



National Unit specification: general information

Unit title: Pastry and Desserts

Unit code: FT8D 11

Superclass: NE

Publication date: August 2011

Source: Scottish Qualifications Authority

Version: 01

Summary

The purpose of this Unit is to provide candidates with the knowledge and skills required to prepare, produce and present a range of pastry and dessert items

This is an optional Unit within the National Certificate in Professional Cookery (SCQF level 5).

Candidates can also take this Unit as a free standing Unit. This Unit is suitable for candidates who are school leavers, adult returners and current industry employees.

Outcomes

- 1 Describe a range of pastry and dessert items.
- 2 Describe the equipment used to prepare a range of finished pastry and dessert items.
- 3 Identify possible faults and appropriate remedies for a range of pastry and dessert items.
- 4 Produce a range of pastry and dessert items to a commercially acceptable standard using a specification.

Recommended entry

While entry is at the discretion of the centre, candidates would normally be expected to have attained one of the following, or equivalent:

- ◆ *C051 11: Hospitality: Professional Cookery*
- ◆ *C201 10 or C201 11: Hospitality: Practical Cookery*

National Unit specification: general information (cont)

Unit title: Pastry and Desserts

Credit points and level

1 National Unit credit(s) 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 Doctorate Core Skills*

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 component in this Unit.

National Unit specification: statement of standards

Unit title: Pastry and Desserts

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 SQA.

Outcome 1

Describe a range of pastry and dessert items.

Performance Criteria

- (a) Identify a range of pastry and dessert items.
- (b) Identify the correct ingredients and proportions for a range of pastry and dessert items.
- (c) State the storage requirements for the identified pastry and dessert ingredients and products.

Outcome 2

Describe the equipment used to prepare a range of finished pastry and dessert items.

Performance Criteria

- (a) Identify the correct equipment to prepare, produce and present a range of pastry and dessert products.
- (b) Explain how the identified equipment is maintained.
- (c) Explain how the identified equipment is used safely and correctly.

Outcome 3

Identify possible faults and appropriate remedies for a range of pastry and dessert items.

Performance Criteria

- (a) Identify possible faults in a range of pastry and dessert items.
- (b) Suggest remedies for occurring faults in the preparation, production and finishing of a range of pastry and dessert items.

Outcome 4

Produce a range of pastry and dessert items to a commercially acceptable standard using a specification.

National Unit specification: statement of standards (cont)

Unit title: Pastry and Desserts

Performance Criteria

- (a) Identify and select ingredients for a range of pastry and desserts.
- (b) Weigh and measure ingredients.
- (c) Select and use equipment to prepare a range of pastry and desserts.
- (d) Prepare and cook, where appropriate, a range of pastry and desserts according to specification.
- (e) Finish and present pastry and desserts to a commercially acceptable standard.
- (f) Work safely and hygienically throughout.

Evidence Requirements for this Unit

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

Written/oral, product and performance evidence is required for this Unit.

- ◆ Written and/or oral evidence is required that demonstrates knowledge and understanding of the preparation, production and presentation of a range of pastry and dessert items.
- ◆ 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.

Outcomes1, 2 and 3: Written/oral recorded evidence

Candidates are required to demonstrate that they can:

- ◆ Identify a range of pastry and dessert items
- ◆ Identify the correct ingredients and proportions for a range of pastry and dessert items
- ◆ State the storage requirements for the identified pastry and dessert ingredients and products
- ◆ Identify the correct equipment to prepare, produce and present a range of pastry and dessert products
- ◆ Explain how the identified equipment is maintained
- ◆ Explain how the identified equipment is used safely and correctly
- ◆ Identify possible faults in a range of pastry and dessert items
- ◆ Suggest remedies for occurring faults in the preparation, production and finishing of a range of pastry and dessert items

Pastry:

- ◆ short; sweet; puff; choux; suet; hot water; filo; strudel

Candidates are required to identify a minimum of four different pastry items from the list above

National Unit specification: statement of standards (cont)

Unit title: Pastry and Desserts

Candidates are required to identify suitable ingredients in the correct proportions for each of the named pastries and state the storage requirements for each.

Candidates are required to identify one possible fault in the preparation, production and presentation processes for each named pastry, the reasons for each fault, how to avoid reoccurrences, and give at least one possible remedy for each identified fault.

Dessert items:

- ◆ sponges; puddings; mousses; roulades; cheesecakes; flans; crepes; custards; soufflés; pastry items; fools; meringues; fruit-based; tarts

Candidates are required to identify a minimum of eight dessert items from the list above, four of which must be hot and four cold and state the storage requirements for each

Candidates are required to identify one possible fault in the preparation, production and presentation processes for each named dessert item, the reason for each fault, how to avoid reoccurrences, and give at least one possible remedy for each identified fault.

Equipment:

- ◆ manual and mechanical equipment; small and large tools; bowls; scales; measuring equipment; refrigeration Units; presentation dishes; knives and decorative tools

Candidates are required to identify appropriate tools and equipment for a range of pastry and dessert items and describe how each is maintained and used safely and correctly.

This assessment should be conducted in open-book supervised conditions. All Performance Criteria must be achieved on a minimum of one occasion.

