Higher National Unit Specification

General information

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

Unit code: J447 34

Superclass:	NA
Publication date:	March 2020
Source:	Scottish Qualifications Authority
Version:	02 (October 2022)

Unit purpose

This unit is designed to enable learners with professional pastry cookery experience to develop the detailed knowledge and understanding required to produce a wide range of pastry products for a variety of commercial situations.

This unit covers the principles of pastry product design, the functionality of ingredients, the techniques and processes involved in the production of a wide range of pastry products and the identification and remedy of common faults.

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 levels 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 and the Higher National Diploma (HND) in Professional Cookery with Management. It has been designed to be delivered in conjunction with the SCQF level 7 unit *Professional Cookery: Practical Pastry* 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)

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Outcomes

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

1 Explain the factors that should be taken into consideration when designing and developing pastry products.
2 Demonstrate an in-depth knowledge of the ingredients used in the production of a range of pastry products.
3 Demonstrate an in-depth knowledge of the preparation techniques and cookery processes involved in the production of a range of pastry products.

Credit points and level

2 Higher National Unit credits at SCQF level 7: (16 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 cookery at SCQF level 5/6 and/or relevant industrial experience.

Core Skills

Opportunities to develop aspects of Core Skills are highlighted in the support notes for this unit specification.

There is no automatic certification of Core Skills or Core Skill components in this unit.

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 has been designed to be delivered in conjunction with the SCQF level 7 unit *Professional Cookery: Practical Pastry*.

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

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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 factors that should be taken into consideration when designing and developing pastry products.

Knowledge and/or skills

♦ The principles of designing pastry products
♦ Senses and sensorial analysis
♦ The impact of legislation on product development
♦ Packaging, storage, display and shelf life of pastry products
♦ Flavour combinations
♦ Current trends

Outcome 2

Demonstrate an in-depth knowledge of the ingredients used in the production of a range of pastry products.

Knowledge and/or skills

♦ Ingredients used in pastry products
♦ Effect and function of ingredients
♦ Alternative ingredients for dietary requirements

Outcome 3

Demonstrate an in-depth knowledge of the preparation techniques and cookery processes involved in the production of a range of pastry products.

Knowledge and/or skills

♦ Preparation techniques and cookery processes
♦ Culinary terms relating to the production of pastry products
♦ Common faults and remedies

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. Learners are required to carry out research and present their findings using written and/or oral evidence for all outcomes in this unit.

Outcome 1

Learners are required to:

♦ Outline the stages in pastry product design and development
♦ Identify the factors that should be taken into consideration when designing pastry products
♦ Explain how the five basic senses are used in the sensory evaluation of pastry product development, ie:
 — sight
 — smell
 — hearing
 — touch
 — taste (sweet, salty, bitter, sour, umami)
 — Identify flavour combinations that complement each other
♦ Describe the legal requirements relating to packaging and labelling, storage, and display or transportation that should be considered by different types of business, for example:
 — restaurant
 — mail order chocolate bonbon company
 — bakery/patisserie
 — farmers market stall
 — business making and selling celebration cakes from home

Outcome 2 and 3

Learners are required to:

♦ Describe the function of each type of ingredient in **table A** when specifically used in the production of the pastry components in **table B**
♦ Identify alternative ingredients that can be used to meet specific dietary requirements
♦ Describe appropriate preparation techniques/processes for each of the pastry components in **table B**
♦ Describe appropriate cookery methods (where appropriate) for each of the pastry components in **table B**
♦ Identify storage requirements for pastry components and finished pastry products under current food safety legislation
♦ For each of the components in **table B** give an example of a pastry product that could be produced
♦ Identify common faults associated with pastry components/products and their causes
♦ Use culinary terminology correctly

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Table A: Ingredients

Flours
Fats
Sugar and Isomalt
Eggs and egg products
Dairy Products
Chocolate products
Nuts and nut products
Salt
Gelling agents
Chemicals for leavening or molecular gastronomy
Alcohol

Table B: Pastry Components

Pastry	Must include: ♦ Puff pastry ♦ Pâte brisée ♦ Pâte sablée ♦ Choux pastry
Sponges and Biscuits	Must include: ♦ Génoise ♦ Biscuit joconde
Meringue	Must include: ♦ Italian meringue ♦ Swiss meringue ♦ French meringue ♦ Nut dacquoise
Bavaroise and Mousse	Must include: ♦ Classic bavaroise
Custards and Crèmes	Must include: ♦ Crème Anglaise ♦ Crème brûlée ♦ Crèmeux ♦ Crème pâtissière ♦ Crème Chiboust ♦ Crème Diplomat ♦ Crème mousseline ♦ Crème Chantilly
Syrups and Glazes	Must include: ♦ Mirror glaze
Miscellaneous	Must include: ♦ French macaron ♦ Ganache ♦ Ice cream ♦ Praline

Higher National Unit Support Notes

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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 mandatory in the Pastry route of the Higher National Certificate (HNC) in Professional Cookery, the Higher National Diploma (HND) in Professional Cookery with Management. It has been designed to be delivered in conjunction with the SCQF level 7 unit *Professional Cookery: Practical Pastry* 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.

