



National Unit specification: general information

Unit title: Cake Decoration: Chocolate Processes (SCQF level 5)

Unit code: FV05 11

Superclass: NE

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Summary

The purpose of this Unit is to develop Knowledge and Skills relating to chocolate processes and products. Candidates will produce a range of chocolate products using the prescribed methods, materials and recipes in current use within the industry.

This Unit is suitable for candidates who have experience in basic food hygiene and other food processes such as baking and/or cooking at SCQF level 3. This Unit would also be suitable for candidates who have no practical experience but have an interest in learning new techniques in chocolate processing.

Candidates successfully completing this Unit will be able to progress to further Units in *Cake Decoration* or *Sugar Confectionery* or to Higher *Professional Cookery* at SCQF level 6. This is an optional Unit within the National Certificate in Bakery (SCQF level 5).

Outcomes

- 1 Explain the uses of baker's compound and chocolate couverture.
- 2 Prepare baker's compound and chocolate couverture to required specifications.
- 3 Apply baker's compound and chocolate couverture to required specifications.
- 4 Demonstrate health, safety and hygienic working practices.

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: NPA in Baking G9T5 44 or Hospitality: Practical Cookery at Intermediate 1 C201 10.

General information (cont)

Unit title: Cake Decoration: Chocolate Processes (SCQF level 5)

Credit points and level

1 National Unit 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.*

Core Skills

Achievement of this Unit gives automatic certification of the following Core Skills component:

- ◆ Critical Thinking at SCQF level 5

There are also opportunities to develop aspects of Core Skills which are highlighted in the Support Notes of this Unit specification.

National Unit specification: statement of standards

Unit title: Cake Decoration: Chocolate Processes (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 SQA.

Outcome 1

Explain the uses of baker's compound and chocolate couverture.

Performance Criteria

- (a) Describe of the composition of chocolate flavoured compound and chocolate couverture.
- (b) Explain the suitability of chocolate flavoured compound and chocolate couverture for given products.
- (c) Explain the need for tempering couvertures.

Outcome 2

Prepare baker's compound and chocolate couverture to required specifications.

Performance Criteria

- (a) Select chocolate flavoured compound/ couverture according to product requirements.
- (b) Prepare chocolate flavoured compound and temper chocolate couverture according to product requirements.

Outcome 3

Apply baker's compound and chocolate couverture to required specifications.

Performance Criteria

- (a) Demonstrate coating and dipping procedures which conform to specifications
- (b) Pipe chocolate flavoured compound and chocolate couverture according to product specifications.
- (c) Mould chocolate flavoured compound and chocolate couverture according to product specifications.

Outcome 4

Demonstrate health, safety and hygienic working practices.

Performance Criteria

- (a) Wear appropriate protective clothing for the professional bakery.
- (b) Operate commercial bakery equipment safely.
- (b) Work safely and hygienically at all times.

National Unit specification: statement of standards (cont)

Unit title: Cake Decoration: Chocolate Processes (SCQF level 5)

Evidence Requirements for this Unit

Evidence is required to demonstrate that the candidates have achieved all of the Outcomes and Performance Criteria.

Outcome 1

Written/oral/recorded evidence is required which includes:

- ◆ A description of the composition of chocolate flavoured compound and chocolate couverture.
- ◆ An explanation of the suitability of baker's compound and chocolate couverture for given products, which includes relating the choice of coating to the nature, quality and cost of the product.
- ◆ Chocolates and compounds which must be included as evidence for PCs (a) and (b) are: chocolate (plain; milk; white) and chocolate flavoured compounds.
- ◆ An explanation of the reasons for tempering should include temperature range, types of fat crystals, formation and elimination of crystals.

The evidence for this Outcome must be obtained under closed-book, supervised conditions on one assessment occasion.

Outcome 2

Performance evidence is required which includes the correct selection of chocolate flavoured compound and chocolate couverture suitable for one of each product from the following list:

- ◆ Gateaux
- ◆ Biscuits
- ◆ Moulded items such as figures or shapes
- ◆ Chocolates; moulded and hand dipped products

The correct preparation of baker's compound and tempering of chocolate couverture suitable for one of each of the listed products.

Outcome 3

Performance and photographic evidence is required which includes:

- ◆ Production of correct quantity, thickness, uniformity of chocolate flavoured compound and chocolate couverture for the selected product, according to the product specification.
- ◆ Coating, dipping, piping and moulding chocolate flavoured compound or couverture, on one of each of the above listed products in Outcome 2.
- ◆ Minimisation of waste of the chocolate flavoured compound and chocolate couverture.

