

## PREPARE DESSERTS

**UNIT CODE:** HOS/OS/FP/CR/09/4

### UNIT DESCRIPTION

This unit specifies the competencies required to plan, prepare and present a range of desserts. It involves preparing hot, cold/frozen desserts and preparing sweet sauces and fruits.

### ELEMENTS AND PERFORMANCE CRITERIA

<b>ELEMENT</b> These describe the key outcomes which make up workplace function.	<b>PERFORMANCE CRITERIA</b> These are assessable statements which specify the required level of performance for each of the elements. <i><b>Bold and italicized terms are elaborated in the Range</b></i>
1. Prepare hot desserts	1.1 Select type and size of equipment suitable to prepare hot desserts. 1.2 Ingredients are identified and selected as per the recipe. 1.3 The ingredients for preparing hot desserts are weighed and measured as per the recipe. 1.4 <i><b>Types of hot desserts</b></i> are prepared as per the recipe 1.5 Hot desserts are decorated with <i><b>recommended decorations</b></i> 1.6 Hot desserts are served on appropriate equipment.
2. Prepare cold desserts	2.1 Select type and size of equipment suitable to prepare cold and frozen desserts. 2.2 Ingredients are identified and selected as per the recipe. 2.3 The ingredients for preparing cold desserts are weighed and measured as per the recipe. 2.4 <i><b>Types of cold desserts</b></i> are prepared as per the recipe 2.5 Cold desserts are served on appropriate equipment.
3. Prepare sweet sauces	3.1 Select type and size of equipment suitable to prepare sauces.. 3.2 Ingredients are identified and selected as per the recipe.

	<p>3.3 The ingredients for preparing sweet sauces are weighed and measured as per the recipe.</p> <p>3.4 <i>Types of sweet sauces</i> are as per the recipe.</p> <p>3.5 Sweet sauce is served with the appropriate cakes.</p>
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### **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.

<b>Variable</b>	<b>Range</b>
1. <i>Types of hot desserts</i> include but not limited to:	<ul style="list-style-type: none"> <li>• Fritters eg. Banana and pineapple</li> <li>• Puddings eg bread and butter</li> </ul>
2. <i>Cold Desserts</i> include but not ;limited to:	<ul style="list-style-type: none"> <li>• Jellies</li> <li>• Fruit mixtures</li> </ul>

## **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 tools and equipment selection and their use
- Ingredients for making desserts
- Desserts presentation techniques
- Technical skills e.g. mixing. Chilling, whisking
- Cleaning methods (scrubbing, cleaning with cold/warm water, use of sanitizer)
- Use of working tools and equipment
- Creativity/Innovation
- Hygiene (personal grooming, kitchen and food hygiene)
- Presentation
- Communication
- Interpersonal relations

### **Required Knowledge**

The individual needs to demonstrate knowledge and understanding of:

- Hazard Analysis of Critical Control Points (HACCP)
- Standard Operating Procedure (SOP)
- Occupational Safety and Health (OHS)
- Work place procedures
- Time management
- Efficient workflow
- Food product knowledge
- Quality control
- Costing and cost control
- Portion control
- Purchase specification
- Sugar and salt and their substitutes
- Allergens (gluten free & nut allergy, milk intolerance)
- Nutrition and dietetics
- Garbage management
- Food trends (organic products, molecular gastronomy)
- Hospitality law
- Professional ethics
- Ingredients for desserts

## 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 evidences that the candidate:  1.1 Identified tools and equipment for preparing desserts. 1.2 Identified ingredients for preparing desserts. 1.3 Sanitised the working area and surfaces as they worked. 1.4 Checked the quality of the ingredients by using quality standards ie. colour, smell, texture and freshness. 1.5 Preheated the ovens to the required temperatures as per the recipe. 1.6 Started, operated, monitored and adjusted ovens to achieve required quality outcomes. 1.7 Demonstrated ability to observe hygiene in the kitchen/ food safety procedures. 1.8 Demonstrated ability to apply safe work practices and identify OHS hazards and controls. 1.9 Demonstrated ability to safely shut down ovens. 1.10 Managed the waste appropriately. 1.11 Stored the desserts as required. 1.12 Presented the desserts as per the recipe.
2. Resource Implications	The following resources MUST be provided: 2.1 Fully equipped kitchen. 2.2 A working environment meeting the OSHA standards. 2.3 A variety of ingredients.
3. Method of Assessment	Competency may be assessed through: 3.1 Direct observation using a checklist 3.2 Written tests 3.3 Oral questions 3.4 Assignments 3.5 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.