



Higher National Unit Specification

General information

Unit title: Professional Cookery: Practical Pastry (SCQF level 7)

Unit code: J3H8 34

Superclass: NA

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Version: 02

Unit purpose

This unit is designed to enable learners to develop the knowledge, skills and techniques required to produce a range of pastry products, including:

- ◆ Plated desserts
- ◆ Entremet gâteau
- ◆ Petit gâteau
- ◆ Miniatures for afternoon tea
- ◆ Marzipan models
- ◆ Pastillage displays

This unit is suitable for learners with some experience of pastry work, for example, through relevant industry experience and/or completion of pastry qualifications at SCQF level 5/6.

On completion of this unit, learners could progress to other units in Professional Cookery or Pastry at SCQF levels 7/8 and/or seek employment in a professional kitchen.

This unit is mandatory in the Higher National Certificate (HNC) in Professional Cookery, the Higher National Diploma (HND) in Professional Cookery with Management and the Professional Development Award (PDA) in Professional Pastry at SCQF level 7. It has been designed to be delivered in conjunction with the SCQF level 7 unit Professional Cookery: Pastry Knowledge, but is also suitable for delivery as a stand-alone unit.

This unit is part of a progressive suite of units in professional cookery at SCQF levels 5–8.

Higher National Unit Specification: General information (cont)

Unit title: Professional Cookery: Practical Pastry (SCQF level 7)

Outcomes

On successful completion of the unit, the learner will be able to:

- 1 Produce simple decorative table displays using pastillage, flower paste and royal icing.
- 2 Produce simple marzipan figures.
- 3 Design, produce and present a range plated hot and cold desserts.
- 4 Prepare, produce and present a range of entremet gâteau, petit gâteau and afternoon tea miniatures.

Credit points and level

3 Higher National Unit credits at SCQF level 7: (24 SCQF credit points at SCQF level 7)

Recommended entry to the unit

Whilst entry is at the discretion of the centre, learners would normally be expected to have attained qualifications in pastry or cookery at SCQF level 5/6 and/or have relevant industrial experience.

Core Skills

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

Core Skill component	Critical Thinking at SCQF level 5 Planning and Organising at SCQF level 5
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Any opportunities to develop further aspects of Core Skills are highlighted in the Support Notes section of this Unit specification.

Context for delivery

If this unit is delivered as part of a group award, it is recommended that it should be taught and assessed within the subject area of the group award to which it contributes.

The Assessment Support Pack (ASP) for this unit provides assessment and marking guidelines that exemplify the national standard for achievement. It is a valid, reliable and practicable assessment. Centres wishing to develop their own assessments should refer to the ASP to ensure a comparable standard. A list of existing ASPs is available to download from SQA's website (<http://www.sqa.org.uk/sqa/46233.2769.html>).

Equality and inclusion

This unit specification has been designed to ensure that there are no unnecessary barriers to learning or assessment. The individual needs of learners should be taken into account when planning learning experiences, selecting assessment methods or considering alternative evidence.

Further advice can be found on our website www.sqa.org.uk/assessmentarrangements.

Higher National Unit Specification: Statement of standards

Unit title: Professional Cookery: Practical Pastry (SCQF level 7)

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.

Where evidence for outcomes is assessed on a sample basis, the whole of the content listed in the knowledge and/or skills section must be taught and available for assessment. Learners should not know in advance the items on which they will be assessed and different items should be sampled on each assessment occasion.

Outcome 1

Produce simple decorative table displays using pastillage, flower paste and royal icing.

Knowledge and/or skills

- ◆ Basic preparation and colouring of pastillage, flower paste and royal icing
- ◆ Production and decoration of simple pastillage pieces
- ◆ Application of simple piping techniques
- ◆ Production of basic flowers using flower paste
- ◆ Creation of simple table displays
- ◆ Organisational skills
- ◆ Safe and hygienic working practices

Outcome 2

Produce simple marzipan figures.

Knowledge and/or skills

- ◆ Colouring, spraying and conditioning of marzipan
- ◆ Modelling and moulding marzipan
- ◆ Production of marzipan figures
- ◆ Transportation and storage of marzipan
- ◆ Organisational skills
- ◆ Safe and hygienic working practices

Outcome 3

Design, produce and present a range plated hot and cold desserts.

Knowledge and/or skills

- ◆ Designing plated desserts to reflect current trends
- ◆ Preparation techniques
- ◆ Production of plated desserts incorporating various pastry components
- ◆ Planning and organisational skills
- ◆ Safe and hygienic working practices

Higher National Unit Specification: Statement of standards (cont)

Unit title: Professional Cookery: Practical Pastry (SCQF level 7)

Outcome 4

Prepare, produce and present a range of entremet gâteau, petit gâteau and afternoon tea miniatures

Knowledge and/or skills

- ◆ Current trends
- ◆ Preparation techniques
- ◆ Production of entremet gâteau, petit gâteau and afternoon tea miniatures incorporating various pastry components
- ◆ Planning and organisational skills
- ◆ Safe and hygienic working practices

Evidence requirements for this unit

Learners will need to provide evidence to demonstrate their knowledge and/or skills across all outcomes. Product and performance evidence is required for this unit.