National Unit specification: statement of standards (cont)

Unit title: Cake Decoration: Chocolate Processes (SCQF level 5)

Outcome 4

Candidates are required to demonstrate their understanding of health and safety and hygiene legislation.

Performance evidence must be provided which includes:

- ◆ Wearing appropriate protective clothing for the professional bakery whilst carrying out the tasks in Outcomes 2 and 3.
- ◆ Complying with all relevant health and food safety legislation whilst carrying out the tasks in Outcomes 2 and 3.
- ◆ Using appropriate equipment safely and hygienically whilst carrying out the tasks in Outcomes 2 and 3.

Outcomes 2, 3 and 4 should be assessed together. The evidence for these Outcomes must be obtained under supervised conditions on one assessment occasion.

Opportunities for re-assessment will be given.

All activities should be compliant to current Health and Safety and Hygiene Legislation.

National Unit specification: support notes

Unit title: Cake Decoration: Chocolate Processes (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 an optional Unit within the National Certificate in bakery (SCQF level 5), but can also be taken as a free-standing Unit.

This Unit is knowledge based and aligns to the following National Occupational Standards from Improve:

- ◆ *Craft Baking 210S*
- ◆ *Craft Baking 211S*

In this Unit candidates are required to gain the skills associated with decorating using chocolate. They will learn how to prepare and apply chocolate flavoured compounds and chocolate couverture. Candidates will also learn to explain the suitability of chocolate for given products and the tempering process for couverture. They will learn about the knowledge and skills relating to chocolate processes and products in Outcome. Candidates will be able to produce a full range of chocolate products using the prescribed methods, materials and recipes in current use within the industry in Outcome 2. These should all be produced to a prescribed standard.

In Outcome 3 candidates will use the necessary knowledge and techniques for chocolate production together with the underpinning knowledge of the methods required to produce a variety of products.

Candidates would benefit from having Knowledge and/or Skills in *Craft Baking* or *Practical Cookery*.

This Unit could be integrated with *Sugar Confectionery Processes* using the sweets such as caramel and fondant creams as centres for chocolate dipping and moulding.

This Unit as part of the National Certificate in Bakery should prepare candidates for progression to HN Professional Cookery.

Guidance on learning and teaching approaches for this Unit

For Outcomes 2–3 candidates would benefit from:

- ◆ Working in small groups to produce a range of chocolates.
- ◆ Visits to the centre from a chocolate industry technical representative.
- ◆ Working individually to develop skills in tempering piping, dipping and moulding.

National Unit specification: support notes (cont)

Unit title: Cake Decoration: Chocolate Processes (SCQF level 5)

Guidance on approaches to assessment for this Unit

The following approaches to assessment are suggested:

Outcome 1

It is suggested that restricted response would be appropriate here which could be presented in the form of worksheets. An appropriate number of questions should be provided to ensure full coverage of the range of topics.

It is recommended that the following number of questions could be set for each performance criterion:

- ◆ Performance Criterion (a) — 5
- ◆ Performance Criterion (b) — 5
- ◆ Performance Criterion (c) — 5

Outcomes 2 and 3

Practical exercises will be used to ensure the candidate covers all required skills and techniques in all of the PCs for both Outcomes on at least one occasion.

Checklists should be completed to gather evidence that the candidate has completed the practical activities, along with a photograph of the finished product.

Candidates must provide evidence of all practical activities in Outcomes 2 and 3.

Time should be allowed for any necessary re-assessment.

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)*.

Opportunities for developing Core Skills

In this Unit candidates will learn about a variety of ingredients and methods to produce chocolate products. They will prepare and create a variety of chocolate products using this knowledge.

National Unit specification: support notes (cont)

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Candidates will:

- ◆ Explain the properties of various ingredients
- ◆ Select the correct ingredients and processes for each product and explain their reasons for this
- ◆ Work in groups to produce a range of chocolates
- ◆ Record the process they have used to present their finished product
- ◆ Calculate and measure quantities of ingredients
- ◆ Calculate yields from recipes
- ◆ Calculate costs from recipes

As they are doing this Unit candidates will be developing aspects of the Core Skills in *Working with Others, Numeracy, Communication and Problem Solving*.

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
02	Core Skills Component Critical Thinking at SCQF level 5 embedded.	29/09/2011

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