



National Unit specification: general information

Unit title: Craft Baking: Sugar Confectionery Processes (SCQF level 5)

Unit code: FV03 11

Superclass: NE

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Summary

The purpose of this Unit is to develop an understanding of and the skills required for sugar confectionery manufacture required in the food, baking or confectionery industry.

The Unit will enable candidates to gain an understanding of changes which occur to the main ingredients during manufacture as well as an understanding of handling requirements after manufacture. They will learn the skills required to manufacture a range of sugar confectionery.

This Unit is suitable for candidates who are working in the industry and those studying food, bakery and catering courses. It is also suitable for returning adults and anyone wishing to develop skills in sugar confectionery.

This is an optional Unit within the National Certificate in Bakery (SCQF level 5) but is also available as a freestanding Unit.

Outcomes

- 1 Explain the changes which occur to the main ingredients during the process of sweet manufacture.
- 2 Manufacture a range of sugar confectionery.
- 3 Explain the processes for post-manufacture handling.
- 4 Demonstrate health, safety and hygienic working practices.

Recommended entry

While entry is at the discretion of the centre, candidates would normally be expected to have attained one of the following, or equivalent: NPA in *Baking G9T5 44* or *Hospitality: Practical Cookery* at Intermediate 1 C201 10.

General information (cont)

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Credit points and level

1 National Unit credit at SCQF level 5: (6 SCQF credit points at SCQF level 5)

**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.*

Core Skills

Opportunities to develop aspects of Core Skills are highlighted in the support notes of this Unit specification.

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

National Unit specification: statement of standards

Unit title: Craft Baking: Sugar Confectionery Processes (SCQF level 5)

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.

Outcome 1

Explain the changes which occur to the main ingredients during the process of sweet manufacture.

Performance Criteria

- (a) Identify the correct ingredients for given confectionery.
- (b) Describe the process of manufacture for given sweets in terms of quantity, proportion and mix.
- (c) Explain what happens to the main ingredients during the confectionery process.

Outcome 2

Manufacture sugar confectionery.

Performance Criteria

- (a) Select the correct ingredients for a range of sugar confectionery products.
- (b) Prepare ingredients according to recipe specifications and safe and hygienic practices.
- (c) Manufacture a range of sugar confectionery products.
- (d) Describe factors affecting the quality of sugar confectionery products.

Outcome 3

Package and store confectionery items.

Performance Criteria

- (a) Describe correct methods of post-manufacture packaging, according to the product requirements.
- (b) Describe the correct equipment for storage for post-manufacture confectionery items.
- (c) Describe the control of stores with respect to safety and hygiene standards.
- (d) Package and store a range of confectionery products.

National Unit specification: statement of standards (cont)

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Outcome 4

Demonstrate health, safety and hygienic working practices.

Performance Criteria

- (a) Wear appropriate protective clothing for the professional bakery.
- (b) Operate commercial bakery equipment safely.
- (c) Work safely and hygienically at all times.

Evidence Requirements for this Unit

Evidence is required which demonstrates that candidates have achieved Outcomes 1-4 to the standards specified in the Outcome and Performance Criteria.

Candidates must provide evidence that they have successfully manufactured a minimum of seven types of sugar confectionery products from the suggested range, together with the handling, packaging and correct storage of the finished products. The evidence for these Outcomes must be obtained under supervised conditions on one assessment occasion for each product. All practical activities must be carried out in compliance with current Health, Safety and Hygiene legislation.

Outcome 1

Written/oral/recorded evidence required which includes:

- ◆ identification of the correct ingredients according to the product specification
- ◆ an accurate description of the process of confectionery manufacture
- ◆ an accurate explanation of what happens to the main ingredients during the confectionery process for three different types of sweet from the following range:
 - fondant centres
 - marshmallows
 - high boilings
 - lozenges
 - grained boilings
 - jellies
 - gums

National Unit specification: statement of standards (cont)

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Outcome 2

Performance and product evidence required combined with written/oral recorded evidence. Evidence must include:

- ◆ ability to follow written/oral instructions
- ◆ selection of the correct ingredients according to the product specification and recipe from the following:
 - sugar
 - fats
 - milk products
 - flavourings
 - water
- ◆ correct preparation of the ingredients according to the recipe specification and safety and hygiene legislation including:
 - accurate measurement of quantities
 - accurate interpretation of recipes
 - assessment of the quality of appearance according to industry standard including:
 - colouring
 - flavour
 - texture
- ◆ manufacture of each type of sugar confectionery from the list below, according to product specification, on at least one occasion:
 - fondant centres
 - marshmallows
 - high boilings
 - lozenges
 - grained boilings
 - jellies
 - gums
- ◆ correct, safe and hygienic use of machinery and equipment during the practical activity

Written/oral/recorded evidence is required which includes a description of the factors affecting the quality of sugar confectionery.

