

SQA Advanced Unit Specification

General information for centres

Unit title: Patisserie

Unit code: HT2A 47

Unit purpose: This unit is primarily for candidates with some or no experience in patisserie work. The content of this unit will develop an understanding of techniques and skills to produce sweets, desserts and afternoon tea products which are finished to a high level of presentation to make them an acceptable product within restaurants, bistro and coffee shop outlets.

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

1. Produce a selection of hot and cold sweets and desserts to a professional standard.
2. Produce a selection of afternoon tea patisserie products that will incorporate a wide use of base products and finishings.
3. Produce a selection of dry and dipped petit fours, which incorporate the use of mediums that will enhance the presentation of products.
4. Demonstrate professional level safe and hygienic working practices within the production area to comply with all relevant legislation.

Credit points and level: 2 SQA Credits at SCQF level 7: (16 SCQF credit points at SCQF level 7*)

**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 National 1 to Doctorates.*

Recommended prior knowledge and skills: Candidates will have some knowledge of baking/cooking skills and finishing techniques or have some prior knowledge of working within a Patisserie outlet or kitchen that produces sweets and desserts.

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.

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Assessment: Candidates will produce a range of hot and cold sweets and desserts and afternoon patisserie products and petits fours.

Performance evidence will be recorded on an observation checklist by the tutor/lecturer.

Unit specification: statement of standards

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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

Create a selection of hot and cold sweets and desserts.

Knowledge and/or skills

- ◆ Skills in using equipment used for patisserie
- ◆ Understand terminology and their definitions
- ◆ Handling and storage of sweets and desserts
- ◆ Control baking processes
- ◆ Finishing skills using chocolate, sugar preparations, sauces, glazes, cream and icings
- ◆ Appropriate lunch and dinner sweets and desserts
- ◆ Types of pastry used in the production of sweets and dessert
- ◆ Understand techniques used in the production of yeast doughs: skills to shape, mould and finish products
- ◆ An understanding of the range of cold sweets and desserts
- ◆ An understanding of the range of hot sweets and

Evidence requirements

The candidate will produce a selection of hot and cold sweets and desserts.

Create and produce four sweets and desserts suitable for a production kitchen:

- ◆ produce two cold desserts, chosen from the following types: Gateaux/ tortens, meringue products, pastry products, fermented goods, milk and egg based sweets, sponge products, ice cream products
- ◆ produce two hot desserts, chosen from the following types: meringue products, pastry products, egg-based sweets, and puddings.

Evidence is demonstrate through the production of a candidate portfolio and/or recorded on an observational checklist by the tutor/lecturer.

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Assessment guidelines

Candidates should produce a portfolio of evidence. This will help develop an understanding of the variety of patisserie products as well as recording the method and skills used. This could also include additional methods and skills used to finish the product ready for consumption.

Outcome 2

Produce a selection of afternoon tea patisserie products that will incorporate a wide use of base products and finishings.

Knowledge and/or skills

- ◆ Base products used to produce afternoon tea fancies
- ◆ Identify appropriate moulds/tins for individual products
- ◆ Suitable soaks and liqueurs used for different products
- ◆ Suitable glazes for finishing products
- ◆ Selection of ingredients which will enhance the end product
- ◆ Finishing and presentation skills

Evidence requirements

The candidate will produce a display of afternoon tea fancies suitable for a particular function/event or as a training situation.

The candidate will produce five varieties and three examples of each variety. The candidate can also incorporate a high degree of finishing skills in the development of afternoon tea fancies. The candidate must:

- ◆ use a range of shapes and sizes for the presentation of afternoon tea fancies
- ◆ use a range of suitable material, medium and techniques

Candidate evidence is demonstrated by the production of a portfolio of recipes and techniques used to produce patisserie products. Candidate performance can also be recorded on an observational checklist by the tutor/lecturer.

Assessment guidelines

This outcome would be suitable to incorporate practical skills learned in outcomes one and three.

The portfolio of evidence will help develop an understanding of the variety of patisserie products as well as recording the method and skills used. This could also include additional methods and skills used to finish the product ready for consumption.

Outcome 3

Produce a selection of dry and dipped petit fours, which incorporate the use of mediums that will enhance the presentation of products.

Knowledge and/or skills

- ◆ How to select suitable base products to produce dry and dipped petit fours
- ◆ Understand the range of coatings and glazes: fondant, boiled sugar, ganache, chocolate
- ◆ How to select ingredients which will enhance the finished product

Evidence requirements

The candidate will produce a display of petit fours suitable for a particular function/event or as a training situation that will incorporate dipped and dry products. The candidate could also incorporate dry petit fours in the development of sweets and dessert as decoration or garnish.

