



Higher National Unit Specification

General information

Unit title: Specialised Pastry: Advanced (SCQF level 8)

Unit code: J3HC 35

Superclass: NA

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Source: Scottish Qualifications Authority

Version: 02

Unit purpose

This unit is designed to enable learners to develop the knowledge, skills and techniques required to produce a range of complex showpieces using chocolate, boiled sugar/isomalt and pastillage.

This unit is suitable for learners who have experience in pastry work and/or have completed qualifications in Professional Cookery at SCQF level 6/7 and who wish to further develop their skills.

On completion of this unit, learners could progress to other units in Professional Cookery at SCQF levels 7/8 and/or pursue a career in professional cookery or specialise as a pastry chef.

Outcomes

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

- 1 Explain the principles of pastry showpiece design and design an artistic showpiece.
- 2 Produce a complex decorative showpiece using boiled sugar and/or isomalt.
- 3 Produce a complex decorative showpiece using chocolate.
- 4 Produce a complex decorative showpiece using pastillage.

Credit points and level

2 Higher National Unit credits at SCQF level 8: (16 SCQF credit points at SCQF level 8)

Higher National Unit Specification: General information (cont)

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Recommended entry to the unit

Whilst entry is at the discretion of the centre, learners would normally be expected to have basic knowledge of working with chocolate, boiled sugar and pastillage before undertaking this unit. This could be demonstrated through achievement of qualifications in Professional Cookery/Specialised Pastry at SCQF level 7 and/or relevant industrial experience.

Core Skills

Achievement of this Unit gives automatic certification of the following:

Complete Core Skill Problem Solving at SCQF level 6

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.

This unit is available as an option in the following group awards:

- ◆ HNC in Professional Cookery at SCQF level 7
- ◆ HND Professional Cookery with Management at SCQF level 8
- ◆ PDA in Professional Pastry at SCQF level 7

It can also be delivered as a stand-alone unit.

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

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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

Explain the principles of pastry showpiece design and design an artistic showpiece.

Knowledge and/or skills

- ◆ Theory of design
- ◆ Use of colour
- ◆ Techniques used to determine size and proportion
- ◆ Use of geometric shapes
- ◆ Use of themes to develop design

Outcome 2

Produce a complex decorative showpiece using boiled sugar and/or isomalt.

Knowledge and/or skills

- ◆ Producing coloured and clear boiled sugar and/or isomalt for casting, pulling and blowing
- ◆ Pulling complex sugar flowers, ribbons and figures/shapes
- ◆ Blowing complex figures/shapes
- ◆ Producing bubble and rock sugar
- ◆ Producing sand casting
- ◆ Cast and shape sugar using vinyl tubes
- ◆ Assembling fabricated sugar/isomalt components to create complex decorative showpieces
- ◆ Storage and transportation of fabricated sugar/isomalt components and showpieces
- ◆ Safe and hygienic working practices
- ◆ Planning and organisational skills
- ◆ Evaluation skills

Higher National Unit Specification: Statement of standards (cont)

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Outcome 3

Produce a complex decorative showpiece using chocolate.

Knowledge and/or skills

- ◆ Chocolate tempering techniques
- ◆ Producing moulded chocolate shapes
- ◆ Producing complex chocolate flowers
- ◆ Producing complex piped chocolate components
- ◆ Producing modelling chocolate components
- ◆ Methods used to spray and colour chocolate
- ◆ Assembling chocolate components to create complex decorative showpieces
- ◆ Storage and transportation of chocolate components and showpieces
- ◆ Safe and hygienic working practices
- ◆ Planning and organisational skills
- ◆ Evaluation skills

Outcome 4

Produce a complex decorative showpiece using pastillage.