Outcome 1 — learners are required to:

- ◆ Produce, colour (if appropriate) and correctly store a batch of pastillage
- ◆ Produce, colour (if appropriate) and correctly store a batch of flower paste
- ◆ Produce, colour (if appropriate) and correctly store a batch of royal icing
- ◆ Produce a simple wired flower from flower paste
- ◆ Produce a basic template for the creation of a pastillage table display
- ◆ Create an artistically designed pastillage table display — maximum height of 50 cm
- ◆ Decorate the table display with either piped royal icing or royal icing trellis work
- ◆ Work in an organised manner
- ◆ Demonstrate safe and hygienic working practices

Outcome 2 — learners are required to:

- ◆ Use marzipan to produce and assemble four different types of hand-moulded item, eg figures, animals, etc:
 - two of each item should be produced and each item must be of similar weight, shape and colour
 - the items should weigh between 50 g and 80 g each
 - each item should be easily movable and stand alone with no internal supports
- ◆ All work must be done by hand — moulds and presses may not be used, however, the use of cutters and modelling tools is allowed
- ◆ Work in an organised manner
- ◆ Demonstrate safe and hygienic working practices

Higher National Unit Specification: Statement of standards (cont)

Unit title: Professional Cookery: Practical Pastry (SCQF level 7)

Outcome 3 — learners are required to:

- ◆ Design one plated hot dessert and one plated cold dessert. The designs must:
 - reflect current industry trends
 - incorporate a variety of pastry components*
- ◆ Produce detailed plans for the execution of the desserts they have designed
- ◆ Produce and present two portions of each dessert
- ◆ Demonstrate effective planning and organisational skills
- ◆ Demonstrate safe and hygienic working practices

Outcome 4 — learners are required to:

- ◆ Using a minimum of four pastry components*, produce:
 - one chocolate based entremet gâteau
 - one fruit based entremet gâteau
- ◆ Using a combination of pastry components*, produce:
 - four different petit gâteau — two portions of each
- ◆ Using a combination of pastry components*, produce:
 - six different miniatures for afternoon tea — four portions of each
- ◆ Demonstrate effective planning and organisational skills
- ◆ Demonstrate safe and hygienic working practices

*pastry components must be selected from the table on the following page.

All practical activities in this unit should be carried out under supervision in a realistic working environment (eg a training kitchen) or a real work place. All items should be produced to a commercially acceptable standard.

Evidence of performance should be recorded using assessor observation checklists completed by the teacher/lecturer.

In addition, learners should compile a portfolio of evidence that includes:

- ◆ Details of research into industry trends
- ◆ Product specifications
- ◆ Work plans
- ◆ Photographs of the items produced

Higher National Unit Specification: Statement of standards (cont)

Unit title: Professional Cookery: Practical Pastry (SCQF level 7)

*Pastry components table

Pastry	<ul style="list-style-type: none"> ◆ Puff pastry ◆ Pâte Brisée ◆ Pâte sablée ◆ Pâte sucrée ◆ Sablé Breton ◆ Choux pastry ◆ Savarin Paste
Sponges and Biscuits	<ul style="list-style-type: none"> ◆ Gênoise ◆ Flourless chocolate sponge ◆ Gingerbread ◆ Biscuit joconde ◆ Biscuit à la cuillère ◆ Speculoos biscuits ◆ Feuilletine biscuit base
Meringue	<ul style="list-style-type: none"> ◆ Italian meringue ◆ Swiss meringue ◆ French meringue ◆ Nut dacquoise
Bavaroise and Mousse	<ul style="list-style-type: none"> ◆ Classic bavaroise ◆ Fruit mousse ◆ Chocolate mousse
Custards and Crèmes	<ul style="list-style-type: none"> ◆ Crème anglaise ◆ Crème brûlée ◆ Crème caramel ◆ Crèmeux ◆ Fruit curd ◆ Crème pâtissière ◆ Crème chiboust ◆ Diplomat ◆ Crème mousseline ◆ Crème Chantilly ◆ Butter cream ◆ Frangipane
Syrups and Glazes	<ul style="list-style-type: none"> ◆ Simple syrup ◆ Light syrup ◆ Nappage ◆ Mirror glaze

Higher National Unit Specification: Statement of standards (cont)

Unit title: Professional Cookery: Practical Pastry (SCQF level 7)

***Pastry components table (cont)**

Miscellaneous	<ul style="list-style-type: none">◆ French macaron◆ Florentine biscuit◆ Ganache◆ Pâte à bombe◆ Semifredo◆ Ice cream◆ Praline◆ Caramel◆ Pâte de fruit◆ Nougat◆ Spraying chocolate
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Higher National Unit Support Notes

Unit title: Professional Cookery: Practical Pastry (SCQF level 7)

Unit support notes are offered as guidance and are not mandatory.

