

Produce basic pastry products

Overview

This standard is about producing, cooking and finishing basic pastry products. It covers how you would safely prepare the product, appropriate cooking methods and finishing and presentation skills.

This standard focuses on the technical knowledge and skills required to produce basic pastry products; 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 pastry products

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Performance criteria

You must be able to:

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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 pastry product has the correct colour, texture and flavour
6. Check that the pastry product is cooked and held at the correct temperature
7. Present and finish the pastry product to meet customer and your workplace requirements
8. Store any cooked pastry products not for immediate use according to workplace and food safety requirements

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Knowledge and understanding

You need to know and understand:

1. Produce basic pastry products

1. Safe and hygienic working practices when preparing, cooking and finishing basic pastry products
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. The importance of following a recipe when making pastry products
5. How to carry out the relevant preparation, cooking and finishing methods for each pastry product
6. Healthy eating options when preparing, cooking and finishing basic pastry products
7. How to present basic pastry products in a way that meets your customers' high expectations and your workplace standards
8. The correct storage requirements for basic pastry products not for immediate consumption
9. The types of unexpected situations that may occur when preparing, cooking and finishing basic pastry products and how to deal with them

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Scope/range

1. Pastry

- 1.1 short
- 1.2 sweet
- 1.3 suet
- 1.4 choux
- 1.5 puff
- 1.6 gluten-free
- 1.7 convenience

2 Preparation methods

- 2.1 weighing/measuring
- 2.2 sifting
- 2.3 rubbing in
- 2.4 creaming
- 2.5 resting
- 2.6 piping
- 2.7 rolling
- 2.8 laminating/folding
- 2.9 cutting/shaping/trimming
- 2.10 lining

3. Cooking methods

- 3.1 baking
- 3.2 steaming
- 3.3 combining cooking methods

4. Finishing methods

- 4.1 icing/dusting
- 4.2 brushing
- 4.3 garnishing
- 4.4 presenting

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