermented patisserie products to a professional standard. It is intended for those interested in pursuing a career in professional cookery or those who wish to specialise as a pastry chef.

Using yeast as the main ingredient, you will produce sweets, desserts and afternoon tea products to a commercially acceptable standard. The items you produce must show a high level of preparation, baking and finishing skills. You will also be encouraged to demonstrate your creative abilities.

This Unit is likely to be taught in a training kitchen, where you will be expected to display a high level of safe and hygienic working practices along with good organisational and team working skills.

You will also be expected to produce well documented information in the form of logbook/worksheets, to detail the methods and skills used when you create the prescribed fermented patisserie products and to show your understanding of the fermentation process.

On completion of this Unit you should be able to:

- 1 Explain the main principles of the fermentation process and understand the faults associated with yeast products.
- 2 Produce a selection of bread and rolls using straight and pre-fermented doughs (eg Sourdough, Biga, Poolish, Pâte fermentée).
- 3 Produce a selection of sweets, desserts and afternoon teas using enriched doughs.
- 4 Produce a selection of products using laminated doughs.