While the exact time allocated to this unit is at the discretion of the centre, the notional design length is 120 hours.

Guidance on the content and context for this unit

This unit is mandatory in the Higher National Certificate (HNC) in Professional Cookery, the Higher National Diploma (HND) in Professional Cookery with Management and the Professional Development Award (PDA) in Professional Pastry at SCQF level 7. It has been designed to be delivered in conjunction with the SCQF level 7 unit Professional Cookery: Pastry Knowledge, but is also suitable for delivery as a stand-alone unit.

This unit is part of a progressive suite of units in professional cookery at SCQF levels 5–8.

The main focus of this unit is practical vocational training which will prepare learners who wish to specialise in pastry work, however it is also suitable to learners who wish to learn general professional cookery skills.

The unit is intended to develop the techniques and skills needed to produce a wide range of pastry products that can be used in a variety of business outlets. This unit will also enable learners to demonstrate their creative abilities; therefore, they should be encouraged to access a wide selection of traditional and on-line sources to research current styles and trends used in the industry.

Practical activities should be carried out either in a training kitchen, realistic working environment or workplace.

Opportunities should be taken to integrate food hygiene and health and safety knowledge into the practical activities. Learners 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 and equipment.

Higher National Unit Support Notes (cont)

Unit title: Professional Cookery: Practical Pastry (SCQF level 7)

Guidance on approaches to delivery of this unit

Reference to the following publications may assist in the delivery of this unit:

Patisserie: A Masterclass in Classic and Contemporary Patisserie Hardcover — 22 May 2014

Authors William Curley and Suzue Curley

Hardcover: 344 pages

Publisher: Jacqui Small LLP; 01 edition (22 May 2014)

Language: English

ISBN-10: 1909342211

The Art of the Confectioner: Sugarwork and Pastillage

Ewald Notter, Joe Brooks (Photographer), Lucy Schaeffer (Photographer)

ISBN: 978-0-470-39892-0

April 2012

368 pages

Learners are expected to demonstrate the knowledge, skills and techniques needed to produce commercially acceptable and creative table displays and pastry products.

Learners 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 products 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 correct preparation tools and techniques needed to produce the range of products to meet the evidence requirements for this unit. All new processes and techniques should be demonstrated prior to learners undertaking practical exercises.

Finished products should reflect current industry trends. This should also be reviewed on a regularly basis in order to keep up-to-date with changes in the hospitality industry.

The items produced should reflect the range of styles of operation and service across the broad spectrum of the hospitality industry and not be limited to hotels and restaurants.

Learners should be encouraged to build a portfolio of photographic evidence of items produced along with theoretical information about the principles of design, etc.

Opportunities should be taken to integrate the required knowledge of food hygiene and health and safety while participating in practical activities. In this way, food hygiene and health and safety procedures will not only be more relevant but will be more easily understood and remembered. Learners should always be made aware of hazards and risks when working in a professional kitchen and the controls that are in place to minimise these risks. The emphasis should always be on the practice of working safely and hygienically.

Higher National Unit Support Notes (cont)

Unit title: Professional Cookery: Practical Pastry (SCQF level 7)

This unit should embrace a wide range of approaches to teaching and learning to include:

- ◆ Teacher/lecturer demonstrations
- ◆ Practical activities
- ◆ Research using a variety of sources
- ◆ Reflection and evaluation

Guidance on approaches to assessment of this unit

Evidence can be generated using different types of assessment. The following are suggestions only. There may be other methods that would be more suitable to learners.

Centres are reminded that prior verification of centre-devised assessments would help to ensure that the national standard is being met. Where learners experience a range of assessment methods, this helps them to develop different skills that should be transferable to work or further and higher education.

The evidence requirements are fully expressed in the mandatory section of this unit specification. However, assessment of all practical activities should be carried out under supervision in a realistic working environment (eg a training kitchen) or a real work place. Evidence of performance should be recorded using assessor observation checklists completed by the teacher/lecturer, include photographs of the items produced and be supplemented by learners portfolios.

The outcomes should be continually assessed using performance evidence where learners will produce the prescribed table displays and pastry items. Each practical activity should have a suitable brief that gives learners guidance on the requirements of the assessment and the time allocated for completion.

