

## National Unit Specification: general information



**UNIT** Pastry (SCQF level 5)

**CODE** F993 11

### SUMMARY

This Unit is a mandatory Unit of the National Progression Award in Bakery, but can be taken as a free-standing Unit. The Unit will introduce candidates to the ingredients and the methods of production for a range of pastries. Candidates will learn about food hygiene procedures, processes and techniques, while preparing and cooking the range of pastries, and they will also investigate the reasons for faults in pastry work.

This Unit is suitable for candidates with no previous experience of the production of pastry products.

### OUTCOMES

- 1 Describe the range of pastries in terms of ingredients, ingredient proportion, production method and possible faults.
- 2 Prepare the range of pastries.
- 3 Prepare and present a range of products using the prepared pastes.

### RECOMMENDED ENTRY

Entry is at the discretion of the centre.

### CREDIT VALUE

1 credit at SCQF level 5 (6 SCQF credit points at SCQF level 5\*)

*\*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 Access 1 to Doctorates.*

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### Administrative Information

**Superclass:** NE

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## **National Unit Specification: general information (cont)**

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### **CORE SKILLS**

Opportunities to develop aspects of Core Skills are highlighted in the Support Notes of this Unit Specification.

There is no automatic certification of Core Skills or Core Skill components in this Unit.

## **National Unit Specification: statement of standards**

### **UNIT Pastry (SCQF level 5)**

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 SQA.

#### **OUTCOME 1**

Describe the range of pastries in terms of ingredients, ingredient proportion, production method and possible faults.

##### **Performance Criteria**

- (a) The ingredients used in the production of each of the pastries are identified.
- (b) The ingredient proportions for each of the pastries are identified.
- (c) The method of production for each of the pastries is described.
- (d) Possible faults for each of the pastries are identified and described.

#### **OUTCOME 2**

Prepare the range of pastries.

##### **Performance Criteria**

- (a) Ingredients are selected according to the product specification.
- (b) Ingredients are weighed and measured according to the product specification.
- (c) Equipment is selected and each pastry is prepared according to the product specification.
- (d) Where appropriate prepared pastes are stored to maintain freshness.
- (e) Each activity is carried out using the correct health and safety and food hygiene procedures.

#### **OUTCOME 3**

Prepare and present a range of products using the prepared pastes.

##### **Performance Criteria**

- (a) An appropriate product is selected and prepared for each pastry.
- (b) The cooking temperature is set according to the product specification.
- (c) The cooking time is calculated according to the product specification.
- (d) The baking process is regularly monitored and appropriate techniques are used to check for readiness.
- (e) The product is completed and finished to a commercially acceptable standard.
- (f) Each activity is carried out using the correct health and safety and food hygiene procedures.

## **National Unit Specification: statement of standards (cont)**

### **UNIT Pastry (SCQF level 5)**

#### **EVIDENCE REQUIREMENTS FOR THIS UNIT**

Evidence must be produced to demonstrate that all Outcomes and Performance Criteria have been met.

Written/Oral and Performance evidence is required for this Unit.

- ◆ Written/oral evidence is required which demonstrates knowledge and understanding of the ingredients, methods of production and possible faults for a range of pastries.
- ◆ Practical activities for this Unit should be carried out under supervision in a realistic working environment and should provide opportunities to demonstrate good working practice.

#### **Outcome 1 — Written/Oral evidence**

Candidates are required to demonstrate that they can:

- ◆ identify the ingredients used in the production of each of the pastries
- ◆ identify the ingredient proportions for each of the pastries
- ◆ describe the method of production for each of the pastries
- ◆ identify and describe possible faults for each of the pastries

**Pastries:** puff pastry; savoury short crust pastry; sweet pastry; choux pastry.

**At least two faults should be identified and described for each pastry.**

This assessment could be completed by the use of a pro forma and should be conducted in open-book supervised conditions.

#### **Outcomes 2 and 3: Performance evidence**

Candidates will be required to demonstrate by practical activity that they are able to:

- ◆ select ingredients according to the product specification
- ◆ weigh and measure the ingredients according to the product specification
- ◆ select equipment and prepare each pastry according to the product specification
- ◆ store prepared pastries to maintain freshness, where appropriate
- ◆ select and prepare appropriate products with each pastry
- ◆ set the cooking temperature according to the product specification
- ◆ calculate the cooking time according to the product specification
- ◆ regularly monitor the baking process and use appropriate techniques to check for readiness
- ◆ complete and finish the product to a commercially acceptable standard
- ◆ carry out each activity using the correct health and safety and food hygiene procedures

## **National Unit Specification: statement of standards (cont)**

### **UNIT Pastry (SCQF level 5)**

**Pastries:** puff pastry; savoury short crust pastry; sweet pastry; choux pastry.

**At least two products must be produced from each pastry.**

The activity must be carried out in supervised conditions, and an assessor observation checklist must be retained as evidence of performance.

## National Unit Specification: support notes

### UNIT Pastry (SCQF level 5)

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 40 hours.

#### GUIDANCE ON THE CONTENT AND CONTEXT FOR THIS UNIT

This Unit is a mandatory Unit of the National Progression Award in Bakery at SCQF level 5. It can also be taken as a free-standing Unit

Candidates should be introduced to all the ingredients for the different types of pastry so that they understand the function each ingredient. The candidate may find it useful to firstly, identify the main ingredients used in professional pastry production and to discuss the methods of preparation and equipment used. This will increase awareness of the importance of careful ingredient selection, ingredient proportions and production methods.

