



## Higher National Unit Specification

### General information

**Unit title:** Plated Desserts (SCQF level 7)

**Unit code:** J3VV 34

**Superclass:** NE

**Publication date:** January 2020

**Source:** Scottish Qualifications Authority

**Version:** 01

### Unit purpose

This unit is designed to enable learners to develop the knowledge, skills and techniques required to design and produce a range of plated desserts to a professional standard, which also reflect current industry trends.

This unit is suitable for learners who have some cookery experience, for example at chef de partie level and/or who have completed qualifications in Professional Cookery at SCQF level 5/6 and who wish to pursue a career in professional cookery or to specialise as a pastry chef.

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

### Outcomes

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

- 1 Design plated hot and cold desserts and plan for their production.
- 2 Prepare, produce and present a range of plated hot and cold desserts.

### Credit points and level

1 Higher National Unit credit at SCQF level 7: (8 SCQF credit points at SCQF level 7)

### Recommended entry to the unit

Access is at the discretion of the centre, however learners should be familiar with the basic professional kitchen environment, through study at SCQF level 5/6 and/or relevant industrial experience.

## Higher National Unit Specification: General information (cont)

**Unit title:** Plated Desserts (SCQF level 7)

### Core Skills

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

Core Skill component                  Planning and Organising 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 can be delivered as part of the following Group Awards, or as a stand-alone unit:

- ◆ Higher National Certificate in Professional Cookery (HNC) at SCQF level 7
- ◆ Higher National Diploma in Professional Cookery with Management(HND) at SCQF level 8
- ◆ Professional Development Award (PDA) in Professional Pastry at SCQF level 7

### 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](http://www.sqa.org.uk/assessmentarrangements).

## Higher National Unit Specification: Statement of standards

### Unit title: Plated Desserts (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

Design plated hot and cold desserts and plan for their production.

#### Knowledge and/or skills

- ◆ Current trends
- ◆ Designing plated desserts incorporating a range of components
- ◆ Production of detailed plans for the execution of the desserts
- ◆ Health and safety considerations

### Outcome 2

Prepare, produce and present a range of plated hot and cold desserts.

#### Knowledge and/or skills

- ◆ Preparation of plated hot and cold desserts
- ◆ Production of plated hot and cold desserts
- ◆ Safe and hygienic working practices
- ◆ Planning and organisational skills

## Higher National Unit Specification: Statement of standards (cont)

**Unit title:** Plated Desserts (SCQF level 7)

### 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. Observational checklists, completed by the lecturer, and logbooks/portfolios compiled by the learner should be used to record evidence.

**Outcome 1** — learners are required to:

- ◆ Carry out research to identify current industry trends
- ◆ Outline the principles of designing plated desserts
- ◆ Design one plated hot and one plated cold dessert. The desserts must reflect current industry trends and incorporate a range of pastry components\*.
- ◆ Produce a detailed plan for the execution of each dessert. The plans must include:
  - The name of the dessert
  - A description of the dessert
  - Recipes including quantities of ingredients, the method of production and timings
  - Details of how the dessert should be served
  - A detailed labelled sketch of the dessert
  - Storage/holding requirements
  - Health and safety considerations

**Outcome 2** — learners are required to:

- ◆ Prepare, produce and present four portions of the hot plated dessert designed for Outcome 1
- ◆ Prepare, produce and present four portions of the cold plated dessert designed for Outcome 1
- ◆ Demonstrate effective planning and organisational skills
- ◆ Demonstrate safe and hygienic working practices

The 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. The desserts should be produced to a commercially acceptable standard.

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

Performance evidence should be supported by photographs of the finished desserts.

\*See table of pastry components in the support notes section of this unit specification.



## Higher National Unit Support Notes

**Unit title:** Plated Desserts (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 40 hours.

### Guidance on the content and context for this unit

This unit is available as an optional unit in both the HNC in Professional Cookery at SCQF level 7, the HND in Professional Cookery with Management at SCQF level 8 and the PDA in Professional Pastry at SCQF level 7. It can also be delivered as a stand-alone unit.

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

The unit is designed to develop advanced skills and an understanding of producing plated desserts to a commercially acceptable standard, which will prepare the learner for employment as a chef/pastry chef.

This unit is also intended to develop the learner's creative ability; therefore, they should be encouraged to access a wide selection of traditional and on-line sources to research current pastry styles and trends. Practical activities should be carried out in a training kitchen, or a real workplace. The focus of this unit should be on practical vocational training, underpinned with related theory.

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:** Plated Desserts (SCQF level 7)