This unit is designed to enable learners to develop detailed underpinning knowledge and understanding of the ingredients, techniques and processes used to design and produce a wide range of pastry products for a variety of commercial situations. It will help to prepare learners for employment as a pastry chef, however it is also suitable to learners who wish to learn general professional cookery skills.

Guidance on approaches to delivery of this unit

Learning for this unit should be carried out in a classroom environment. Access should be provided to relevant textbooks, notes and ICT to facilitate research and aid learners in the completion of portfolios and assessments.

Higher National Unit Support Notes (cont)

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

♦ Teacher/lecturer led demonstrations
♦ Practical activities
♦ Reflection and evaluation
♦ A variety of resources
♦ Structured worksheets

The requirements for the unit should be discussed with learners as part of the introduction to the unit. The unit could be delivered in a blended style to provide learners with a wide breadth of advanced knowledge. For example, learners could be encouraged to carry out research and participate in discussions on current trends in pastry design and product development, sensory evaluation, the legal requirements for different types of business, etc.

Guidance should be provided to clarify avenues of study and facilitate recording of information.

It is recommended that this unit be delivered in conjunction with SCQF level 7 units *Professional Cookery: Practical Pastry* and *Professional Cookery: Kitchen Operations*. Although learners are only required to produce evidence of the knowledge of the ingredients and components in tables A and B above, centres are encouraged to cover all pastry components that are delivered in conjunction with the SCQF level 7 unit *Professional Cookery: Practical Pastry.*

Underpinning knowledge gained during practical activities should be reinforced by learners' research.

For outcome 1, learners could investigate current trends in pastry product design and development, including the factors that need to be taken into consideration, such as the principles of product design, the five basic senses and the use of sensory evaluations, budgets, storing, packing and displaying products for sale. The impact of legislation on different types of business should also be covered.

For outcome 2, learners could explore the scientific aspect of producing pastry products. When discussing the ingredients used to produce pastry products, learners should explore how different types of the same ingredient are used, for example:

♦ The characteristics and uses of different types of flour
♦ The difference between sugar and Isomalt and when to use each
♦ When to use fresh eggs, powdered egg, liquid egg whites, etc

For outcome 3, learners should look at the specific preparation techniques, production and cookery processes use in pastry work. Common faults associated with pastry components/products and their causes should be covered. The use of culinary terminology should be encouraged.

Higher National Unit Support Notes (cont)

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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.

Assessment of all outcomes in this unit could be based on evidence generated by learners and compiled in a portfolio clearly covering the knowledge/skills and evidence requirements.

Learners could be provided with proformas or templates to help then organise their evidence. Photographs, illustrations and/or diagrams may be used to provide detail and context to learners' portfolios.

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**.

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 explain the factors involved in pastry product design and development, demonstrate an in-depth knowledge of a wide range of ingredients, pastry components and products.

This will include:

♦ The principles of the product design and development
♦ Sensory evaluation
♦ Legislative requirements
♦ Effect and functionality of ingredients
♦ Preparation techniques and cookery processes
♦ Identification and prevention/remedy of common faults

Higher National Unit Support Notes (cont)

Unit title: Professional Cookery: Pastry Knowledge (SCQF Level 7)

Information and Communication Technology (ICT): Accessing Information at SCQF level 5

Learners are likely to use the internet to investigate current trends in pastry product design, legislative requirements for different types of business, a wide range of ingredients and their function in the production of pastry products, etc. Therefore, they will be demonstrating the Core Skill component of Accessing Information at level 5.

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

Learners will also use *ICT* to record information and build portfolios of evidence. Therefore, they will be demonstrating the Core Skill component of Producing/Creating Information at level 5.

History of changes to unit

Version	Description of change	Date
02	Evidence Requirements and ingredients and components tables (tables A and B) revised for clarification. Pastry components (Table B) updated to reflect components used in the unit Professional Cookery: Practical Pastry Reference to publication Patisserie: A Masterclass in Classic and Contemporary Patisserie Hardcover removed from guidance section. See the Hospitality UShare page for suggested publications	October 2022

General information for learners

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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 develop the detailed knowledge and understanding required to produce a wide range of pastry products for a variety of commercial situations.

You will carry out research into the topics covered in this unit, such as; the principles of pastry product design, sensory evaluation, legislative requirements, the functionality of ingredients, the techniques and processes involved in the production of a wide range of pastry products and the identification and remedy of common faults.

You will compile the findings of your research into a portfolio. You will also use the knowledge you have gained from producing pastry products for the unit *Professional Cookery: Practical Pastry* at SCQF level 7 to supplement your portfolio. Assessment of the unit will be based on the content of your portfolio.

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

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

♦ *Problem Solving*: Critical Thinking at SCQF level 6
♦ *Information and Communication Technology (ICT)*: Accessing Information at SCQF level 5
♦ *Information and Communication Technology (ICT)*: 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, for example on the pastry section of a professional kitchen.

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