

UNIT TITLE: PREPARE BAKERY PRODUCTS FOR PATISSERIE		NOMINAL HOURS: 50
UNIT NUMBER: D1.HPA.CL4.10		
UNIT DESCRIPTOR: This unit deals with skills and knowledge required by cooks, chefs and patissiers to prepare, display and store a range of high quality bakery products in commercial food production environments		
ELEMENTS AND PERFORMANCE CRITERIA	UNIT VARIABLE AND ASSESSMENT GUIDE	
<p>Element 1: Prepare a variety of bakery products</p> <p>1.1 Select required <i>commodities</i> according to <i>establishment type/style</i>, recipe and production requirements</p> <p>1.2 Prepare a <i>variety of bakery products</i> to desired <i>product characteristics</i></p> <p>1.3 Produce a <i>variety of bakery products</i> according to standard recipes and enterprise standards</p> <p>1.4 Use appropriate <i>equipment</i> to prepare and bake bakery products</p> <p>1.5 Use correct <i>techniques</i> to produce bakery products to enterprise standards</p> <p>1.6 Bake bakery products to <i>enterprise requirements and standards</i></p> <p>1.7 Select correct <i>oven conditions</i> for baking bakery products</p> <p>1.8 Prepare a <i>variety fillings, coatings/icing and decorations</i> for bakery products</p>	<p>Unit Variables</p> <p>The Unit Variables provide advice to interpret the scope and context of this unit of competence, allowing for differences between enterprises and workplaces. It relates to the unit as a whole and facilitates holistic assessment</p> <p>This unit applies to all industry sectors that are responsible for preparing bakery products for patisserie within the labour divisions of the hotel and travel industries and may include:</p> <p>1. Food Production</p> <p><i>Commodities</i> may include:</p> <ul style="list-style-type: none"> • Flours • Sugars • Fruits • Nuts • Eggs • Milk • Cream • Gelatin • Flavourings and essences 	

<p>Element 2: Decorate and present/display bakery products</p> <p>2.1 Decorate bakery products using <i>coating, icing, and decorations</i> to according to standard recipes and/or enterprise standards and/or customer requests</p> <p>2.2 Present/display bakery products to enterprise standards using appropriate <i>service equipment</i></p> <p>Element 3: Store bakery products</p> <p>3.1 Store at <i>correct temperature and conditions of storage</i></p> <p>3.2 Maintain maximum eating quality, appearance and freshness</p>	<ul style="list-style-type: none"> • Chocolate • Fats. <p>Establishment type/style could include:</p> <ul style="list-style-type: none"> • Hotels • Restaurants • Brasseries • Bistro • Café • Coffee shop • Patisserie, pastry shop • Commercial or industrial catering operations • Function venues. <p><i>Variety of bakery products may include:</i></p> <ul style="list-style-type: none"> • Savoury and sweet breakfast items • Specialty breakfast items • Lunch and dinner rolls • Sweet yeast • Festive baking, specific to cultural feasts and celebrations • Health and diet specific items, e.g. Gluten free, fat free. <p>Product characteristics is related to:</p> <ul style="list-style-type: none"> • Colour • Consistency and texture
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- Moisture content
- Mouth feel and eating properties
- Appearance.

Equipment may include:

- Ovens
- Trays
- Racks
- Bowls
- Mixing machine
- Scales
- Rings, tins, moulds
- Fridge, freezer
- Blenders
- Dough break
- Rolling pin
- Piping bags and nozzles
- Wooden spoons
- Cutters.

Techniques should include:

- Beating
- Whisking
- Folding

- Rolling
- Laminating
- Creaming
- Kneading
- Incorporating fat.

Enterprise requirements and standards should relate to:

- Scale to correct weight
- Colour
- Consistency
- Texture
- Moisture
- Mouth feel
- Appearance
- Saleability.

Oven conditions may be related to:

- Colour
- Shape
- Crust structure
- Temperature
- Rack position
- Cooking times
- Moisture.

