



Higher National Unit specification

General information

Unit title: Pastry (SCQF level 7)

Unit code: DL44 34

Superclass: NE

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Version: 03

Unit purpose

This Unit is designed to enable learners to plan, prepare, produce and finish a wide range of pastry products to a professional standard.

This Unit is intended for learners interested in specialising as a pastry chef; however, it is also suitable for those interested in general professional cookery.

Outcomes

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

- 1 Produce pastry mixes and plan, produce and present a variety of pastry products suitable for inclusion on a dessert menu.
- 2 Produce pastry mixes and plan, produce and present a variety of pastry products suitable for inclusion in a selection of afternoon tea items.
- 3 Produce pastry mixes and plan, produce and present a selection of savoury pastry items for a variety of situations.

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

Access to this Unit is at the discretion of the centre. However, it is recommended that learners have some knowledge of baking and finishing techniques 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

Produce pastry mixes and plan, produce and present a variety of pastry products suitable for inclusion on a dessert menu.

Knowledge and/or Skills

- ◆ Production of choux, puff, sweet and suet pastry
- ◆ Production of dessert items using choux, puff, suet and sweet pastry
- ◆ Finishing and presentation of various pastry dessert items
- ◆ Current hygiene and safety regulations

Outcome 2

Produce pastry mixes and plan, produce and present a variety of pastry products suitable for inclusion in a selection of afternoon tea items.

Knowledge and/or Skills

- ◆ Production of choux, puff and sweet pastry
- ◆ Production of afternoon tea items
- ◆ Current hygiene and safety regulations

Outcome 3

Produce pastry mixes and plan, produce and present a selection of savoury pastry items for a variety of situations.

Knowledge and/or Skills

- ◆ Production of choux, puff and short pastry
- ◆ Production of puff, choux and short savoury pastry items
- ◆ Current hygiene and safety regulations

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

- ◆ Produce choux, puff, sweet and suet pastry mixes.
- ◆ Plan, produce and present a selection of dessert items — to include a minimum of:
 - 2 choux pastry items (a minimum of 4 pieces of each item should be produced)
 - 2 puff pastry items (a minimum of 4 pieces of each item should be produced)
 - 2 sweet pastry items (a minimum of 4 pieces of each item should be produced)
 - 1 suet paste item (a minimum of 4 pieces should be produced)
- ◆ Work in an organised, safe and hygienic manner.

Outcome 2

- ◆ Produce choux, puff and sweet pastry mixes.
- ◆ Plan, produce and present a selection of afternoon tea items — to include a minimum of:
 - 2 choux paste items (a minimum of 4 pieces of each item should be produced)
 - 2 puff paste items (a minimum of 4 pieces of each item should be produced)
 - 2 sweet pastry items (a minimum of 4 pieces of each item should be produced)
- ◆ Work in an organised, safe and hygienic manner.

Outcome 3

- ◆ Produce choux, puff and short pastry mixes.
- ◆ Plan, produce and present a selection of savoury pastry items — to include a minimum of:
 - 2 savoury choux pastry items (a minimum of 4 pieces of each item should be produced)
 - 2 savoury puff pastry items (a minimum of 4 pieces of each item should be produced)
 - 2 savoury short pastry items (a minimum of 4 pieces of each item should be produced)



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 sweet and savoury pastry items to a professional standard and also to help learners to progress to Units in Specialised Patisserie.

This Unit is suitable for those interested as specialising as a pastry chef, however, it is also suitable for learners undertaking general professional cookery.

Guidance on approaches to delivery of this Unit

It is envisaged that an integrated approach would be used when teaching the three Outcomes. The importance of good organisational skills, efficient work flow and health and safety considerations should be emphasised throughout the delivery of the Unit.

Learners are required to demonstrate competence in planning, producing and presenting a variety of items for desserts, afternoon tea items and savoury goods to a professional standard. Where a common base product is used, such as puff pastry, learners could produce sweet, savoury and afternoon tea items using the same batch of pastry. The choice of items should reflect the fact that this Unit is at SCQF level 7. Learners should, therefore be required to fabricate items suitable for service in establishments offering high standard of products.

