

Unit DT0X 04 (3FPC14)

Produce sauces, fillings and coatings for complex desserts

This Unit has the following element:

Element 1 (3FPC14.1)

Produce sauces, fillings and coatings for complex desserts

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:** _____

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Unit Summary

This Unit is about producing sauces, fillings and coatings such as:

- ◆ syrups
- ◆ butter cream
- ◆ sugar glazes

The preparation, cooking and finishing techniques covered include:

- ◆ mixing
- ◆ whisking
- ◆ boiling
- ◆ separating
- ◆ creaming
- ◆ reducing
- ◆ liquidising
- ◆ blending
- ◆ addition of colouring
- ◆ emulsifying
- ◆ addition of flavouring

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

- ◆ selecting ingredients
- ◆ using appropriate preparation methods
- ◆ storing products for future use
- ◆ using appropriate cooking and finishing methods
- ◆ varying recipes to improve quality
- ◆ finishing and decorating products

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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 7, 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 or serving) but must observe the other.		
①	Select the type and quantity of ingredients needed for the sauces, fillings and coatings	
②	Check the ingredients to make sure they meet quality standards	
③	Choose and use the tools and equipment correctly	
④	Prepare and process the ingredients to meet requirements	
⑤	Make sure the sauce, filling and coating has the correct colour, texture and finish	
⑥	Finish and present the sauce, filling and coating to meet requirements	
7	Make sure the sauce, filling and coating is at the correct temperature for holding and serving	
8	Safety store any sauce, filling and coating 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						
<i>Sauces, fillings and coatings, at least eight required from the following:</i>						
crème anglaise						
sabayon						
fruit coulis						
ganache						
crème chantilly						
preserves						
fruit glazes						
crème patisserie						
syrups						
butter cream						
royal icing						
jams						
sugar glazes						
<i>Preparation methods, at least four required from the following:</i>						
mixing						
whisking						
boiling						
separating						
creaming						

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What you must cover (minimum requirement for observation in italic and bold) (cont) Evidence for the remaining points may be assessed through questioning or witness testimony	Activity/Evidence (insert tick or supplementary reference)					
	1	2	3	4	5	6
<i>Processing methods, at least five required from the following:</i>						
reducing						
liquidising						
blending						
addition of colouring						
emulsifying						
addition of flavouring						

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

Unit DT0X 04 (3FPC14)**Produce sauces, fillings and coatings for complex desserts****What you must know for the Unit****For the whole Unit**

K1	What the quality points are relating to finished sauces, fillings and coatings
K2	What the correct tools and equipment are and the reasons for using them when producing sauces, fillings and coatings for hot desserts
K3	The required consistency of finished sauces, fillings and coatings
K4	How to adjust flavours and minimise common faults
K5	The effects of various temperatures and humidities on the ingredients use
K6	What the uses are for various sauces, fillings and coatings
K7	The type of problems that may occur with sauces, fillings and coatings and how to deal with these correctly
K8	Healthy eating options producing sauces, fillings and coatings

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