



National Unit Specification

General information

Unit title: Pastry (SCQF level 5)

Unit code: J1X4 45

Superclass: NB

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Unit purpose

This unit is designed to enable learners to develop a basic level of knowledge and practical skills in pastry work. This unit will introduce learners to the ingredients and methods used to produce a range of simple pastry items. Learners will also investigate common faults that can occur when making different types of pastry and how to remedy these.

This unit is suitable for learners with little or no kitchen experience such as school leavers, adult returners and/or those currently working in the hospitality industry

On completion of this unit, learners could progress to other units in Professional Cookery at SCQF levels 5/6 and/or seek entry-level employment in a professional kitchen.

This unit is mandatory in both the National Progression Award (NPA) and the National Certificate (NC) in Professional Cookery at SCQF level 5, 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.

Outcomes

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

- 1 Explain how to produce a range of simple pastry products.
- 2 Produce a range of simple pastry products to a commercially acceptable standard.
- 3 Identify possible faults that can occur when making simple pastry products and explain how to prevent or remedy these.

National Unit Specification: General information (cont)

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Credit points and level

1 National Unit credit at SCQF level 5: (6 SCQF credit points at SCQF level 5)

Recommended entry to the unit

Entry is at the discretion of the centre.

Core Skills

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

Core Skill component Critical Thinking at SCQF level 4

There are also opportunities to develop aspects of Core Skills which are highlighted in the Support Notes 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.

National Unit Specification: Statement of standards

Unit title: Pastry (SCQF level 5)

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.

Outcome 1

Explain how to produce a range of simple pastry products.

Performance criteria

- (a) Identify the ingredients required to produce a range of simple pastry products
- (b) State the proportion of ingredients required for each component of a range of simple pastry products
- (c) Describe the correct methods of production for a range of simple pastry products
- (d) State the storage requirements for pastry components and finished products

Outcome 2

Produce a range of simple pastry products to a commercially acceptable standard.

Performance criteria

- (a) Select, weigh and measure ingredients according to product specifications
- (b) Select and use the correct equipment for the production of a range of simple pastry products
- (c) Produce a range of simple pastry products according to product specifications
- (d) Finish and present simple pastry products to a commercially acceptable standard
- (e) Demonstrate safe and hygienic working practices
- (f) Clean and store equipment correctly after use

Outcome 3

Identify possible faults that can occur when making simple pastry products and explain how to prevent or remedy these.

Performance criteria

- (a) Identify possible faults that can occur with pastry products
- (b) Outline the main causes of faults that can occur with pastry products
- (c) Explain how to prevent or remedy faults that can occur with pastry products

National Unit Specification: Statement of standards (cont)

Unit title: Pastry (SCQF level 5)

Evidence requirements for this unit

Evidence is required to demonstrate that learners have achieved all outcomes and performance criteria.

Outcome 1 and 3: Written and/or oral evidence

Learners are required to demonstrate that they can:

- ◆ Identify the correct ingredients for each component of the simple pastry products to be produced for Outcome 2
- ◆ State the proportion of ingredients required to produce each component of the simple pastry products
- ◆ Describe the correct methods of production for each component of the simple pastry products
- ◆ State the storage requirements for the finished simple pastry products
- ◆ Identify two possible faults that could occur when making each of the simple pastry products
- ◆ Outline the causes of the faults identified and explain how to remedy them and, where possible, suggest preventative measures that could be used

Pastry components

- ◆ Short pastry
- ◆ Sweet pastry
- ◆ Puff pastry
- ◆ Choux pastry
- ◆ Fermented dough
- ◆ Shortbread
- ◆ Mousse
- ◆ Sponges
- ◆ Scones
- ◆ Custards
- ◆ Creams

National Unit Specification: Statement of standards (cont)

Unit title: Pastry (SCQF level 5)

Outcome 2: Performance evidence

Learners are required to produce a minimum of four hot and four cold simple pastry products. Learners are required to demonstrate by practical activity that they can:

- ◆ Select and accurately weigh and measure ingredients according to the product specifications
- ◆ Select and use the correct tools and equipment
- ◆ Use the correct preparation and, where appropriate cooking, techniques to produce the simple pastry products
- ◆ Finish and present the simple pastry products to a commercially acceptable standard
- ◆ Appropriately store ingredients and pastry components/products
- ◆ Maintain an organised and clean work area throughout the preparation, cooking and presentation of the simple pastry products
- ◆ Demonstrate safe and hygienic working practices
- ◆ Clean and store tools and equipment correctly after use

Each of the following pastry components must be used on at least one occasion. The four hot and four cold simple pastry products may contain one or multiple components.