Outcome 4: Performance evidence

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

- ◆ Identify and select ingredients for a range of pastry and desserts.
- ◆ Weigh and measure ingredients.
- ◆ Select and use equipment to prepare a range of pastry and desserts.
- ◆ Prepare and cook, where appropriate, a range of pastry and desserts according to specification.
- ◆ Finish and present pastry and desserts to a commercially acceptable standard.
- ◆ Work safely and hygienically throughout.

Candidates are required to produce four pastry products, four hot desserts; four cold desserts.

The practical activities must be carried out in a professional kitchen, realistic working environment or workplace, in supervised conditions, and an assessor observation checklist must be retained as evidence of performance.

National Unit specification: support notes

Unit title: Pastry and Desserts

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 an optional Unit within the National Certificate in Professional Cookery (SCQF level 5), but can also be taken as a free-standing Unit.

The requirements of the Unit should be discussed and made transparent as part of programme and Unit induction. The approach to learning and teaching should be practical based and carried out in a professional training kitchen, realistic working environment or workplace under supervision.

Whilst Outcomes 1, 2 and 3 are theory based, the theory of the subject matter should clearly relate to the practical activities being undertaken in Outcome 4 and be as integral and be reinforced in the practical situation when feasible.

This Unit could be integrated with the Units Cookery Processes, Food Preparation Techniques and Integrated Production Cookery.

The focus of this Unit is to provide theoretical and practical vocational training. Outcomes 1, 2 and 3 of the Unit will develop knowledge and skills required to identify and describe pastry and dessert items, ingredients, quality checks, storage requirements and fault identification. Outcome 4 will then detail and use practical activities to prepare, produce and present products as stated in the Performance Criteria.

Opportunities should be taken to integrate Food Hygiene and Health and Safety knowledge into the practical activities. Candidates need to be made aware of the hazards and risks associated with working in a professional kitchen and with the use of high risk ingredients.

Guidance on learning and teaching approaches for this Unit

Candidates should be given clear instruction and guidance for each task and have an understanding of the need to follow specifications when carrying out practical tasks. Particular emphasis should be placed on the scientific aspect of producing pastry and desserts and the need for accuracy when selecting, weighing and measuring ingredients as well as the importance of temperature control and methodical working practices.

The lecturer/teacher should demonstrate the selection of the correct preparation tools and preparation techniques required to produce a range of selected dishes which meets the statements within the Outcomes. All new and complex processes and techniques should be demonstrated prior to students undertaking practical exercises.

National Unit specification: support notes (cont)

Unit title: Pastry and Desserts

The production and final presentation of the identified recipes must then be covered along with the correct finishing and presentation requirements to ensure the items meet an acceptable commercial standard. Throughout the practical activity discussion should be developed and encouraged concentrating on the product in terms of appearance, colour, flavour, texture and presentation.

Finished items should also follow current trends in relationship to eating habits, seasonality and finishing techniques. They should also be reviewed on a regularly basis to be up-to-date with changes in the hospitality industry, therefore evidencing development.

They should also reflect the different ranges of styles of operation and service across the broad industry spectrum within hospitality and food service provision and not be limited to hotels and restaurants.

Candidates should be encouraged to build a portfolio of specifications and photographic evidence of items produced along with theoretical information about ingredients, tools and equipment.

This Unit should embrace a wide range of approaches to teaching and learning to include;

- ◆ Teacher/lecturer demonstrations
- ◆ Practical activities
- ◆ ICT research
- ◆ A variety of resources
- ◆ Reflection and evaluation
- ◆ Structured worksheets/log books
- ◆ Written assessments
- ◆ Group work

Guidance on approaches to assessment for this Unit

The following approaches to assessment are suggested:

Outcomes 1, 2 and 3: Research and workbook based.

Outcome 4: Assessor checklist based on Performance Criteria which could include photographic evidence of each dish.

Opportunities for developing Core Skills

In this Unit the candidate will be weighing and measuring, interacting with others and employing critical thinking skills. Therefore, there will be opportunities to develop aspects of the Core Skills in *Numeracy*, *Problem solving* and *Working with Others*.

National Unit specification: support notes (cont)

Unit title: Pastry and Desserts

Opportunities for the use of e-assessment

E-assessment may be appropriate for some assessments in this Unit. By e-assessment we mean assessment which is supported by Information and Communication Technology (ICT), such as e-testing or the use of e-portfolios or e-checklists. Centres which wish to use e-assessment must ensure that the national standard is applied to all candidate evidence and that conditions of assessment as specified in the Evidence Requirements are met, regardless of the mode of gathering evidence. Further advice is available in *SQA Guidelines on Online Assessment for Further Education (AA1641, March 2003)*, *SQA Guidelines on e-assessment for Schools (BD2625, June 2005)*.

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

History of changes to Unit

Version	Description of change	Date

© Scottish Qualifications Authority [year]

This publication may be reproduced in whole or in part for educational purposes provided that no profit is derived from reproduction and that, if reproduced in part, the source is acknowledged.

Additional copies of this Unit specification can be purchased from the Scottish Qualifications Authority. Please contact the Customer Contact Centre, telephone 0845 279 1000.