

National Unit Specification: general information

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| UNIT | Patisserie (Higher) |
| NUMBER | DE2L 12 |
| COURSE | Professional Patisserie (Higher) |

SUMMARY

On successful completion of this unit, the candidate should be able to demonstrate in depth knowledge and practical skills that would be required to operate in a busy pastry section.

OUTCOMES

1. Prepare a range of pastry products, individual sweets and buffet gateau/torte products.
2. Produce a range of sauces and glazes suitable for finishing off or service with specific pastry items.
3. Identify faults and state possible remedies for a range of sweet/pastry items.
4. Use a given range of decorative mediums.

RECOMMENDED ENTRY

Pastry (D0TC 11)
Relevant industrial experience.

CREDIT VALUE

2 credits at Higher (12 SCQF points at SCQF level 6*)

**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 SCOTCAT points at an SCQF level. There are 12 SCQF levels, ranging from Access 1 to Doctorates.*

Administrative Information

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| Superclass: | NE |
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National Unit Specification: general information (cont)

CORE SKILLS

There is no automatic certification of core skills or core skills components in this unit.

Information on the automatic certification of any core skills in this unit is published in *Automatic Certification of Core Skills in National Qualifications* (SQA, publication code BA0906).

National Unit Specification: statement of standards

UNIT Patisserie (Higher)

Acceptable performance in this unit will be the satisfactory achievement of the standards set out in this part of the unit specification. All sections of the statement of standards are mandatory and cannot be altered without reference to the Scottish Qualifications Authority.

OUTCOME 1

Prepare a range of pastry products, individual sweets and buffet gateau/torte products.

Performance criteria

- (a) Prepare fermented doughs and goods to a commercially acceptable standard.
- (b) Prepare a range of products from puff, choux, sweet and savoury to a commercially acceptable standard.
- (c) Prepare a range of milk, egg and cream based sweets to a commercially acceptable standard.
- (d) Prepare a range of aerated products from sponge goods, meringues and batters to an acceptable standard.
- (e) Prepare and present gateau or torte to a commercially acceptable standard
- (f) Use specialist patisserie equipment large and small.
- (g) Display a high level of practical patisserie skills.

Evidence requirements

The candidate must produce the following patisserie items in relation to Performance criteria (a)

- Rum baba
- Savarin
- Brioche
- Danish Pastry

The candidate must produce the following patisserie items in relation to Performance criteria (b)

- Puff pastry: - Vol au vents, palmiers, cream horns and turnovers.
- Choux pastry: - Profiteroles, éclairs, Paris Brest and beignets.
- Sweet /savoury: - Flans, tartlets, barquettes.

The candidate must produce the following patisserie items in relation to Performance criteria (c)

- Crème caramel
- Bavarois
- Mousses
- Fools

National Unit Specification: statement of standards (cont)

UNIT Patisserie (Higher)

The candidate must produce the following patisserie items in relation to Performance criteria (d)

- Swiss roll
- Genoese sponge
- Biscuits a la cullere (sponge fingers /drops)
- Pudding soufflé
- Basic meringue
- Italian meringue
- Vacherins
- Japonaise
- Crepes, pancakes and fritters

Candidate must produce the following patisserie items in relation to performance criteria (e)

- Prepare and present one gâteau/torte of students own choice

Satisfactory performance will be that the candidate produces an example of each of the above patisserie items on one occasion to a commercially acceptable standard displaying a high level of patisserie practical skills PC (g) and using specialist equipment PC (f) where required.

OUTCOME 2

Produce a range of sauces and glazes suitable for finishing off or service with specific pastry items.

Performance criteria

- (a) Prepare a range of sauces for specific sweets to a commercially acceptable standard.
- (b) Prepare a range of glazes for specific sweets to a commercially acceptable standard.

Evidence requirements

The candidate will be required to produce the following sauces and glazes;

Sauces PC (a): - Sauces Anglaise, crème patisserie, custard, jam sauce, citrus sauce, caramel sauce, syrup, chocolate sauce and fruit puree

Glazes PC (b): - Starch thickened glaze, jam glaze, sugar glaze .