- ◆ Short pastry
- ◆ Sweet pastry
- ◆ Puff pastry
- ◆ Choux pastry
- ◆ Fermented dough
- ◆ Shortbread
- ◆ Mousse
- ◆ Sponges
- ◆ Scones
- ◆ Custards
- ◆ Creams

Practical activities for this assessment should be carried out under supervision in a professional kitchen, realistic working environment or workplace and should provide opportunities to demonstrate good working practice.



National Unit Support Notes

Unit title: Pastry (SCQF level 5)

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.

This unit has been designed so it may be delivered alongside *Professional Cookery: Knowledge* at SCQF level 5 and *Professional Cookery: Kitchen Operations* at SCQF level 5.

Guidance on the content and context for this unit

The requirements of the unit should be discussed with the learners as part of the induction process. Experiential and practical learning and teaching are the main approaches, reinforced by theoretical knowledge to underpin the learning. Learners should be encouraged to learn through a wide range of activities both practically and within the theory classroom. This should enhance their awareness of preparing and producing pastry products. Learners are encouraged to perform tasks and conduct themselves according to industry standards.

The unit is designed to develop basic practical skills needed in professional cookery that will prepare learners for meaningful employment at commis chef level or progression to SCQF level 6 qualifications in Professional Cookery.

Practical activities should be carried out in a training kitchen, realistic working environment or workplace, with the focus of this unit being practical vocational training.

Whilst Outcomes 1 and 3 are theory based, the theory of the subject matter should clearly relate to the practical activities being undertaken in Outcome 2, be integral and reinforced in the practical situation when feasible.

The focus of this unit is to provide theoretical and practical vocational training. Outcomes 1, and 3 of the unit will develop knowledge and understanding required to identify and describe simple pastry products, ingredients, storage requirements and fault identification and correction. Outcome 2 will then detail and use practical activities to prepare, produce and present products as stated in the performance criteria.

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.

National Unit Support Notes (cont)

Unit title: Pastry (SCQF level 5)

Guidance on approaches to delivery of this unit

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 selection of the correct preparation tools and preparation techniques required to produce the range of simple pastry products. All new processes and techniques should be demonstrated prior to students undertaking practical exercises.

The production and final presentation of the identified products must then be covered along with the correct finishing and presentation requirements to ensure the items meet an acceptable commercial standard. Throughout the practical activity, discussions concentrating on the product in terms of appearance, colour, flavour, texture and presentation should be encouraged.

Finished products should also follow current trends in relationship to eating habits, seasonality and finishing techniques. They should also be reviewed on a regular basis to be up-to-date with changes in the hospitality industry, therefore evidencing development.

The pastry products should also reflect the different styles of operation and service used across the broad industry spectrum within hospitality and food service provision and not be limited to hotels and restaurants.

Learners should be encouraged to build a portfolio of specifications and photographic evidence of pastry items produced along with theoretical information they have gathered about ingredients, methods of production, and potential faults, causes and remedies in pastry products.

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.

If this unit is being delivered as part of the NC in Professional Cookery at SCQF level 5, it could be delivered in conjunction with the SCQF level 5 units *Professional Cookery: Knowledge* and *Professional Cookery: Kitchen Operations*.

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

- ◆ Teacher/lecturer demonstrations
- ◆ Practical activities
- ◆ ICT research
- ◆ A variety of resources
- ◆ Reflection and evaluation
- ◆ Structured worksheets/logbooks
- ◆ Written assessments
- ◆ Group work

National Unit Support Notes (cont)

Unit title: Pastry (SCQF level 5)

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.

Learners could compile a portfolio of evidence covering the performance criteria and evidence requirements for Outcomes 1 and 3. They could also include product specifications, photographs, etc for all items made for Outcome 2 in their portfolios. Learner portfolios should contain the following:

Evidence for the practical activity for Outcome 2 could be recorded on an observational checklist completed by the teacher/lecturer.