Knowledge and/or skills

- ◆ Producing complex templates for cutting pastillage
- ◆ Producing complex pastillage components
- ◆ Produce complex pastillage and/or flower paste flowers
- ◆ Assembling pastillage components to create complex decorative showpieces
- ◆ Use of colour
- ◆ Producing and piping royal icing
- ◆ Storage and transportation of pastillage components and showpieces
- ◆ Safe and hygienic working practices
- ◆ Planning and organisational skills
- ◆ Evaluation skills

Higher National Unit Specification: Statement of standards (cont)

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Evidence requirements for this unit

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

Outcome 1 — Written/oral evidence

Learners are required to:

- ◆ Explain the theory of design in relation to the creation of pastry showpieces
- ◆ Describe the use of colour in showpiece design and explain:
 - Primary colours
 - Secondary colours
 - Tertiary colours
 - Complementary colours
 - Triadic colours
- ◆ Describe the use of geometric shapes in showpiece design and explain:
 - Circle
 - Oval
 - Square
 - Rectangle
 - Triangle
 - Other shapes as appropriate
- ◆ Describe how to accurately design appropriate size and proportion of a showpiece using techniques such as:
 - The golden ratio
 - Focus point
 - The rule of thirds
- ◆ Using a theme, design a showpiece that incorporates the use of sugar/isomalt, chocolate, pastillage or a combination of these mediums

Outcome 2 — Product, performance and written/oral evidence

Learners are required to produce a complex decorative showpiece using boiled sugar and/or isomalt. Learners should demonstrate the following techniques/skills during the production of their showpieces:

- ◆ Producing coloured and clear boiled sugar and/or isomalt for casting
- ◆ Producing coloured and clear boiled sugar and/or isomalt for pulling and blowing
- ◆ Pulling complex coloured sugar flowers
- ◆ Pulling complex a sugar ribbon using at least three colours
- ◆ Blowing complex figures or shapes
- ◆ Producing bubble sugar
- ◆ Producing rock sugar
- ◆ Producing sand casting
- ◆ Casting and shaping sugar using vinyl tubes

Higher National Unit Specification: Statement of standards (cont)

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- ◆ Assembling of the fabricated sugar/isomalt components to create the decorative showpiece. The dimensions of the showpiece should be:
 - Minimum 50cm, maximum 100cm high
- ◆ Storing/transporting the sugar/isomalt components and completed showpiece appropriately
- ◆ Demonstrating safe and hygienic working practices
- ◆ Demonstrating effective planning and organisational skills
- ◆ Evaluating completed showpiece and highlighting any areas for improvement

Suitable complex components could include (but not limited to):

- ◆ Swans
- ◆ Human figures
- ◆ Heart shapes
- ◆ Animals/fish

Pulled sugar items could include (but not limited to):

- ◆ Roses, orchids or other complex flowers
- ◆ Items such as tropical fruits, eg pineapples, could count as an example of both pulled and blown sugar

Outcome 3 — Product, performance and written/oral evidence

Learners are required to produce a complex decorative showpiece using tempered white, milk and dark chocolate or a combination of these. Learners should demonstrate the following techniques/skills during the production of their showpieces:

- ◆ Tempering white, milk and dark chocolate and coloured cocoa butter using each of the following methods on at least one occasion:
 - Direct method
 - Seeding method
 - Tabling method
- ◆ Producing moulded chocolate shapes
- ◆ Producing cast chocolate shapes
- ◆ Producing complex chocolate flowers
- ◆ Producing complex piped chocolate components
- ◆ Producing modelling chocolate components
- ◆ Spraying and colouring chocolate using fat soluble colours and/or coloured cocoa butter or spraying chocolate
- ◆ Assembling of the chocolate components to create the decorative showpiece. The dimensions of the showpiece should be:
 - Minimum 50cm, maximum 100cm high
- ◆ Storing/transporting the chocolate components and completed showpiece appropriately
- ◆ Demonstrating safe and hygienic working practices
- ◆ Demonstrating effective planning and organisational skills
- ◆ Evaluating completed showpiece and highlighting any areas for improvement

Higher National Unit Specification: Statement of standards (cont)