### \*Pastry components table

<b>Pastry</b>	<ul style="list-style-type: none"><li>◆ Puff pastry</li><li>◆ Pâte brisée</li><li>◆ Pâte sablée</li><li>◆ Pâte sucrée</li><li>◆ Sablè breton</li><li>◆ Choux pastry</li><li>◆ Savarin paste</li></ul>
<b>Sponges and biscuits</b>	<ul style="list-style-type: none"><li>◆ Gènoise</li><li>◆ Flourless chocolate sponge</li><li>◆ Gingerbread</li><li>◆ Biscuit joconde</li><li>◆ Biscuit à la cuillère</li><li>◆ Speculoos biscuits</li><li>◆ Feuillitine biscuit base</li></ul>
<b>Meringue</b>	<ul style="list-style-type: none"><li>◆ Italian meringue</li><li>◆ Swiss meringue</li><li>◆ French meringue</li><li>◆ Nut dacquoise</li></ul>
<b>Bavaroise and mousse</b>	<ul style="list-style-type: none"><li>◆ Classic bavaroise</li><li>◆ Fruit mousse</li><li>◆ Chocolate mousse</li></ul>
<b>Custards and crèmes</b>	<ul style="list-style-type: none"><li>◆ Crème anglaise</li><li>◆ Crème brûlée</li><li>◆ Crème caramel</li><li>◆ Crèmeux</li><li>◆ Fruit curd</li><li>◆ Crème pâtissière</li><li>◆ Crème chiboust</li><li>◆ Diplomat</li><li>◆ Crème mousseline</li><li>◆ Crème chantilly</li><li>◆ Butter cream</li><li>◆ Frangipane</li></ul>
<b>Syrups and glazes</b>	<ul style="list-style-type: none"><li>◆ Simple syrup</li><li>◆ Light syrup</li><li>◆ Nappage</li><li>◆ Mirror glaze</li></ul>

## Higher National Unit Support Notes (cont)

**Unit title:** Plated Desserts (SCQF level 7)

### \*Pastry components table (cont)

<b>Miscellaneous</b>	<ul style="list-style-type: none"><li>◆ French macaron</li><li>◆ Florentine biscuit</li><li>◆ Ganache</li><li>◆ Pâte a bombe</li><li>◆ Semifredo</li><li>◆ Ice cream</li><li>◆ Praline</li><li>◆ Caramel</li><li>◆ Pâte de fruit</li><li>◆ Nougat</li><li>◆ Spraying chocolate</li></ul>
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## Guidance on approaches to delivery of this unit

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

**Patisserie: A Masterclass in Classic and Contemporary Patisserie**

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

Learners are expected to demonstrate the understanding, skills and techniques needed to produce commercially acceptable plated desserts that incorporate a range of pastry components and reflect current industry trends.

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 use of the correct preparation tools and techniques required to produce the plated desserts for this unit. All new processes and techniques should be demonstrated prior to learners undertaking practical exercises.

Finished desserts should reflect current industry trends. This should be reviewed on a regularly basis to be up-to-date with changes in the hospitality industry, therefore evidencing development.

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 the 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: Plated Desserts (SCQF level 7)

This unit should use a wide range of approaches to teaching and learning, including:

- ◆ 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.

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

Tutors/lecturers should use observational checklists covering the knowledge and skills and evidence requirements to record learners' performance.

Learners should build a portfolio containing evidence of the research they have carried out, theoretical information about the principles of design, the sketches of the desserts they have designed, work plans, recipes, photographs of the desserts produced etc.

All written work should contain a declaration of validity that the content is the learners own work unless cited otherwise. Submissions should be signed and dated by the learner. Digital submissions should be encouraged through centres VLE using plagiarism software.

### 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](http://www.sqa.org.uk/e-assessment).

### Opportunities for developing Core and other essential skills

Completion of this unit may provide opportunities to develop aspects of the following Core Skills:



## Higher National Unit Support Notes (cont)

**Unit title:** Plated Desserts (SCQF level 7)

### ***Problem Solving: Critical Thinking at SCQF level 6***

For both outcomes, learners will be demonstrating the Core Skill component of Critical Thinking at SCQF level 6 in order to meet the evidence requirements for this unit. This will include:

- ◆ Investigating industry trends and the principles of designing desserts
- ◆ Designing a hot and a cold dessert incorporating a range of components
- ◆ Producing detailed work plans
- ◆ Demonstrating safe and hygienic working practices

### ***Problem Solving: Planning and Organising at SCQF level 6***

For both outcomes, learners will be demonstrating the Core Skill component of Planning and Organising at SCQF level 6, when they design, plan for and produce a plated hot dessert and a plated cold dessert, incorporating a wide range of components. This will include producing and following detailed plans for the execution of each dessert. The plans will detail:

- ◆ Recipes including quantities of ingredients, the method of production and timings
- ◆ Details of how the dessert should be served
- ◆ A detailed labelled sketch of the dessert
- ◆ Storage/holding requirements
- ◆ Health and safety considerations

### ***Numeracy: Using Number at SCQF level 5***

For both outcomes, learners will be demonstrating the Core Skill component of Using Number at SCQF level 5 when they design and produce their hot and cold plated desserts. This will include:

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

### ***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 design and production of their plated desserts; 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 findings 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.

## **Higher National Unit Support Notes (cont)**

**Unit title:** Plated Desserts (SCQF level 7)

The Planning and Organising component 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 component.

## History of changes to unit

Version	Description of change	Date

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## General information for learners

### Unit title: Plated Desserts (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 design and produce a range of plated desserts to a professional standard.

This unit is suitable for those who have some cookery experience, for example at chef de partie level and/or who have completed qualifications in Professional Cookery at SCQF level 5/6 and who wish to pursue a career in professional cookery or to specialise as a pastry chef.

You will be expected to build a portfolio of evidence to demonstrate your knowledge and understanding of industry trends, the principles of designing plated desserts, and your designs and plans for the production of the desserts. In addition, you will be assessed on how well you execute your plans and the finished desserts you produce.

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.

The Planning and Organising component 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 component.