PREPARE DESSERTS

UNIT CODE: 1013 551 03A

TVET CDACC UNIT CODE: HOS/OS/FBP/CR/03/3/MA

UNIT DESCRIPTION

This unit describes competencies required to prepare desserts and bakery products. It involves

preparation of cold desserts, hot desserts, sweet sauces and bakery products

The unit is applicable in the hospitality industry

ELEMENTS AND PERFORMANCE CRITERIA

ELEMENT These describe the key outcomes which make up workplace function.	PERFORMANCE CRITERIA These are assessable statements which specify the required level of performance for each of the elements. *Bold and italicized terms are elaborated in the Range*
1. Prepare cold desserts	1.1 ***PPEs*** are donned as per work procedure 1.2 ***OSH*** is practiced as per work procedure 1.3 ***Cleaning tools, equipment and materials*** are identified and assembled as per work procedure 1.4 Kitchen tools and equipment are assembled and cleaned as per work procedure. 1.5 Ingredients are collected and weighed as per standard ***recipe*** 1.6 Freshness and quality of ingredients is checked as per HACCP 1.7 Ingredients are prepared as per standard recipe specifications. 1.8 Hygiene practices are observed as per work procedure. 1.9 ***Cold desserts*** are produced as per standard recipe 1.10 Cold desserts are presented as per standard recipe 1.11 Tools, equipment and materials are cleaned and stored as per work procedure. 1.12 Work surfaces and floors are cleaned as per work procedure. 1.13 Waste is disposed as per work procedure.
2. Prepare hot desserts	2.1 ***PPEs*** are donned as per work procedure 2.2 ***Cleaning tools, equipment and materials*** are identified and assembled as per work procedure 2.3 Food production tools and equipment are assembled and cleaned as per work procedure. 2.4 Ingredients are collected and weighed as per standard recipe 2.5 Freshness and quality of ingredients is checked as per HACCP 2.6 Ingredients are prepared as per standard recipe specifications 2.7 Hygiene practices are observed as per work procedure. 2.8 ***Hot desserts*** are produced as per standard recipe 2.9 Hot desserts are presented as per recipe

	2.10 Tools, equipment and materials are cleaned and stored as per work procedure. 2.11 Work surfaces and floors are cleaned as per work procedure. 2.12 Waste is disposed as per work procedure.
3. Prepare accompanying sauces	3.1 *PPEs* are donned as per work procedure. 3.2 ***Cleaning tools, equipment and materials*** are identified and assembled per work procedure. 3.3 Kitchen tools and equipment are assembled and cleaned as per work procedure. 3.4 Ingredients are collected and weighed as per standard recipe. 3.5 Freshness and quality of ingredients is checked as per HACCP. 3.6 Ingredients are prepared as per standard recipe specifications 3.7 Hygiene practices are observed during preparation as per work procedure. 3.8 ***Accompanying sauces*** are produced as per standard recipe 3.9 Accompanying sauces are presented as per standard recipe 3.10 Tools, equipment and materials are cleaned and stored as per work procedure. 3.11 Work surfaces and floors are cleaned as per work procedure. 3.12 Waste is disposed as per works procedure.

RANGE

This section provides work environment and conditions to which the performance criteria apply. It allows for different work environment and situations that will affect performance.

Variable	Range
PPEs may include but not limited to:	- Safety boots - Side cloth - Apron - Chef's jacket - Chef's trouser/skirt - Chef's hat - Neck tie - Kitchen gloves - Mask - Oven gloves
OSH may include but not limited to:	- Personal Protective Equipment - Ergonomics - Chemical safety - Workplace stress management - Fire safety - Hazard communication - Emergency preparedness

Cleaning materials may include but notlimited to:	• Water • Sanitizer • Detergents • Salads wash • Paper towel • Sponges
Tools and equipment may include but not limited to:	• Chopping boards • Kitchen Knives • Glass bowls • Salad spinner • Mixing bowls • Wire whisk • Squeezer bottles • Refrigerator • Salamander • Cooking pots • Blenders • Wooden spoons • Ladle • Conical strainer • Waste bins • Squeegee • Peelers and graters
Ingredients may include but not limited to:	• Baking Flour • Raising agents • Dairy products • Non-dairy creams • Dried fruits • Gelatine • Jelly crystals • Sugar and salt • Cooking oils • Margarine • Flavoring agents • Eggs
Recipes may include but not limited	• Types of recipes • Recipe interpretation • Recipe conversion
Cold desserts may include but not limited to:	• Caramels • Tiramisu • Cheese cake • Sorbets • Ice cream

	• Fruit salad
	• Baked Alaska
	• Profiteroles
	• Éclairs
	• Mousse
	• Jellies
	• Fruit fools
	• Trifles
	• Poached fruits
	• Soufflés
	• Bavarois
Hot desserts may include but not limited to:	• Ginger and nut pudding
	• Chocolate pudding
	• Umm Ali
	• Pies
	• Pancakes
	• Crepes
	• Fritters
	• Apple crumble tartlets
	• Apple charlotte
Accompanying Sauces may include but not limited to:	• Custard sauce
	• Chocolate sauce
	• Strawberry sauce
	• Passion sauce
	• Lemon sauce
	• Orange sauce
	• Vanilla sauce

REQUIRED KNOWLEDGE AND SKILLS

This section describes the knowledge and skills required for this unit of competency.

Required knowledge

The individual needs to demonstrate knowledge of:

- Food production
- Property management
- Basic culinary techniques
- Hygiene and sanitation
- Safety
- Food science and nutrition

Required skills

The individual needs to demonstrate the following skills:

- Time management
- Interpersonal
- Culinary

- Analytical
- Attention to detail
- Critical thinking
- Decision making
- Creativity

EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required knowledge and skills range.

1. Critical aspects of competency	*Assessment requires evidence that the candidate:*
	1.1 Donned **PPEs** as per work procedure
	1.2 Practiced **OSH** as per work procedure
	1.3 Assembled and cleaned food production tools andequipment as per work procedure
	1.4 Collected and weighed ingredients as per standard recipe
	1.5 Checked freshness and quality of ingredients as per HACCP
	1.6 Prepared Ingredients as per standard recipe specifications
	1.7 Produced cold desserts as per standard recipe
	1.8 Produced hot desserts as per standard recipe
	1.9 Presented cold desserts as per standard recipe
	1.10 Presented hot desserts as per standard recipe
	1.11 Produced accompanying sauces as per standard recipe
	1.12 Presented cakes and accompanying sauces as per standard recipe
	1.13 Cleaned and stored tools, equipment and materials as per work procedure.
	1.14 Cleaned work surfaces and floors as per work Procedure.
	1.15 Disposed waste as per environmental regulations

2. Resource implications	The following resources should be provided: 2.1 Appropriately simulated environment where assessment can take place 2.2 Access to relevant work environment 2.3 Resources relevant to the proposed activities or tasks	
3. Methods of assessment	Competency in this unit may be assessed through: 3.1 Practical 3.2 Project 3.3 Portfolio of evidence 3.4 Third Party Reports 3.5 Written assessments 3.6 Oral questioning	
4. Context of assessment	4.1 This competency may be assessed in a workplace or a simulated workplace	
5. Guidance information for assessment	5.1 Holistic assessment with other units relevant to the industry sector and workplace job role is recommended.	