

Produce basic cold and hot desserts

Overview

This standard is about how you produce, cook and finish basic cold and hot desserts. It covers how you would safely prepare the dishes, appropriate cooking methods and finishing and presentation skills.

This standard focuses on the technical knowledge and skills required to produce basic cold and hot 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 basic food safety in catering
- Maintain food safety in a kitchen environment
- Provide basic advice on allergens to customers
- 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 basic cold and hot desserts

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Performance criteria

You must be able to:

Produce basic hot and cold desserts

1. Ensure that the preparation area is clean, undamaged and ready for use according to your workplace standard
2. Ensure that the equipment (including waste containers) is clean, appropriate for the task, undamaged, where it should be and switched on ready for use
3. Check that all ingredients meet the dish, food safety and your workplace requirements
4. Prepare and cook the ingredients to meet dish requirements
5. Check the finished dish has the correct colour, texture and flavour
6. Check that the dish is cooked and held at the correct temperature
7. Present and finish the dish to meet customer and your workplace requirements
8. Store any cooked hot and cold desserts not for immediate use according to workplace and food safety requirement

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Knowledge and understanding

You need to know and understand:

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1. Safe and hygienic working practices when preparing, cooking and finishing basic cold and hot desserts
2. How to check that the ingredients meet your workplace requirements and are fit for use, of the correct quality and quantity
3. Why and to whom you should report any problems with the ingredients
4. Why time and temperature are important when finishing hot and cold desserts
5. How to carry out the relevant preparation, cooking and finishing methods for each dish
6. Healthy eating options when preparing, cooking and finishing basic cold and hot desserts
7. How to present basic hot and cold desserts in a way that meets your customers' high expectations and your workplace standards
8. The correct storage requirements for basic cold and hot desserts products not for immediate consumption
9. The types of unexpected situations that may occur when preparing, cooking and finishing basic cold and hot desserts and how to deal with them

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Scope/range

1. Ingredients

- 1.1 ice cream
- 1.2 cream
- 1.3 pastry based products
- 1.4 sponge based products
- 1.5 egg based products
- 1.6 fresh fruit
- 1.7 prepared fruit
- 1.8 chocolate

2. Preparation methods

- 2.1 slicing
- 2.2 creaming
- 2.3 folding
- 2.4 moulding
- 2.5 mixing
- 2.6 aeration
- 2.7 addition of flavours/colours
- 2.8 puréeing
- 2.9 combining
- 2.10 portioning
- 2.11 chilling

3. Cooking methods

- 3.1 baking
- 3.2 frying
- 3.3 grilling
- 3.4 microwaving
- 3.5 steaming

4. Finishing methods

- 4.1 garnishing
- 4.2 de-moulding
- 4.3 slicing
- 4.4 portioning
- 4.5 piping
- 4.6 glazing

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