Satisfactory performance will be that the student produces an example of each of the above sauces and glazes on one occasion to a commercially acceptable standard.

Evidence will be recorded by the tutor on an appropriate checklist covering PCs (a) and (b)
Candidates will record evidence on their folio worksheet.

National Unit Specification: statement of standards (cont)

UNIT Patisserie (Higher)

OUTCOME 3

Identify faults and state possible remedies for a range of sweet/pastry items.

Performance criteria

- (a) Identify potential faults, which may occur during production and cooking of patisserie items.
- (b) State suitable remedies to potential faults, which may occur during production and cooking of patisserie items

Evidence requirements

PC (a) and (b): The candidate will be presented with five questions sampling across the range of patisserie items. The assessment will ask the candidate to:

- Identify common faults that can occur in the production and cooking of patisserie items.
- Identify a suitable remedy for the given faults.

OUTCOME 4

Use a given range of decorative mediums.

Performance criteria

- (a) Prepare a range of sauces for specific sweets to a commercially acceptable standard.
- (b) Prepare a range of glazes for specific sweets to a commercially acceptable standard.

Evidence requirements

The candidate will be required to demonstrate the effective use of the following decorative mediums:

- Candied fruit
- Creams
- Fondant
- Icings
- Chocolate
- Various nuts and seeds

Satisfactory performance will be that the candidate uses an example of each of the above items to enhance the visual appearance of patisserie items to a commercially acceptable standard, displaying skill in piping, coating, glazing.

Evidence of achievement will be recorded with the aid of an appropriate checklist.

National Unit Specification: support notes

UNIT Patisserie (Higher)

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

Candidates must produce a wide variety of finished patisserie items suitable for service in a high class hotel/restaurant. He/she must also complete a folio of recipes and method of production for each item, by using a standard formatted form, signed by the candidate and tutor, at the end of each lesson. Other evidence will be recorded by use of an appropriate checklist to cover all the PCs.

Tutors will demonstrate where necessary any complex skills required. The lesson should finish with a constructive criticism session with an open question and answer forum involving candidates and tutor.

Candidates should use as wide a variety of patisserie products as possible, and use a selection of specialised patisserie equipment on a regular basis. It would be beneficial to the learning process if candidates could visit a large-scale patisserie operation, to gain inside knowledge in the running of a pastry section, (this is however not mandatory).

Candidates must not only demonstrate a high level of practical skills, but also a high level of understanding and knowledge of the theoretical side of patisserie, faults /remedies.

GUIDANCE ON LEARNING AND TEACHING APPROACHES FOR THIS UNIT

The learning and teaching of this unit will be tutor led because of the complex practical input. Candidates will be kept informed in advance of practical lesson so they can have time to familiarise themselves with the recipes being used. Recipes will be provided by the centre.

Recommended Text

Basic Pastry Work - Nicoletto LG and Dinsdale

Patisserie - L J Hanneman

Patisserie - Roux Brothers

National Unit Specification: support notes (cont)

UNIT Patisserie (Higher)

GUIDANCE ON APPROACHES TO ASSESSMENT FOR THIS UNIT

Evidence for this unit will be recorded on an observational checklist covering all PCs from learning outcomes 1, 2 and 3. Candidates will compile a folio of work.

Assessment will be on-going throughout this unit and candidates should be reminded of this. Candidates should be advised in advance of outcome 4. This outcome should be scheduled towards the end of the unit to ensure that the candidate has covered all aspects for this assessment.

Evidence will be recorded on a practical checklist by the tutor, a student port-folio must be compiled to cover all items made; and will include the following:

- Candidates name
- Name of sweet
- Yield number of portions
- List of ingredients
- Method of production
- Baking temperature
- Approximate baking time
- Presentation service details
- State accompanying sauces or glazes used
- Decorative mediums used to enhance the product
- Comment on appearance, texture and flavour
- State common faults and suitable remedies for product made
- Tutor signature /comments

SPECIAL NEEDS

This unit specification is intended to ensure that there are no artificial barriers to learning or assessment. Special needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments or considering special alternative outcomes for units. For information on these, please refer to the SQA document *Guidance on Special Assessment Arrangements* (SQA, September 2003).