Unit title: Specialised Pastry: Advanced (SCQF level 8)

Outcome 4 — Product, performance and written/oral evidence

Learners are required to produce a complex decorative showpiece using pastillage and/or flower paste. Learners should demonstrate the following techniques/skills during the production of their showpieces:

- ◆ Producing complex templates for cutting pastillage
- ◆ Producing complex pastillage components
- ◆ Producing complex pastillage and/or flower paste flowers
- ◆ Assembling of the pastillage components to create the showpiece. The dimensions of the showpiece should be:
 - Minimum 50cm, maximum 100cm high
- ◆ Use colour to enhance the showpiece
- ◆ Enhance the showpiece with piped royal icing
- ◆ Storing/transporting the pastillage components and completed showpiece appropriately
- ◆ Demonstrating safe and hygienic working practices
- ◆ Demonstrating effective planning and organisational skills
- ◆ Evaluating completed showpiece and highlighting any areas for improvement



Higher National Unit Support Notes

Unit title: Specialised Pastry: Advanced (SCQF level 8)

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 80 hours.

Guidance on the content and context for this unit

This unit is available as an option in the following group awards, or as stand-alone unit:

- ◆ HNC in Professional Cookery at SCQF level 7
- ◆ HND Professional Cookery with Management at SCQF level 8
- ◆ PDA in Professional Pastry at SCQF level 7

This unit is designed to enable learners with some knowledge and experience in pastry work to develop the advanced skills and techniques that will prepare them for employment as a pastry chef; it is also suitable for learners who wish to learn general advanced professional cookery skills.

This unit is also intended to develop the learners' creative abilities; therefore, they should be encouraged to access a wide selection of traditional and on-line sources to research showpiece styles and current trends.

Learners are required to demonstrate their knowledge and understanding of working with sugar/isomalt, chocolate, pastillage by **designing one** showpiece that incorporates the use of one or a combination of these mediums. In addition, learners are required to apply their knowledge and skills by **producing three** showpieces: one using sugar/isomalt, one using chocolate and one using pastillage.

Practical activities should be carried out in a realistic working environment (eg a training kitchen) or a real work place. The theory of the subject matter should clearly relate to the practical activities undertaken.

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 (such as boiled sugar) and equipment.

Higher National Unit Support Notes (cont)

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Guidance on approaches to delivery of this unit

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

The Art of the Confectioner: Sugarwork and Pastillage

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

ISBN: 978-0-470-39892-0

Apr 2012

368 pages

The Art of the Chocolatier: From Classic Confections to Sensational Showpieces

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

ISBN: 978-1-119-04524-3

Sep 2014

416 pages

Learners should be given clear instructions and guidance for each task and the need to follow specifications when carrying out practical tasks stressed. Particular emphasis should be placed on the scientific aspect of producing complex pastry products and creating showpieces, the need for accuracy when selecting, weighing and measuring ingredients as well as the importance of temperature control and methodical working practices.

The lecturer should demonstrate using the correct preparation tools and techniques for the required range of products. All new processes and techniques should be demonstrated prior to learners undertaking the practical exercises.

Finished products should reflect current hospitality industry practice and trends. This should be reviewed regularly in order to keep up-to-date with changes in the industry. At this level learners should be encouraged to demonstrate flair and creativity when designing their showpieces.

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' are expected to demonstrate the understanding, skills and techniques needed to produce commercially acceptable and creative showpieces/table displays. The storage requirements and safe transportation of pastry components and completed showpieces should be covered.

Learners should be encouraged to build a portfolio of evidence containing information gathered from their research, recipes, photographic evidence of items produced, their evaluation on the showpieces and theoretical information about the principles of design.

Opportunities should be taken to integrate the required knowledge of food hygiene and health and safety during delivery of the 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 the professional kitchen and the controls that are in place to minimise these risks. In particular, the risks associated with using high-risk ingredients (such as boiled sugar) should be highlighted.

