

Produce sauces, fillings and coatings for complex desserts

Overview

This standard is about producing sauces, fillings and coatings, for example:

- syrups
- butter cream
- sugar glazes
- chocolate glazes

The standard covers a range of preparation, cooking and finishing techniques associated with producing sauces, fillings and coatings for complex desserts.

This standard focuses on the technical knowledge and skills required to produce sauces, fillings and coatings for complex desserts; however it should be assessed in the wider context of safe and hygienic working practices. It is recommended that the following NOS, selected as appropriate to the job role and organisation, are referenced in conjunction with the technical skills and knowledge for the standard:

- Maintain food safety in a kitchen environment
- Apply and monitor food safety management procedures in hospitality
- Manage food safety in a professional kitchen
- Minimise the risk of allergens to customers

When you have completed this standard you will be able to demonstrate your understanding of and your ability to:

- Produce sauces, fillings and coatings for complex desserts

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Performance criteria

You must be able to:

1. Select the type and quantity of ingredients needed for the sauces, fillings and coatings
2. Check the ingredients to make sure they meet quality standards
3. Choose the correct tools and equipment to produce sauces, fillings and coatings
4. Use tools and equipment correctly when producing sauces, fillings and coatings
5. Prepare and process the ingredients to meet requirements
6. Ensure the sauces, fillings and coatings have the correct colour, texture and finish
7. Finish and present the sauces, fillings and coatings to meet requirements
8. Ensure the sauces, fillings and coatings are at the correct temperature for holding and serving
9. Store any sauces, fillings and coatings not for immediate use in line with food safety regulations

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Knowledge and understanding

You need to know and understand:

1. What the quality points are relating to finished sauces, fillings and coatings
2. What the correct tools and equipment are and the reasons for using them when producing sauces, fillings and coatings for complex desserts
3. The required consistency of finished sauces, fillings and coatings
4. How to adjust flavours and minimise common faults
5. The effects of various temperatures and humidity on the ingredients used
6. What the uses are for various sauces, fillings and coatings
7. The types of problems that may occur with sauces, fillings and coatings and how to deal with these correctly
8. Healthy eating options producing sauces, fillings and coatings

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Scope/range

1. Sauces, fillings and coatings

- 1.1 crème anglaise
- 1.2 sabayon
- 1.3 fruit coulis
- 1.4 ganache
- 1.5 crème chantilly
- 1.6 preserves
- 1.7 fruit glazes
- 1.8 crème patissier
- 1.9 syrups
- 1.10 butter cream
- 1.11 frangipane
- 1.12 jams
- 1.13 sugar glazes
- 1.14 chocolate glazes

2. Preparation methods

- 2.1 mixing
- 2.2 whisking
- 2.3 boiling
- 2.4 separating
- 2.5 creaming

3. Processing methods

- 3.1 reducing
- 3.2 liquidising
- 3.3 blending
- 3.4 addition of colouring
- 3.5 emulsifying
- 3.6 addition of flavouring

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