

Unit DT07 04 (3FPC6)

Prepare, cook and finish complex pastry products

This Unit has the following element:

Element 1 (3FPC6.1)

Prepare, cook and finish complex 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 Summary

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

- ◆ apple strudel
- ◆ barquettes
- ◆ short bread
- ◆ samosas
- ◆ lemon tart
- ◆ paris brest
- ◆ custard tarts

The preparation, cooking and finishing techniques covered include:

- ◆ weighing/measuring
- ◆ sifting
- ◆ rubbing in
- ◆ creaming
- ◆ kneading
- ◆ resting
- ◆ aerating
- ◆ piping
- ◆ laminating
- ◆ rolling
- ◆ folding
- ◆ lining/moulding
- ◆ trimming
- ◆ baking
- ◆ combining cooking methods

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

- ◆ storing raw ingredients prior to preparation and cooking
- ◆ selecting and checking ingredients for type, quality and quantity
- ◆ selecting tools and equipment for preparation and cooking
- ◆ preparing and cooking pastry and other ingredients
- ◆ making sure pastry product meets other 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

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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 product	
②	Check the ingredients to make sure they meet quality standards	
③	Choose tools and equipment correctly	
④	Prepare and cook the ingredients to meet requirements	
⑤	Make sure pastry product has the correct colour, texture and finish	
⑥	Present the pastry product to meet requirements	
7	Make sure the pastry product is at the correct temperature for holding and serving	
8	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						
<i>Pastry product, at least six required from the following:</i>						
short						
sweet						
suet						
choux						
strudel						
puff/flaky						
sable						
convenience						
hot water paste						
<i>Preparation and cooking methods, at least twelve required from the following:</i>						
weighing/measuring						
sifting						
rubbing in						
creaming in						
kneading						
resting						
aerating						
conditioning/chilling						
pipng						
laminating						
rolling						
folding						
lining/moulding						
trimming						
baking						
combining cooking methods						

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

What you must know for the Unit	
For the whole Unit	
K1	How to store raw ingredients before preparation and cooking
K2	How to select the correct type, quality and quantity of ingredients to meet product requirements
K3	What you should do if there are problems with the ingredients
K4	What the correct tools and equipment are and the reasons for using them when carrying out the necessary preparation and cooking methods
K5	How to carry out the necessary preparation and cooking methods according to recipe requirements
K6	The correct temperatures for cooking each type of complex pastry product
K7	How to identify when pastry products have the correct colour, texture and finish
K8	How to minimise and correct common faults with complex pastry products
K9	How the use of different ingredients can affect the flavour of pastry
K10	How to store complex pastry products
K11	Healthy eating options when preparing, cooking and finishing complex pastry products

Knowledge evidence retained

Assessor signature: _____

Date: _____

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

Assessor Feedback