Higher National Unit Support Notes (cont)

Unit title: Specialised Pastry: Advanced (SCQF level 8)

Delivery of this unit should include a variety of teaching and learning approaches, such as:

- ◆ Teacher/lecturer demonstrations
- ◆ Practical activities
- ◆ Research using a variety 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.

Outcome 1 could be assessed using a pro forma, and or an assignment and could be conducted in class and or independent study.

Outcomes 2, 3 and 4 should be continually assessed using performance and product evidence where learners will produce the prescribed showpieces. Each practical activity should have a suitable brief that gives learners guidance on the requirements of the assessment and the time allocated for completion.

There should be evidence of assessment for all of the knowledge and skills and evidence requirements; however, the knowledge and skills demonstrated when producing the prescribed items do not need to be assessed on every occasion.

Evidence of performance should be recorded using assessor observation checklists completed by the teacher/lecturer and include photographs of the items produced.

All written/oral evidence should be authenticated to confirm that the content is the learner's own work unless cited otherwise.

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: Specialised Pastry: Advanced (SCQF level 8)

Opportunities for developing Core and other essential skills

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 the theory of design in relation to the creation of pastry showpieces. In addition, when they apply their knowledge and skills to create complex decorative showpieces they will be further demonstrating critical thinking. This will include:

- ◆ Producing sugar in various formats
- ◆ Producing complex pulled sugar flowers and ribbons incorporating multiple colours
- ◆ Casting and shaping sugar
- ◆ Blowing complex sugar figures and shapes
- ◆ Tempering chocolate
- ◆ Producing a wide range of complex chocolate shapes
- ◆ Producing complex templates for cutting pastillage
- ◆ Producing various complex pastillage items
- ◆ Assembling a wide range of components to create their showpieces
- ◆ Considering storage/transportation requirements
- ◆ Enhancing showpieces with the use of colour and piping with royal icing
- ◆ Demonstrating safe and hygienic working practices
- ◆ Demonstrating effective planning and organisational skills

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 create complex decorative showpieces using sugar chocolate and pastillage. This will include:

- ◆ Selecting and preparing ingredients, including tempering chocolate, casting, pulling and blowing sugar
- ◆ Controlling temperatures and timings
- ◆ Incorporating mediums to enhance presentation
- ◆ Considering storage/transportation requirements
- ◆ Demonstrating safe and hygienic working practices
- ◆ Working in an organised manner

Problem Solving: Reviewing and Evaluating at SCQF level 6

For Outcomes 2, 3 and 4, learners will be demonstrating the Core Skill component of Reviewing and Evaluating at SCQF level 6, when they evaluate their showpieces and highlight areas for improvement.

The Core Skill of Problem Solving at SCQF level 6 is embedded in this unit. When a learner achieves the unit, their Core Skills profile will also be updated to include this Core Skill.

History of changes to unit

Version	Description of change	Date
02	Core Skill Problem Solving at SCQF level 6 embedded.	27/02/20

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General information for learners

Unit title: Specialised Pastry: Advanced (SCQF level 8)

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 complex showpieces using chocolate, boiled sugar/isomalt and pastillage.

You will be expected to have basic knowledge of working with chocolate, boiled sugar and pastillage before undertaking this unit. This could be demonstrated through achievement of qualifications in professional cookery/specialised pastry at SCQF level 7 and/or relevant industrial experience.

Assessment of this unit will test your knowledge and understanding of the theory behind the design and production of complex pastry components and decorative showpieces using boiled sugar, chocolate and pastillage. You will demonstrate your technical skills and creative abilities by designing and producing complex decorative showpieces incorporating a wide range of mediums and components.

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
- ◆ *Problem Solving*: Reviewing and Evaluating at SCQF level 6

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.

The Core Skill of Problem Solving SCQF at level 6 is embedded in this unit. When a learner achieves the unit, their Core Skills profile will also be updated to include this Core Skill.