- ◆ Learner's name
- ◆ Names of the pastry products
- ◆ Yield number of portions for each pastry product
- ◆ List of ingredients for each pastry product
- ◆ Method of production for each pastry product
- ◆ Baking temperature for each pastry product
- ◆ Approximate baking time for each pastry product
- ◆ Presentation/service details for each pastry
- ◆ Learner's comment on appearance, texture and flavour of each pastry product
- ◆ Common faults, causes and suitable remedies for each product made
- ◆ Photographic evidence is encouraged

All written work should contain a declaration of validity that the content is the learner's 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.

National Unit Support Notes (cont)

Unit title: Pastry (SCQF level 5)

Opportunities for developing Core and other essential skills

Problem Solving: Critical Thinking at SCQF level 5

For all outcomes, learners will be demonstrating the Core Skill component of Critical Thinking at SCQF level 5, when they explain how to produce a range of simple pastry products and identify common faults, their causes and remedies. Also when they apply their knowledge and skills to produce the pastry products they will be further demonstrating critical thinking. This will include:

- ◆ Selecting and preparing ingredients for a range hot and cold pastry products
- ◆ Preparing and cooking the pastry products to the correct specification
- ◆ Controlling cookery processes and timings
- ◆ Rectifying common faults that occur when making the pastry products
- ◆ Finishing and presenting pastry products to a commercially acceptable standard
- ◆ Demonstrating safe and hygienic working practices

Problem Solving: Planning and Organising at SCQF level 5

For all outcomes, learners will be demonstrating the Core Skill component of Planning and Organising at SCQF level 5, when they produce a range of pastry products. This will include:

- ◆ Selecting and preparing ingredients for the range of pastry products
- ◆ Preparing and cooking the pastry products to the correct specification
- ◆ Controlling cookery processes and timings
- ◆ Finishing and presenting pastry products to a commercially acceptable standard
- ◆ Demonstrating safe and hygienic working practices

Numeracy: Using Number at SCQF level 4

For Outcome 2 learners will be demonstrating the Core Skill component of Using Number at SCQF level 4 when they produce a range of pastry products. This will include:

- ◆ Weighing and measuring
- ◆ Controlling processes and timing

Information and Communication Technology: Accessing Information at SCQF level 4

Learners are likely to use the internet to investigate common faults that can occur when producing pastry products and the methods for rectifying these faults. In addition, learners will carry out research to identify current trends in pastry, etc; therefore, they will be demonstrating the Core Skill component of Accessing Information at SCQF level 4.

National Unit Support Notes (cont)

Unit title: Pastry (SCQF level 5)

Opportunities for developing Core and other essential skills

Information and Communication Technology: Providing/Creating Information at SCQF level 4

Learners are likely to use the internet to compile information/build a portfolio of evidence to support their practical activities. For example recipes, photographs, etc. In doing so they will be demonstrating the Core Skill component of Providing/Creating Information at SCQF level 4.

The Critical Thinking component of Problem Solving at SCQF level 4 is embedded in this unit. When a learner achieves this unit, their Core Skills profile will also be updated to include this component.

History of changes to unit

Version	Description of change	Date
03	Puddings and Tarts removed from the list of pastry components	05/10/20
02	Core Skills Component Critical Thinking at SCQF level 4 embedded.	16/08/19

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General information for learners

Unit title: Pastry (SCQF level 5)

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 a basic level of knowledge and practical skills in pastry work. This unit involves practical and theory based learning, covering:

- ◆ The ingredients and methods used to produce a range of simple pastry items
- ◆ Common faults that can occur when making different types of pastry and how to remedy these
- ◆ Producing a range of simple pastry products
- ◆ Food hygiene and health and safety requirements in the workplace

You do not have to have any previous experience to be able to undertake this unit.

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

- ◆ *Problem Solving*: Critical Thinking at SCQF level 5
- ◆ *Problem Solving*: Planning and Organisation at SCQF level 5
- ◆ *Numeracy*: Using Number at SCQF level 4
- ◆ *Information and Communication Technology*: Accessing Information at SCQF level 4
- ◆ *Information and Communication Technology*: Providing/Creating Information at SCQF level 4

The Critical Thinking component of Problem Solving at SCQF level 4 is embedded in this unit. When a learner achieves this unit, their Core Skills profile will also be updated to include this component.

On completion of this unit, you could progress to other units in Professional Cookery at SCQF levels 5/6 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.