

UNIT TITLE: PRESENT DESSERTS		NOMINAL HOURS: 50
UNIT NUMBER: D1.HPA.CL4.06		
UNIT DESCRIPTOR: This unit deals with skills and knowledge required by cooks, chefs and patissiers to present or display a range of high quality deserts in commercial food production environments		
ELEMENTS AND PERFORMANCE CRITERIA	UNIT VARIABLE AND ASSESSMENT GUIDE	
<p>Element 1: Plan dessert display</p> <p>1.1 Plan <i>dessert display</i> appropriate to location, facilities and equipment</p> <p>1.2 Plan appropriate amount and <i>variety</i> for event and or service period</p> <p>1.3 Plan appropriate <i>sauces and garnishes</i></p> <p>Element 2: Present plated dessert</p> <p>2.1 <i>Portion</i> deserts</p> <p>2.2 Plate and <i>present and/or decorate</i> desserts</p> <p>2.3 Control service <i>temperature</i> of desserts</p> <p>Element 3: Present dessert display</p> <p>3.1 Portion, decorate, arrange dessert display</p> <p>3.2 Prepare dessert <i>service equipment</i></p> <p>3.3 Control volume for quality during event and/or service period</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 presenting/displaying 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>Dessert display</i> may be related to:</p> <ul style="list-style-type: none"> • Trolley • Buffet • Refrigerated display • Access by staff and customers <p><i>Variety</i> may be related to:</p> <ul style="list-style-type: none"> • Textures • Styles • Shapes • Colours • Temperatures 	

- Puddings
- Pies, tarts and flans
- Fritters
- Custards
- Creams
- Prepared fruits
- Bavarois, mousse and hot/cold soufflés
- Sorbet, ice creams and parfaits.

Sauces and garnishes may include:

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

Portion may relate to :

- Ease of service by staff and/or customer
- According to enterprise requirements.

Present may include:

- According to enterprise standards
- According to customers requests
- According to menu description.

Decorate may include:

- Glazes
- Icings
- Chocolate
- Icing sugar or chocolate powder
- Fresh fruits
- Fruit sauces
- Nuts and dried fruits.

Service temperature should relate to:

- Hot
- Cold
- Frozen
- Room temperature.

Service equipment may include:

- Ceramics
- Glass
- Crystal
- Mirrors
- Trays
- Croquant stands
- Sugar work stands
- Chocolate stands.

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 presentation 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 present 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 and display food products
- Apply basic techniques of commercial cookery
- Other food units as appropriate, including 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, such as 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 and presentation
- Knowledge of specific terminology related to hot, cold and frozen desserts
- Demonstrated ability to present a variety of hot, cold and frozen desserts
- Demonstration of creative artistic skills in presentation and decoration of hot, cold and frozen desserts
- Demonstrated ability to present a range of hot, cold and frozen desserts, decorations, garnishes and sauces to industry and enterprises 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
- Presentation, 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 of a fully equipped commercial kitchen, 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

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 and floor service staff; reading recipes, menus, instructions and orders
Planning and organising activities	2	Complete preparation, <i>mise-en-place</i> ; plan and organise the display and presentation 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 presentation and display of desserts such as ingredient appearance/quality
	Using technology	1	Use mechanical kitchen equipment including weighing equipment