Evidence of performance should be recorded using assessor observation checklists completed by the teacher/lecturer and supported by portfolios of evidence compiled by learners. Portfolios should include:

- ◆ Details of research into industry trends
- ◆ Product specifications
- ◆ Work plans
- ◆ Photographs of the items produced

Opportunities for 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 social software. Centres which wish to use e-assessment must ensure that the national standard is applied to all learner evidence and that conditions of assessment as specified in the evidence requirements are met, regardless of the mode of gathering evidence. The most up-to-date guidance on the use of e-assessment to support SQA's qualifications is available at www.sqa.org.uk/e-assessment.

Higher National Unit Support Notes (cont)

Unit title: Professional Cookery: Practical Pastry (SCQF level 7)

Opportunities for developing Core and other essential skills

The Critical Thinking and Planning and Organising components of Problem Solving at SCQF level 5 are embedded in this unit. When a learner achieves the unit, their Core Skills profile will also be updated to include these components.

Problem Solving: Critical Thinking at SCQF level 6

For all outcomes, learners will be demonstrating the Core Skill component of Critical Thinking at SCQF level 6, when they apply their knowledge and skills to create artistic pastillage table displays, marzipan figures and a range of pastry products incorporating a wide range of components. This will include:

- ◆ Preparation and colouring of pastillage, flower paste and royal icing
- ◆ Applying piping techniques
- ◆ Producing wired flowers from flower paste
- ◆ Assembling components to create their displays
- ◆ Colouring, spraying and conditioning marzipan
- ◆ Modelling and moulding marzipan figures
- ◆ Designing and producing hot and cold plated desserts
- ◆ Producing a range of entremet gâteau, petit gâteau and afternoon tea items incorporating a wide variety of components
- ◆ Demonstrating safe and hygienic working practices

Problem Solving: Planning and Organising at SCQF level 6

For all outcomes, learners will be demonstrating the Core Skill component of Planning and Organising at SCQF level 6, when they produce creative artistic pastillage table displays, marzipan figures and a range of pastry products incorporating a wide range of components. This will include:

- ◆ Designing plated dessert
- ◆ Creating detailed work plans
- ◆ Selecting and preparing ingredients
- ◆ Controlling temperatures and timings
- ◆ Incorporating mediums to enhance presentation
- ◆ Demonstrating safe and hygienic working practices
- ◆ Working in an organised manner

Numeracy: Using Number at SCQF level 5

For all outcome learners will be demonstrating the Core Skill component of Using Number at SCQF level 5 when they produce their table displays, marzipan figures and the range of pastry items. This will include:

- ◆ Calculating proportions of ingredients
- ◆ Weighing and measuring ingredients
- ◆ Controlling temperatures and timing

Higher National Unit Support Notes (cont)

Unit title: Professional Cookery: Practical Pastry (SCQF level 7)

Information and Communication Technology: Accessing Information at SCQF level 5

Learners are likely to use the internet to investigate industry trends in pastry work using a variety of digital sources to inform the creation of their table decorations, figures and pastry items; therefore, they will be demonstrating the Core Skill component of Accessing Information at SCQF level 5.

Information and Communication Technology: Providing/Creating Information at SCQF level 5

Learners are likely to use ICT to compile information/build a portfolio of evidence to support their practical activities. For example, the finding of their research, recipes, photographs, product analysis, etc. In doing so they will be demonstrating the Core component of Providing/Creating Information at SCQF level 5.

History of changes to unit

Version	Description of change	Date
02	Core Skills Components Critical Thinking and Planning and Organising at SCQF level 5 embedded.	21/11/19

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General information for learners

Unit title: Professional Cookery: Practical Pastry (SCQF level 7)

This section will help you decide whether this is the unit for you by explaining what the unit is about, what you should know or be able to do before you start, what you will need to do during the unit and opportunities for further learning and employment.

This unit is designed to enable you to develop the knowledge, skills and techniques required to produce a range of pastry products, including:

- ◆ Plated desserts
- ◆ Entremet gâteau
- ◆ Petit gâteau
- ◆ Miniatures for afternoon tea
- ◆ Marzipan models
- ◆ Pastillage displays

The focus of this unit is on practical vocational training and is aimed at those who wish to specialise in pastry work; however, it is also suitable for those who wish to learn general professional cookery skills.

You will be expected to have some kitchen experience, for example at Chef de Partie level and/or have completed qualifications in cookery at SCQF level 5/6 before undertaking this unit.

Completion of this unit will also enable you to develop the following Core Skills:

- ◆ *Problem Solving: Critical Thinking* at SCQF level 6
- ◆ *Problem Solving: Planning and Organisation* at SCQF level 6
- ◆ *Numeracy: Using Number* at SCQF level 5
- ◆ *Information and Communication Technology: Accessing Information* at SCQF level 5
- ◆ *Information and Communication Technology: Providing/Creating Information* at SCQF level 5

On completion of this unit, you could progress to other units in professional cookery at SCQF levels 7/8 and/or seek employment in a professional kitchen.

This unit is part of a progressive suite of units in professional cookery at SCQF levels 5–8.