

PREPARE PASTRY AND BREADS

UNIT CODE: HOS/OS/FP/CR/07/3

UNIT DESCRIPTION

This unit specifies the competencies required to plan, prepare and present various pastries and breads. It requires the ability to assemble all the ingredients, working equipment, prepare breads and prepare pastries.

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. Assemble all the ingredients and equipment.	1.1 Clean and sanitize the working area and surfaces. 1.2 Hygiene procedures are observed as per HACCP. 1.3 Identify the equipment needed and ensure they are functional as per the SOPs. 1.4 Identify the ingredients, weigh and measure as per the recipe. 1.5 Assemble the equipment and ingredients as per SOPs.
2. Prepare breads	2.1 Identify the type(s) of bread to be prepared as per the menu. 2.2 Properly mix or knead the ingredients as per the specifications. 2.3 Proof the dough at recommended temperatures and timing . 2.4 Pre heat the oven and determine the baking temperatures and timing as per recipe. 2.5 Bake the bread as per recipe . 2.6 The bread is cooled on the cooling racks as per the recipe. 2.7 Store/dispense as per recipe and SOPs
3. Prepare cakes	3.1.Type(s) of cakes to be prepared are identified as per the recipe. 3.2. Quantities of ingredients to be used are determined as per the recipe. 3.3. The <i>ingredients are mixed</i> as per recipe.

	<p>3.4. The texture and consistency is determined as per recipe.</p> <p>3.5. The oven is pre heated and the baking temperatures and timings set as per the recipe.</p> <p>3.6 The cake is baked as per the recipe.</p> <p>3.7 The cake is cooled on the cooling racks as per the recipe</p> <p>3.8 Store/dispense as per recipe and SOPs</p>
<p>4. Prepare pastries (e.g. apple pie)</p>	<p>4.1 <i>Type(s) of pastries</i> to be prepared are identified as per the menu.</p> <p>4.2 Quantities of ingredients to be used are determined as per the recipe.</p> <p>4.3 The ingredients of pastry are weighed and measured as per the recipe.</p> <p>4.4 The filling (where applicable) is prepared as recipe .</p> <p>4.5 The pastry is prepared as per the recipe.</p> <p>4.6 Store/dispense as per recipe and SOPs</p>
<p>5. Prepare sweet sauces</p>	<p>5.1 <i>Types of sweet sauces</i> to be prepared are identified as per the menu.</p> <p>5.2 Quantities of ingredients to be used are determined as per the recipe.</p> <p>5.3 The sweet sauce is prepared as per the recipe.</p> <p>5.4 Store/dispense as per recipe and SOPs.</p>

RANGE

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

Variable	Range
1. <i>Ingredients are mixed</i> include but not limited to:	<ul style="list-style-type: none">• Creaming• Rubbing• Whisking
2. <i>Types of pastries</i> include but not limited to:	<ul style="list-style-type: none">• Tarts e.g. apple, strawberry, raspberry• Pies e.g. apple, pineapple
3. <i>Types of sweet sauces</i> include but not limited to:	<ul style="list-style-type: none">• Chocolate• Blueberry• Vanilla• Strawberry• Custard• Pineapple

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:

- Kitchen equipment selection and use
- Food presentation techniques
- Thickening sauces
- Knife skills
- Fruits cuts
- Baking
- Cleaning methods (scrubbing, cleaning with cold/warm water)
- Use of other working tools and equipment (chopping board)
- Creativity/Innovation
- Decorations
- Personal grooming
- Mixing skills

Required Knowledge

The individual needs to demonstrate knowledge and understanding of:

1.1	Hazard Analysis of Critical Control Points (HACCP)
1.2	Standard Operating Procedure (SOP)
1.3	Occupational Safety and Health (OHS)
1.4	Work place procedures
1.5	Various types of sweet sauces and their uses
1.6	Time management
1.7	Thickening sauces
1.8	Efficient workflow
1.9	Culture and religion (kosher, halal, vegans)
1.9	Special needs
1.10	Waste management
1.11	Food trends
1.12	Hospitality law
1.13	Allergens (gluten free & nut allergy, milk intolerance)
1.14	Professional ethics
1.15	Costing and cost control
1.16	Herbs and spices
1.17	Operating an oven

FOUNDATION SKILLS

<i>The individual needs to demonstrate the following fundamental skills</i>	
Communication Accounting (basic) Interpersonal relations Management (supplies, human resource) Team work	ICT First Aid

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	Assessment requires evidence that the candidate: 1.1 Demonstrated the ability select, weigh and measure ingredients for preparing various cakes, pastries and sauces. 1.2 Demonstrated ability to mix ingredients. 1.3 Demonstrated ability to observe hygiene in the kitchen.
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	1.4 Demonstrated ability to handle (cooking and storage) cakes as recommended.
2. Resource Implications	The following resources MUST be provided: 2.1 Fully equipped operational commercial/institutional kitchen including industry-current tools, utensils and equipment 2.2 Ingredients for preparing soups
3. Method of Assessment	Competency may be assessed through: 3.1 Direct observation using a checklist of the learners preparing cakes and pastries 3.2 Written or oral questions to test knowledge 3.3 Review of portfolios of evidence and third party workplace reports of on-the-job performance by the candidate.
4. Context for Assessment	Assessment may be done in the workplace or in a simulated workplace setting (assessment centers)
5. Guidance information for assessment	Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.