Fillings and coatings/icing and decorations may include:

- Fruits
- Biscuits
- Chocolate
- Flowers and leaves
- Herbs
- Croquant
- Creams
- Glazes
- Icings
- Icing sugar or chocolate powder
- Fruit sauces
- Nuts and dried fruits
- Jams
- Mousses
- Custards
- Jellies
- Meringue
- Ganache.

Service equipment may include:

- Ceramics
- Glass

- Crystal
- Mirrors
- Trays
- Croquant stands
- Sugar work stands
- Chocolate stands
- Display cabinets.

Store at correct temperature and conditions of storage may relate to:

- Away from strong odours
- Appropriate containers
- Labelling
- Cool room temperature
- Cool room placement
- Length of time in cool storage
- Freezer temperature
- Length of time in freezer storage.

Assessment Guide

The following skills and knowledge must be assessed as part of this unit:

- Knowledge of the quality characteristics of bakery products, including classical, modern/contemporary and culturally specific
- Knowledge of the appropriate quality indicators, such as taste, texture, structure, shape and size to industry and/or enterprise standards
- Knowledge of the principles of the production of bakery products

- Ability to maintain hygiene and food safety requirements
- Knowledge of commodities
- Knowledge of the historical and cultural aspects of bakery products and their role on the menu and in the industry.

Linkages To Other Units

- Comply with workplace hygiene procedures
- Implement occupational health and safety procedures
- Prepare and store food
- Work effectively with colleagues and customers
- Maintain strategies for safe food
- Present and display food products
- Apply basic techniques of commercial cookery
- Other food units as appropriate, pastry, cakes, yeast goods, desserts, buffet, food service operation.

Critical Aspects of Assessment

Evidence of the following is essential:

- Knowledge of the varieties and characteristics of bakery products classifications, including classical and modern, size, shape, structure and assembly, according to industry and enterprise standards
- Demonstration of commodity knowledge including quality aspects
- Demonstrated ability to safely and hygienically handle products
- Knowledge of specific terminology related to bakery products
- Demonstrated ability to prepare a variety of bakery products from at least six different recipes and cultural backgrounds

- Demonstration of creative and artistic skills in preparation, decoration and display of bakery products
- Demonstrated ability to store a range of bakery products to industry and enterprises standards
- Knowledge of appropriate portion control.

Context of Assessment

This unit may be assessed on or off the job:

- Assessment should include practical demonstration of the preparation, decoration and display of bakery products within typical workplace conditions and timeframes either in the workplace or through a simulation activity, supported by a range of methods to assess underpinning knowledge
- Assessment must relate to the individuals work area or area of responsibility
- Demonstration of skills on more than one occasion.

Resource Implications

Training and assessment must include access and use to a fully equipped commercial kitchen, use of real ingredients and service equipment.

Assessment Methods

The following methods may be used to assess competency for this unit:

- Observation of practical candidate performance
- Oral and written questions
- Third party reports completed by a supervisor
- Project and assignment work
- Sampling of dishes prepared by the student.

Key Competencies in this Unit

Level 1 = competence to undertake tasks effectively

Level 2 = competence to manage tasks

Level 3 = competence to use concepts for evaluating

Key Competencies	Level	Examples
Collecting, organising and analysing information	2	Determine requirements of standard recipes and/or menu requirements; collect equipment, commodities and ingredients; select and obtain commodities; organise ingredients and task sheets
Communicating ideas and information	1	Share information with other kitchen, floor service staff; read recipes, menus, instructions and orders
Planning and organising activities	2	Work within time constraints in a logical sequence; plan logical and efficient sequence and timing of tasks
Working with others and in teams	1	Work cooperatively with other team members
Using mathematical ideas and techniques	1	Calculate quantities and portions against standard recipes and/or menu requirements
Solving problems	1	Identify and correct problems in the preparation and production of products, such as ingredient quality and equipment failure
Using technology	1	Using of mechanical kitchen equipment including weighing equipment