The theoretical content of this Unit is founded upon the essential knowledge of ingredient quality in pastry preparation and the production of a range of pastry dishes/products. The Unit could also emphasise the ability of the professional caterer to produce healthy foods, include reference to the awareness of a healthy diet and identification of the ingredients which could contribute.

Through practical exercises, candidates will use standard recipes to produce the range of pastries and then the range of products that could be produced from each pastry using professional techniques.

The range of products could be selected from the following list:

**Puff Pastry:** Bouchees and Vol au Vents, Savoury Pies, Cheese Straws, Cream Horns, Jalousie, Eccles Cakes, Mille Feuilles, Turnovers, Palmiers, Mince Pies.

**Savoury Short Crust Pastry:** Quiche, Savoury Tartlets, Cornish Pasties, Fruit Pies.

**Sweet Short Crust Pastry:** Flans and Tarts, Barquettes, Mince Pies.

**Choux Pastry:** Eclairs, Profiteroles, Cream Buns, Paris Brest, Beignets.

The use of the equipment and the preparation techniques should be demonstrated using a step-by-step approach.

Correct working practices must be emphasised throughout. The candidate will be expected to demonstrate these by carrying out all tasks in a safe, hygienic and professional manner.

## **National Unit Specification: support notes**

### **UNIT Pastry (SCQF level 4)**

#### **GUIDANCE ON LEARNING AND TEACHING APPROACHES FOR THIS UNIT**

The requirements for the Unit should be discussed with candidates as part of the induction to the Unit. The main approach to learning and teaching should be practical and experiential. Candidates should be encouraged to learn through a variety of activities which are designed to enhance their awareness of preparing and producing pastry products. Candidates should be encouraged to perform tasks and conduct themselves in a manner appropriate to the workplace.

Each part of teaching/learning should incorporate both theory and practice to facilitate learning, and Outcomes 2 and 3 should be integrated so that the candidate experience is of a completed product on each occasion. The practical exercises could build on the skills introduced in previous practical based Units.

Opportunities should be taken to integrate the required knowledge of food hygiene and health and safety while participating in practical activities. In this way, food hygiene and health and safety procedures will not only be more relevant but will be more easily understood and remembered. Candidates should always be made aware of hazards and risks when working in the professional kitchen and the controls that are in place to minimise these risks. The emphasis should always be on the practice of working safely and hygienically.

Candidates should be given clear instructions for each task to ensure that they are fully aware of what is expected of them and should be encouraged to follow standard recipes when carrying out the practical tasks. These recipes should be stored for future reference. The use of the equipment and the preparation techniques should be demonstrated using a step-by-step approach. Correct working practices must be emphasised throughout. Candidates will be expected to demonstrate these by carrying out all tasks in a safe, hygienic and professional manner.

All new techniques and equipment should be demonstrated by the teacher/lecturer prior to the candidates undertaking the preparation of products. The development of correct working practices must be emphasised.

Throughout the practical activity, discussion should develop around the quality of the base product, its appearance, colour, texture and flavour. Candidates should be encouraged to build a folio of recipes which could be extended to record typical uses for each type of pastry and ingredient information.

Culinary terms commonly associated with pastry products should be explained and candidates should be encouraged to use them appropriately during practical activities.

The teacher/lecturer should encourage candidates to monitor the baking process with regard to temperature and time, and to demonstrate techniques to check products for readiness.

It will also be useful to encourage candidates to investigate the wide range of pastry dishes in recipe books and other sources including pamphlets available from food retailers, textbooks and internet food sites.

## National Unit Specification: support notes

### UNIT Pastry (SCQF level 4)

The practical activities could also be integrated with other food preparation and cooking Units, for example, *Cookery Processes*, *Food Preparation Techniques*, *Introduction to Craft Baking*.

The Unit, therefore, should incorporate a variety of approaches to teaching and learning, including:

- (a) teacher/lecturer demonstrations
- (b) practical activities
- (c) structured worksheets

### OPPORTUNITIES FOR CORE SKILL DEVELOPMENT

In this Unit candidates will be weighing and measuring. Therefore, there will be opportunities to develop aspects of the following Core Skill:

- ◆ *Numeracy*

### GUIDANCE ON APPROACHES TO ASSESSMENT FOR THIS UNIT

The Evidence Requirements are fully expressed in the mandatory section of this Unit Specification.

Assessor observation checklists and other assessment records should be maintained and kept up-to-date to keep track of candidate progress and provide evidence for internal and external verification purposes.

The Assessment Support Pack provided for this Unit illustrates the standard that should be applied. It includes a pro forma for Outcome 1 and assessor observation checklists. If a centre wishes to design its own assessments for this Unit, they should be of a comparable standard.

### DISABLED CANDIDATES AND/OR THOSE WITH ADDITIONAL SUPPORT NEEDS

The additional support needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments, or considering whether any reasonable adjustments may be required. Further advice can be found on our website [www.sqa.org.uk/assessmentarrangements](http://www.sqa.org.uk/assessmentarrangements).



## National Unit Specification: support notes

**UNIT** Pastry (SCQF level 4)

### History of changes:

<b>Version</b>	<b>Description of change</b>	<b>Date</b>
02	Minor amends to pp 1, 3, 4, 5, 6. Outcome 3 amended from 'Prepare and present a range of dishes using each of the pastries.' to 'Prepare and present a range of products using the prepared pastes.' Outcome 2 PC (d) 'prepared pastries' amended to 'prepared pastes'. 'Full puff pastry' amended to 'puff pastry' throughout.	19/10/2010