

## **SQA Advanced Unit Specification**

### **General information for centres**

**Unit title:** Production Cookery: Sweets and Desserts

**Unit code:** HT2K 47

**Unit purpose:** This Unit is designed to provide candidates with the skills and knowledge necessary for the production of a range of basic and advanced sweets and desserts.

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

1. Plan original, plated, modern, hot and cold desserts.
2. Prepare, produce and present original, plated, modern, hot and cold desserts.
3. Prepare, produce and present, a selection of sweets and desserts suitable for a variety of situations.

**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:** Ultimately access is at the discretion of the centre. However, whilst familiarity with some fundamental pastry preparations such as sweet pastry, meringue, and simple sponges will be reviewed, basic knowledge and skills concerned with dessert production will be assumed. Candidates should, as a minimum, be familiar with the basic pastry kitchen environment, usage of equipment and ingredients, either through previous study at higher or intermediate level, or through industrial experience.

**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:** For Outcome 1 candidates should plan, under Tutor guidance, 1 original modern plated hot dessert, and 1 original modern plated cold dessert. For Outcomes 2 and 3 candidates will be required to produce in a practical situation their original plated desserts and, a variety of sweets and desserts suitable for a variety of situation. Practical performance for these two outcomes will be recorded on an observation checklist.

**Unit specification: statement of standards**

**Unit title:** Production Cookery: Sweets and Desserts

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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**

Plan original, plated, modern, hot and cold desserts

**Knowledge and/or skills**

- ◆ Design original modern desserts
- ◆ Producing detailed plans for original plated desserts

**Evidence requirements**

Candidates will need evidence to demonstrate their knowledge and/or skills by showing they can:

- ◆ plan one original modern style plated hot dessert
- ◆ plan one original modern style plated cold dessert

**Assessment guidelines**

For Outcome 1 candidates should produce documentation such as a detailed production plan, listing the recipe, method of production, and presentation for both the original desserts.

The format for each plan could be along the following lines.

- ◆ The name of dessert as a heading
- ◆ A description of the dessert
- ◆ A list of the ingredients and quantities required to produce the dessert
- ◆ The method of production
- ◆ A description of how the dessert will be presented
- ◆ A detailed, labelled sketch of the dessert.

There is no set format for the desserts, but candidates should be encouraged to include modern components, and techniques such as fruit crisps, (apple, pear etc), almond tuilles, chocolate caskets, flooding and feathering plates. Desserts produced should reflect the standard of contemporary desserts typical of a high-class restaurant or hotel.

## **Outcome 2**

Prepare, produce, and present original, plated, modern, hot and cold desserts

### **Knowledge and/or skills**

- ◆ Preparing original, modern, plated hot and cold desserts
- ◆ Producing and presenting original plated modern hot and cold desserts
- ◆ Working in an organised, safe, and hygienic manner

### **Evidence requirements**

Candidates will need evidence to demonstrate their knowledge and/or skills by showing they can:

- ◆ prepare and present 1 original modern plated hot dessert
- ◆ prepare and present 1 original modern plated cold dessert

### **Assessment guidelines**

Outcome 2 is assessed by practical performance and the performance should be recorded on an observation checklist by the tutor/lecturer. This could be used to record assessment during preparation and upon final presentation of candidates work. The checklist could be designed to assess both production criteria and product criteria. Production criteria could include, organisation, safety, and hygiene, while product criteria might include appearance, taste, and clean presentation, and customer acceptability or saleability. There is no set time limit for the production of the desserts, but it is recommended that a three hour practical kitchen session is taken as a rough guide for each dessert. As a minimum candidates would be expected to produce four portions of each dessert.

## **Outcome 3**

Prepare, produce and present, a selection of sweets and desserts suitable for a variety of situations

### **Knowledge and/or skills**

- ◆ Preparing and producing basic and advanced hot and cold sweets and desserts
- ◆ Preparing and producing basic and advanced cold sweets and desserts suitable for a sweet trolley
- ◆ Preparing and producing modern hot and cold plated sweets and desserts
- ◆ Preparing sweets and desserts in accordance with current hygiene and safety legislation
- ◆ Finishing and presenting a variety of sweets and desserts

### **Evidence requirements**

Candidates will be required to demonstrate that they can produce a variety of modern hot and cold plated desserts to the required standard. They will also be required to demonstrate competence in the production of basic and advanced hot and cold sweets and desserts. The range of desserts produced should include those suitable for inclusion on the sweet course on a menu and for inclusion on the sweet trolley.

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### **Assessment guidelines**

Outcome 3 is assessed by practical performance and the performance should be recorded on an observation checklist by the tutor/lecturer. This would be used during practical lessons to record assessment during preparation and upon final presentation of candidates' work. Candidates are required to produce the specified sweets and desserts as an element of normal practical classes.

The checklist should be designed to assess both production criteria and product criteria. Production criteria could include, organisation, safety, and hygiene, while product criteria might include appearance, taste, clean presentation, and customer acceptability or saleability. The checklist should be completed for each student for each dish produced.

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### Administrative Information

<b>Unit code:</b>	HT2K 47
<b>Unit title:</b>	Production Cookery: Sweets and Desserts
<b>Superclass category:</b>	NE
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**FURTHER INFORMATION:** Call SQA's Customer Contact Centre on 44 (0) 141 500 5030 or 0345 279 1000. Alternatively, complete our [Centre Feedback Form](#).

