

<b>UNIT TITLE:</b> PREPARE HOT, COLD AND FROZEN DESSERT	<b>NOMINAL HOURS:</b> 55
<b>UNIT NUMBER:</b> D1.HCC.CL2.14	
<b>UNIT DESCRIPTOR:</b> This unit deals with skills and knowledge required by cooks, chefs and patissiers to prepare, produce and store a range of high quality hot, cold and frozen desserts in commercial food production environments	
<b>ELEMENTS AND PERFORMANCE CRITERIA</b>	<b>UNIT VARIABLE AND ASSESSMENT GUIDE</b>
<p><b>Element 1: Prepare and produce a range of hot, cold and frozen desserts</b></p> <p><b>1.1</b> Select required <i>commodities</i> according to recipe and production requirements</p> <p><b>1.2</b> Prepare a variety of <i>hot desserts</i> according to standard recipes and enterprise standards</p> <p><b>1.3</b> Prepare a range of <i>cold desserts</i> according to standard recipes and enterprise standards</p> <p><b>1.4</b> Prepare a range of <i>frozen desserts</i> according to standard recipes and enterprise standards</p> <p><b>1.5</b> Use appropriate <i>equipment</i> to prepare hot, cold and frozen desserts</p> <p><b>1.6</b> Use correct <i>techniques</i> to produce hot, cold and frozen desserts to enterprise standards</p> <p><b>1.7</b> Produce hot, cold and frozen desserts to <i>enterprise requirements and standards</i></p> <p><b>1.8</b> Select <i>correct cooking conditions</i> for hot, cold and frozen desserts</p>	<p><b>Unit Variables</b></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 and producing a range of hot, cold and frozen desserts the sauces and garnishes required to compliment the desserts and storing a variety of desserts 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"> <li>• Flours</li> <li>• Sugars</li> <li>• Fruits</li> <li>• Nuts</li> <li>• Eggs</li> <li>• Milk</li> <li>• Cream</li> <li>• Gelatin</li> </ul>

<p><b>Element 2: Prepare and store sweet sauces</b></p> <p><b>2.1</b> Select required commodities according to recipe and production requirements</p> <p><b>2.2</b> Prepare and produce a range of sweet sauces to enterprise requirements and standards</p> <p><b>2.3</b> <i>Store sweet sauces</i> for use in a service period or for use at another occasion</p> <p><b>Element 3: Prepare accompaniments, garnishes and decorations</b></p> <p><b>3.1</b> Plan <i>accompaniments, garnishes and decorations</i> for desserts</p> <p><b>3.2</b> Prepare accompaniments, garnishes and decorations for desserts</p> <p><b>Element 4: Store hot, cold and frozen desserts</b></p> <p><b>4.1</b> <i>Store</i> desserts at appropriate temperature and conditions to maintain quality, freshness and customer appeal</p> <p><b>4.2</b> Pack down desserts to ensure taste, appearance and textures are maintained</p>	<ul style="list-style-type: none"> <li>• Flavourings and essences</li> <li>• Chocolate.</li> </ul> <p>Hot desserts may include:</p> <ul style="list-style-type: none"> <li>• Soufflés</li> <li>• puddings</li> <li>• Pies</li> <li>• Custards</li> <li>• Rice</li> <li>• Crepes</li> <li>• Omelets</li> <li>• Fritters</li> <li>• Fruits.</li> </ul> <p><i>Cold desserts</i> may include:</p> <ul style="list-style-type: none"> <li>• Tarts</li> <li>• Flans</li> <li>• Soufflés</li> <li>• Bavarois</li> <li>• Mousses</li> <li>• Fruits</li> <li>• Charlottes</li> <li>• Crème caramel.</li> </ul>
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Frozen desserts may include:

- Ice creams
- Parfaits
- Coupes
- Bombes
- Sorbets
- Gelati
- Fruits.

*Equipment* may include:

- Ovens
- Trays
- Racks
- Bowls
- Mixing machine
- Scales
- Rings, tins and moulds
- Fridge and freezer
- Ice cream machine
- Blenders.

*Techniques* should include:

- Beating
- Whisking
- Folding.

Enterprise requirements and standards should relate to:

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

Correct cooking conditions may include:

- Oven temperature
- Moisture
- Size and shape of trays and moulds
- Racking
- Times
- Refrigerator and/or freezer temperature.

Store sweet sauces may relate to:

- Keeping at correct hot, cold or frozen temperature
- Retaining texture, consistency, flavour
- Keeping away from strong odours
- Using appropriate containers
- Labelling correctly.

Accompaniments, garnishes and decorations may include:

- Fruits
- Biscuits
- Chocolate
- Flowers and leaves
- Herbs
- Croquant
- Creams.

*Store* relates to:

- 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 hot, cold and frozen desserts, 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 hot, cold and frozen desserts
- Demonstrated ability to safely and hygienically handle products
- Knowledge of commodities

- Knowledge of the historical and cultural aspects of hot, cold and frozen desserts and the menu
- Ability to handle and store hot, cold and frozen deserts.

#### **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 desserts
- Present and display food products
- Apply basic techniques of commercial cookery
- Other food units as appropriate, pastry, cakes, yeast goods, desserts, buffet and food service.

#### **Critical Aspects of Assessment**

Evidence of the following is essential:

- Knowledge of the characteristics of hot, cold and frozen desserts, decorations, garnishes and sauces, classical and modern, size, shape, structure and assembly according to industry and enterprise standards
- Demonstration of commodity knowledge, including quality aspects
- Safe and hygienic handling of products
- Knowledge of appropriate portion control
- Knowledge of specific terminology related to hot, cold and frozen desserts

- Demonstrated ability to prepare a variety of hot, cold and frozen desserts
- Demonstration of creative artistic skills in preparation and decoration of hot, cold and frozen desserts
- Demonstrated ability to prepare and store a range of hot, cold and frozen desserts, decorations, garnishes and sauces to industry and enterprise standards.

#### **Context of Assessment**

This unit may be assessed on or off the job

- Assessment should include practical demonstration 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
- Preparation, decoration and display of hot, cold and frozen desserts within typical workplace conditions and timeframes.

#### **Resource Implications**

Training and assessment must include access and use to a fully equipped commercial kitchen; and use of real ingredients and service equipment; and access to workplace standards, procedures, policies, guidelines, tools and 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*

<b>Key Competencies</b>	<b>Level</b>	<b>Examples</b>
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 and floor service staff; read recipes, menus and instructions and orders
Planning and organising activities	2	Complete preparation, <i>mise-en-place</i> ; plan and organise the preparation of hot, cold and frozen desserts; work within time constraints in a logical sequence
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 hot, cold and frozen desserts, such as ingredient quality
Using technology	1	Use mechanical kitchen equipment including weighing equipment