National Unit specification: statement of standards (cont)

Unit title: Craft Baking: Sugar Confectionery Processes (SCQF level 5)

Outcome 3

Written/oral/recorded evidence which includes:

- ◆ a description of the correct methods of post-manufacture packaging according to product specification and industry standard
- ◆ a description of the correct equipment for storage of post-manufacture confectionery items according to product specification and industry standard
- ◆ a description of the control of stores, for ingredients and finished products, required in accordance with health, safety and hygiene standards including:
 - moisture
 - temperature
 - humidity
 - light
- ◆ a description of the correct method of storage for confectionery items, according to the product specification and industry standard.

Performance/product evidence which includes:

- ◆ selection of appropriate, secure and attractive packaging for each type of sweet according to the product specification and industry standard and describe how to store them hygienically
- ◆ appropriate storage of confectionery items according to the product specification and health, safety and hygiene legislation requirement.

Outcome 4 — Performance evidence

Candidates are required to demonstrate by practical activity their understanding and application of health and safety and hygiene legislation by:

- ◆ wearing appropriate protective clothing for the professional bakery whilst carrying out the tasks in Outcomes 2 and 3
- ◆ complying with all relevant health and food safety legislation whilst carrying out the tasks in Outcomes 2 and 3
- ◆ Using appropriate equipment safely and hygienically whilst carrying out the tasks in Outcomes 2 and 3

All activities should be compliant to current Health & Safety and Hygiene Legislation.

National Unit specification: support notes

Unit title: Craft Baking: Sugar Confectionery Processes (SCQF level 5)

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 40 hours.

Guidance on the content and context for this Unit

This Unit is an optional Unit within the National Certificate in Bakery (SCQF level 5), but can also be taken as a free-standing Unit. It is designed to develop the skills required for sugar confectionery manufacture in the confectionery industry. This Unit is suitable for candidates who are working in the industry and those studying food, bakery and catering courses. It is also suitable for returning adults and anyone wishing to develop skills in sugar confectionery.

In this Unit candidates will learn about the changes that occur during sugar boiling and how to boil sugar over a range of temperatures. They will then successfully make a range of sugar confectionery products and package and store the finished sugar products.

Candidates would benefit from having knowledge and/or skills in bakery ingredients and food processes.

This Unit could be integrated with *Cake Decoration: Chocolate Processes*.

This Unit as part of the National Certificate in Bakery should prepare candidates for progression to HN Professional Cookery

This Unit is knowledge based and aligns to the following Improve National Occupational Standards:

- ◆ *Craft Baking 207S*
- ◆ *Craft Baking 218S*

Guidance on learning and teaching approaches for this Unit

For Outcome 2 candidates would benefit from:

- ◆ working small quantities of sugar to produce manageable batches of sugar of approximately one kilo and working in pairs or in small groups to produce a range of sugar boiled products
- ◆ then working individually to process the sugar products into a variety of finished products; ie a range of fudge plain, fruit, nut etc

National Unit specification: support notes (cont)

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Guidance on approaches to assessment for this Unit

The following approaches to assessment are suggested:

Outcome 1 — it is recommended that for Performance Criteria (a) and (b) restricted response questions are set, at least three for each performance criterion in accordance with evidence requirements. For Performance Criterion (c) structured questions could be used.

Outcome 2 — practical exercises should be used here, on three occasions within which the candidate should manufacture a different type of confectionery in each one. Observation checklists should be used to evidence the candidate's completion of the exercises.

Outcome 3 — practical exercise along with three structured questions set for this outcome. Observation checklist could be used for recording candidate performance in the practical activity.

Outcome 4 — will be assessed throughout all practical activities.

The assessment instruments used should follow the general guidance offered by the SQA assessment model and an integrative approach to assessment is encouraged.

Time should be allowed for any necessary re-assessment.

Opportunities for the use of 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 e-checklists. Centres which wish to use e-assessment must ensure that the national standard is applied to all candidate evidence and that conditions of assessment as specified in the Evidence Requirements are met, regardless of the mode of gathering evidence. Further advice is available in *SQA Guidelines on Online Assessment for Further Education (AA1641, March 2003)*, *SQA Guidelines on e-assessment for Schools (BD2625, June 2005)*.

Opportunities for developing Core Skills

In this Unit candidates will learn about the changes that occur during sugar boiling and how to boil sugar over a range of temperatures. They will then successfully make a range of sugar confectionery products and package and store the finished sugar products.

Candidates will:

- ◆ work in groups to create sugar confectionery products
- ◆ select ingredients and equipment and explain their reasons for this.
- ◆ follow written instructions and recipes
- ◆ evaluate products against recipes and specifications

As they are doing this Unit candidates will be developing aspects of the Core Skills in *Numeracy, Communication, Working with Others* and *Problem Solving*.

National Unit specification: support notes (cont)

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Disabled candidates and/or those with additional support needs

The additional support needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments, or considering whether any reasonable adjustments may be required. Further advice can be found on our website www.sqa.org.uk/assessmentarrangements

History of changes to Unit

Version	Description of change	Date

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