**Unit specification: support notes**

**Unit title:** Production Cookery: Sweets and Desserts

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 an optional element of the SQA Advanced Certificate in Professional Cookery. It is intended to develop in candidates, the skills and knowledge required in the production of a range of hot and cold sweets and desserts.

**Outcome 1**

Plan original modern hot and cold desserts.

The object of this Outcome is to help Candidates develop the skill of creating and planning innovative individual modern plated desserts.

- ◆ Candidates should be guided by tutors to design one modern-style hot plated dessert and one modern-style plated cold dessert. Candidates could be encouraged to research modern pastry publication and magazines to familiarise themselves with modern dessert concepts. It is advised that candidates are introduced to the ideas of contemporary dessert production early in the Unit and the requirement for Outcome 1 explained. Candidates should produce 2 distinct plans, one for the hot dessert and one for the cold dessert.

Assessment of this Outcome will be based on the plan produced by candidates. Particular weight might be given to criteria such as originality, feasibility, planning,

**Outcome 2**

Prepare, produce and present original hot and cold modern plated desserts

The object of this Outcome is to develop in candidates the skill of putting into practice, their creative ideas for dessert production, culminating in the production and presentation of one plated hot modern-style dessert and one plated cold modern-style dessert. Practical assessment evidence will be recorded on a lecturer checklist, which should include production criteria such as organisation, hygiene and safety, and product criteria such as flavour, clean presentation, and customer acceptability/saleability.

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### Outcome 3

Prepare, produce and present, a selection of sweets and desserts suitable for a variety of situations.

The object of this Outcome is to develop in candidates the skills to produce both basic and advanced desserts, which could be offered in the following situations.

- ◆ Hot and cold sweet selection on a menu
- ◆ Cold sweet or dessert trolley
- ◆ Individual desserts suitable for modern plated service

Examples of suitable desserts would include:

- ◆ Sponge or cake products: Roulade, Sticky Toffee Pudding, Tiramisu, Clayfutis, Chocolate and Beetroot cake
- ◆ Baked cream custard items: Brullee, Lemon Tart, Panacotta, Baked Cheesecake
- ◆ Cold Mousses and Soufflés: Milanaise, Chocolate, Fruit Delices
- ◆ Pastry items: individual Milles Feuilles, Shortcake based desserts, flans, Paris Brest
- ◆ Frozen items: Ice creams, Sorbets
- ◆ Crepes, and fritters

In the choice of dishes used for individual plate presentation, use should be made of modern concepts both with regard to ingredients and presentation. Examples might include the use of chocolate or brandy snaps as carriers, piping, flooding with sweet sauces, and feathering of plates, chocolate cigarettes, piped chocolate and caramel ornaments. The use of Tuille mix and Praline both as a carrier, and as a decoration; fruit crisps (apple, pear, etc).

Practical assessment evidence is recorded on a lecturer checklist, which should include production criteria such as organisation, hygiene and safety, and product criteria such as flavour, clean presentation, and customer acceptability/saleability.

### Guidance on the delivery and assessment of this Unit

It is envisaged that Outcome 1 – Would be introduced to Candidates at the beginning of the Unit. Tutors could outline the principles of contemporary plated dessert production giving examples and guidance. Candidates would then be required to design one original modern style plated hot dessert and 1 original plated cold dessert. The time allowed for this would be at the discretion of Tutors, but should be sufficient to assess the feasibility of the planned desserts and also allow sufficient time for organising the practical production of the items for Outcome 2. Candidates could be required to undertake the planning exercise outside class time, although, if available, tutors might feel some classroom time could usefully be allocated for this purpose. The plans produced by candidates should be submitted to, and retained by Tutors as evidence. The production of the original plated desserts for Outcome 2 and the production of desserts for Outcome 3 would take place during the normal practical class and would be assessed using a checklist.

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### **Open learning**

Whilst delivery of the underpinning knowledge could be delivered using flexible learning approaches, the essentially practical and specialised nature of the Unit requires close Tutor supervision and guidance. This makes the Unit generally unsuitable for delivery using Open Learning approaches

### **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](http://www.sqa.org.uk/assessmentarrangements).

### General information for candidates

#### **Unit title:** Production Cookery: Sweets and Desserts

This unit is a double credit Unit at SQA Advanced level. It is designed to provide you with the skills and knowledge required for the production of a range of basic and advanced hot and cold desserts suitable for inclusion as a course on menus, or presentation on a sweet trolley. In addition it will help you to develop the skills to produce a range of modern-style plated hot and cold desserts.

It will also provide you with the skills to create, plan and produce original contemporary hot and cold plated desserts. It is assumed that you will have some basic knowledge of the production of sweets and desserts either through previous study at National 5 or Higher level prior to undertaking this Unit. Alternatively, you will have had experience of working in pastry kitchen.

The Unit has 3 Outcomes.

In **Outcome 1** you will develop the skills and knowledge required to create, plan and develop original modern plated hot and cold desserts. For assessment of the Outcome you will be required to produce and submit 2 detailed plans. One for an original hot plated dessert and one for an original cold plated dessert. Your Tutor will retain these.

**Outcome 2** guides you in the production and presentation of the original desserts planned in Outcome 1.

In **Outcome 3** you will learn the skills and knowledge required to produce a wide variety of hot and cold desserts suitable for inclusion as the sweet course on a menu, or as part of a selection on a sweet trolley.