

PREPARE PASTRIES

UNIT CODE: 1013 551 04A

TVET CDACC UNIT CODE: HOS/OS/FBP/CR/01/4/MA

UNIT DESCRIPTION

This unit covers the competencies required to prepare pastries. It involves preparing short pastry, sugar pastry, puff pastry and choux pastry

This standard applies 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. <i>Bold and italicized terms are elaborated in the Range</i>
1. Prepare short pastry	1.1 <i>PPEs</i> are donned as per workplace requirement 1.2 Work surfaces and equipment are cleaned as per workplace requirement 1.3 Ingredients are assembled as per recipe 1.4 Ingredients are weighed as per recipe 1.5 Ingredients are mixed as per recipe. 1.6 Mixture is baked as per recipe 1.7 <i>Short pastry products</i> are finished and packaged as per workplace requirements
2. Prepare sugar pastry	2.1 PPEs are donned as per workplace requirement 2.2 Work surfaces and equipment are cleaned as per workplace requirement 2.3 Ingredients are assembled as per recipe 2.4 Ingredients are weighed as per recipe 2.5 Ingredients are mixed as per recipe. 2.6 Mixture is baked as per recipe 2.7 <i>Sugar pastry products</i> are finished and packaged as per workplace requirements
3. Prepare puff pastry	3.1 PPEs are donned as per workplace requirement 3.2 Ingredients and equipment are assembled as per puff recipe 3.3 Puff pastry making equipment are cleaned as per work requirement. 3.4 Ingredients are weighed as per puff pastry recipe 3.5 Puff pastry ingredients are mixed as per puff recipe procedure 3.6 Puff pastry dough is laminated as per puff recipe 3.7 Laminated puff pastry dough is chilled as per recipe 3.8 Chilled puff pastry is rolled out as per recipe 3.9 Rolled out puff pastry is portioned as per recipe. 3.10 <i>Puff pastry products</i> are baked as per recipe

	3.11 Puff pastry products are packaged as per workplace requirements
4. Prepare choux pastry	4.1 PPEs are donned as per workplace requirement 4.2 Work surfaces and equipment are cleaned as per workplace requirement 4.3 Ingredients are assembled as per recipe 4.4 Ingredients are weighed as per recipe 4.5 Ingredients are mixed as per recipe. 4.6 Choux pastry products are produced as per recipe 4.7 Choux pastry products are finished and packaged as per workplace requirements

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;	<ul style="list-style-type: none"> • Kitchen boots • Kitchen cloth • Apron • Chef 's jacket • Chef 's hat • Chef 's trousers/Skirts • Neck tie • Oven gloves
Short pastry products may include but not limited to;	<ul style="list-style-type: none"> • Fruit pies • Treacle tart • Cheese and ham savoury flan • Cornish pasties • Turnovers
Sugar pastry products may include but not limited to;	<ul style="list-style-type: none"> • Biscuits • Cookies • Pear and almond tart • Banana flan • Apple flan • Lemon tart • Lemon meringue pie • Bakewell tart
Puff pastry products may include but not limited to;	<ul style="list-style-type: none"> • Jam turnovers • Apple turnovers • Cream horns • Sausage modified straight dough

	<ul style="list-style-type: none"> • Puff pastry slices • Meat pie
<i>Choux pastry products</i> may include but not limited to;	<ul style="list-style-type: none"> • Eclairs • Cream sponge dough • Profiteroles

REQUIRED SKILLS AND KNOWLEDGE

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

Required Skills

The individual needs to demonstrate the following skills:

- Dough handling
- Baking techniques
- Creativity

Required Knowledge

The individual needs to demonstrate knowledge of:

- Texture awareness
- Decoration of cookies
- Ingredients
- Temperature control
- Occupational safety and health
- Hygiene and sanitation

easyvet.com

EVIDENCE GUIDE

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

1. Critical aspects of Competency	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> 1.1 Donned PPEs as per workplace requirement 1.2 Cleaned work surfaces and equipment as per work requirement 1.3 Weighed ingredients as per recipe 1.4 Mixed ingredients as per recipe. 1.5 Laminated puff pastry as per recipe. 1.6 Chilled and rolled out laminated puff pastry as per recipe 1.7 Produced pastries as per recipe 1.8 Finished puff pastry products as per recipe
-----------------------------------	--

2. Resource Implications	<p>2.1 The following resources should be provided:</p> <ul style="list-style-type: none"> • Appropriately simulated environment where assessment can take place. • Access to relevant assessment environment. • Resources relevant to the proposed assessment activity or tasks.
3. Methods of Assessment	<p>1.1 Competency in this unit may be assessed through:</p> <ul style="list-style-type: none"> • Practical assessment • Project • Portfolio of evidence • Third party reports • Written tests • Oral questioning
4. Context of Assessment	<p>4.1 Competency may be assessed</p> <ul style="list-style-type: none"> • Simulated Workplace environment • Workplace environment
5. Guidance information for assessment	<p>5.1 Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.</p>

easyvet.com