- ◆ Produce four varieties of dry petit fours
- ◆ Produce four types of dipped petit fours using different bases and finishes

Candidate evidence is demonstrated by the production of a portfolio of recipes and techniques used to produce patisserie products. Candidate performance can also be recorded on an observational checklist by the tutor/lecturer.

Assessment guidelines

This outcome and outcomes 1 and 2 would be suitable to incorporate into the candidates portfolio of evidence that will help develop an understanding of the variety of petit fours as well as recording the method and skills used. This could also include additional methods and skills used to finish the product ready for consumption.

Outcome 4

Demonstrate professional level safe and hygienic working practices within the production area to comply with all relevant legislation.

Knowledge and/or skills

- ◆ Understand health and safety considerations applied within a patisserie production unit
- ◆ Understand health and safety considerations while using large and small equipment
- ◆ Current hygiene practices
- ◆ Organisational skills

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Evidence requirements

The candidate will be required to organise their production area in a manner that develops a high level of safe working practices when producing selected patisserie products. Performance evidence will be recorded on an observation checklist by the tutor/lecturer.

Assessment guidelines

This outcome could be integrated with Outcomes 1, 2 and 3 as part of a worksheet/logbook or recorded by an appropriate checklist.

Teamwork will also be encouraged to develop a positive working partnership, within a training environment.

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Administrative Information

Unit code:	HT2A 47
Unit title:	Patisserie
Superclass category:	NE
Date of publication:	August 2017
Version:	01
Source:	SQA

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Unit specification: support notes

Unit title: Patisserie

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

This Unit is intended to develop the techniques and skills needed to produce a wide selection of patisserie products that can be used within a patisserie production outlet/kitchen. The products must meet methods that will develop a commercially creative product, developing the candidates baking and finishing skills. This should include a consistent shape, size of product and a high level of finishing and presentation skill that will make the product acceptable within restaurants, bistro and coffee shop outlets. This unit is also intended to develop the candidate's ability by accessing information from journals, internet and a wide selection of patisserie books to produce a portfolio of information.

It is recommended that candidates produce an index for their portfolio of recipes, which they have produced. A separate section on current trends with patisserie ingredients, equipment and specialised equipment should also be incorporated. This evidence can be used as sampling of evidence that the candidate has covered the categories of sweet and desserts. The candidate will gather information on their selected products, which they have chosen to produce. This information can be gathered prior to practical exercises and this can be used as discussion material.

Outcomes 1, 2 and 3 are for the candidate to develop knowledge, skills and techniques to produce a varied selection of patisserie products. The candidate must have opportunities to practice and develop appropriate finishes prior to the assessment. The assessment must have suitable time for the candidate to develop their chosen sweets and desserts; Time must also be allocated for guidance on requirements needed for the assessment and to complete the assessment. The candidate should be encouraged to produce photographic evidence of the products they produced during the assessment. It should be noted that the assessment must take place once the candidate has had adequate time to develop skills, in order to give the assessment any substance.

Outcome 4 is integrated between outcomes 1, 2 and 3 and the assessment is recorded within the candidate's worksheet/logbook/portfolio.

Guidance on the delivery and assessment of this Unit

This unit is for the development of techniques and skills that will give the candidate opportunities to develop better understanding into the appropriate patisserie skills which will help the candidate in other patisserie units to develop further. This unit is to be taught in a training kitchen/pastry kitchen situation. The final assessment will be achieved using prepared bases produced in training pastry kitchen and patisserie products completed in a production kitchen pastry section, or it may be a combination of both.

Open learning

This unit is very much practical based and would not be suitable for flexible learning approaches such as online, open and distance learning.

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.

General information for candidates

Unit title: Patisserie

This unit is designed to enable you to produce suitable patisserie products that will be acceptable to various catering outlets. This unit will give you the knowledge, skills and techniques required to produce a range of sweets, desserts and afternoon tea products to a standard that is commercially acceptable.

You will be expected to produce well-documented information in the form of a portfolio that will help you to collate information and recipes

You will be expected to display a high level of organisational skills in the production of your chosen patisserie products. The items you produce must meet a high level of preparation, baking and finishing skills that will make them acceptable to various outlets.

This unit encourages you to develop and demonstrate a high level of safe and hygienic working practices.

On completion of this unit you should be able to:

1. Create a selection of hot and cold sweets and desserts
2. Produce a selection of afternoon tea patisserie products that will incorporate a wide use of base products and finishings
3. Produce a selection of dry and dipped petit fours, which incorporate the use of mediums that will enhance the presentation of products
4. Demonstrate professional level safe and hygienic working practices within the production area to comply with all relevant legislation.