Suitable items for Outcome 1 could include:

- ◆ Large or individual Paris Brest
- ◆ Choux swans
- ◆ Soufflé fritters
- ◆ Large or individual Pithiviers
- ◆ Gateau Mille feuilles
- ◆ Gateau Tompouce
- ◆ Large or individual lemon tart
- ◆ Lime or other flavoured egg custard tarts
- ◆ Gateau McMahon
- ◆ Individual fresh fruit tarts
- ◆ Steamed fruit suet puddings
- ◆ Steamed jam roll

Higher National Unit Support Notes (cont)

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Guidance on approaches to delivery of this Unit (cont)

Suitable items for Outcome 2 could include:

- ◆ Chocolate éclairs
- ◆ Cream buns
- ◆ Palmiers
- ◆ Cream horns
- ◆ Milles feuilles
- ◆ Banbury cakes
- ◆ Eccles cakes
- ◆ Small Bakewell tarts
- ◆ Fruit barquettes
- ◆ Fresh fruit tarts
- ◆ Large or individual lemon tarts
- ◆ Ganache or frangipane fancies
- ◆ Lime or other fruit tarts
- ◆ Brandy snaps

Suitable items for Outcome 3 could include:

- ◆ Cheese beignets
- ◆ Duchesse
- ◆ Cheese éclairs
- ◆ Fleurons
- ◆ Cheese straws
- ◆ Turnovers
- ◆ Bouchées
- ◆ Vol-au-vents
- ◆ Large or individual quiches
- ◆ Tartlets
- ◆ Ramequins

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.

The assessment of all Outcomes in this Unit is practical in nature and requires the learner to produce a variety of pastry mixes, and plan, produce and present a variety of pastry items suitable for specified purposes. Observation checklists should be used to record performance during practical lessons and cover preparation through to final presentation of learners' work.

Checklists should be designed to assess both production criteria and product quality criteria. The production criteria could include:

- ◆ Organisation of equipment and ingredients
- ◆ Efficiency of flow of work
- ◆ Working in safe and hygienic manner

Higher National Unit Support Notes (cont)

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Guidance on approaches to delivery of this Unit (cont)

The product quality criteria could include:

- ◆ Texture
- ◆ Flavour
- ◆ Clean presentation
- ◆ Saleability

A checklist should be completed for each learner for each dish produced.

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.

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 processes and techniques involved when producing choux, puff, sweet, short and suet pastry and use this information to demonstrate their knowledge and understanding. In addition, when learners follow detailed written instructions in recipes and worksheets to produce the required range of pastry items 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 where learners could produce written plans when they are preparing to produce their pastry items.

Higher National Unit Support Notes (cont)

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Opportunities for developing Core and other essential skills (cont)

Numeracy: Using Number at SCQF level 5

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

Information and Communication Technology: 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 processes and techniques involved to produce and present a wide variety of pastry items.

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 when working with pastry; identify and use the appropriate equipment and identify and correct faults that occur with the ingredients and/or finished products.

Problem Solving: Planning and Organising at SCQF level 5

This Core Skills component will be developed in the work for all Outcomes. Planning and Organising at SCQF level 5 involves planning, organising and completing a task. This would fit with the requirements for all Outcomes where learners will plan for the production of the required pastry 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 all Outcomes. 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 all Outcomes where learners will evaluate their finished products and identify and correct any faults that may have occurred.

History of changes to Unit

Version	Description of change	Date
03	Transferred to current template Outcome titles revised – ‘manufacture’ changed to ‘produce’ and the word ‘raw’ deleted Outcome 1: ‘Manufacture’ change to ‘production of’ and the word ‘raw’ deleted in the Knowledge and Skills Minimum number of prices of each pastry item stated Core Skills Signposting added	13/08/2015

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General information for learners

Unit title: Pastry (SCQF level 7)

This section will explain what the Unit is about, what you should know or be able to do before you start, what you will need to do during the Unit and opportunities for further learning and employment.

This Unit is designed to provide you with the foundation skills and knowledge required to produce a wide variety of sweet and savoury pastry items to a professional standard.

This Unit is particularly suitable for those interested in specialising as a pastry chef pursuing a career in professional cookery; however, it is also suitable for anyone undertaking general professional cookery.

The Unit has three Outcomes.

In Outcome 1 you will produce dessert items using choux, puff, sweet and suet pastry.

In Outcome 2 you will produce afternoon tea items using, choux, puff and sweet pastry.

In Outcome 3 you will produce savoury items using choux, puff and short pastry.

Your tutor will use an observational checklist to assess the practical elements of each Outcome.