

**Unit DR95 04 (2FPC10) Prepare, cook and finish basic pastry products**

This Unit has the following element:

**Element 1 (2FPC10.1) Prepare, cook and finish basic pastry products**

**Candidate Name:**

**Assessment Centre:**

*I have completed the requirements of this Unit.*

**Candidate signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

*I can confirm the candidate has completed all requirements of this Unit.*

**Assessor signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Assessor counter signature:**  
(where applicable) \_\_\_\_\_ **Date:** \_\_\_\_\_

**IV signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**IV counter signature:**  
(where applicable) \_\_\_\_\_ **Date:** \_\_\_\_\_

## Unit DR95 04 (2FPC10) Prepare, cook and finish basic pastry products

### Unit Summary

This Unit is about preparing, cooking and finishing basic pastry products, for example:

- ◆ chocolate éclair
- ◆ apple tart
- ◆ jam roly-poly
- ◆ savoury quiche
- ◆ apple turnover

The preparation, and cooking methods covered include:

- ◆ weighing/measuring
- ◆ sifting
- ◆ rubbing in
- ◆ creaming
- ◆ resting
- ◆ piping
- ◆ rolling
- ◆ laminating/folding
- ◆ cutting
- ◆ shaping
- ◆ trimming
- ◆ lining
- ◆ baking
- ◆ steaming
- ◆ combining cooking methods

The typical day-to-day activities you might carry out for this Unit include:

- ◆ storing raw ingredients
- ◆ checking ingredients meet dish requirements
- ◆ selecting tools and equipment for preparation and cooking
- ◆ preparing and cooking pastry and other ingredients
- ◆ making sure pastry product meets requirements such as colour, texture and finish
- ◆ making sure the product is held at the correct temperature
- ◆ storing cooked pastry products not for immediate use

## Unit DR95 04 (2FPC10)

## Prepare, cook and finish basic pastry products

### Element 1 (2FPC10.1)

### Prepare, cook and finish basic pastry products

What you must do (circled numbers must be observed)		Assessor initials/date
Evidence for the remaining points may be assessed through questioning or witness testimony  Note: For statement 6, where there is no naturally occurring evidence for both 'holding' and 'serving', the assessor may assess the candidate through questioning or witness testimony for one of them (ie either holding <b>or</b> serving) but must observe the other.		
①	Check the ingredients meet dish requirements	
②	Check the ingredients to make sure they meet quality standards	
③	Choose and use the correct techniques, tools and equipment	
④	<b>Prepare and cook</b> the ingredients to meet requirements	
⑤	Make sure the <b>pastry</b> has the correct colour, texture and finish	
6	Make sure the <b>pastry</b> product is at the correct temperature for holding and serving	
7	Safely store any cooked pastry product not for immediate use	

What you must cover (minimum requirement for observation in italic and bold)	Activity/Evidence (insert tick or supplementary reference)					
	1	2	3	4	5	6
Evidence for the remaining points may be assessed through questioning or witness testimony						
<b><i>Pastry, at least three required from the following:</i></b>						
short						
sweet						
suet						
choux						
puff						
convenience						
<b><i>Preparation methods, at least six required from the following:</i></b>						
weighing/measuring						
sifting						
rubbing in						
creaming						
resting						
pipng						
rolling						
laminating/folding						
cutting/shaping/trimming						
lining						
<b><i>Cooking methods, at least one required from the following:</i></b>						
baking						
steaming						
combining cooking methods						

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Candidate name:		Assessor initials/date
No	Activity	
1		
2		
3		
4		
5		
6		

<b>What you must know for the Unit</b>	
<b>For the whole Unit</b>	
K1	How to check the ingredients meet requirements
K2	What you should do if there are problems with the ingredients
K3	Why it is important to follow a recipe correctly when preparing pastry products
K4	The correct tools and equipment to carry out the following preparation and cooking methods: <ul style="list-style-type: none"> <li>◆ weighing/measuring</li> <li>◆ sifting</li> <li>◆ rubbing in</li> <li>◆ creaming</li> <li>◆ resting</li> <li>◆ piping</li> <li>◆ rolling</li> <li>◆ lamination</li> <li>◆ folding</li> <li>◆ cutting</li> <li>◆ shaping</li> <li>◆ trimming</li> <li>◆ lining</li> <li>◆ baking</li> <li>◆ combining cooking methods</li> </ul>
K5	How to carry out the following preparation and cooking methods according to product requirements: <ul style="list-style-type: none"> <li>◆ weighing/measuring</li> <li>◆ sifting</li> <li>◆ rubbing in</li> <li>◆ creaming</li> <li>◆ resting</li> <li>◆ piping</li> <li>◆ rolling</li> <li>◆ lamination</li> <li>◆ folding</li> <li>◆ cutting</li> <li>◆ shaping</li> <li>◆ trimming</li> <li>◆ lining</li> <li>◆ baking</li> <li>◆ combining cooking methods</li> </ul>
K6	Why it is important to use the correct tools, equipment and techniques
K7	How to identify when pastry products have the correct colour, texture and finish
K8	How to store pastry products after preparation and cooking
K9	Healthy eating options when making pastry products

Knowledge evidence retained

**Assessor signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_

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Candidate name:		Assessor initials/date
Ref	Supplementary evidence	
A		
B		
C		
D		
E		
F		
G		
H		

Assessor Feedback