

U15202: Prepare and cook basic pastry dishes

Unit Descriptor:

This unit describes the competence required to effectively prepare and cook hot and cold sauces.

The unit describes the essential abilities of:

- Knowing what type, quality and quantity of pastry ingredients are required.
- Knowing what safe working practices should be followed when preparing and cooking basic fresh pastry
- Knowing what quality points to look for in different types of fresh pastry.
- Operating within organizational procedures.

ELEMENT

PERFORMANCE CRITERIA

To be competent you must achieve the following:

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| 1. Prepare basic pastry dishes | <p>1.1 Preparation areas and equipment satisfy health and safety requirements and are ready for use.</p> <p>1.2 Pastry ingredients are of the type, quality and quantity required.</p> <p>1.3 Any problems identified with the quality of pastry ingredients are reported promptly to the appropriate person.</p> <p>1.4 Pastry is prepared using appropriate basic preparation methods and processing methods to meet quality requirements.</p> <p>1.5 Prepared pastry not for immediate consumption is stored correctly.</p> |
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- 1.6 Preparation areas and equipment are cleaned correctly after use.
 - 1.7 Waste is handled correctly, ready for appropriate dispatch methods.
 - 1.8 Unexpected situations are dealt with effectively and the appropriate person(s) informed where necessary.
 - 1.9 All work is prioritised and carried out in an organised and efficient manner in accordance with safety and hygiene regulations and organisational procedures.
2. Cook basic pastry dishes
- 2.1 Cooking areas and suitable **equipment** satisfy health and safety requirements and are ready for use.
 - 2.2 **Pastry** and other ingredients are of the type, **quality** and quantity required.
 - 2.3 Any **problems** identified with the pastry and other ingredients are promptly reported to the appropriate person
 - 2.4 Pastry is correctly combined with other ingredients ready for cooking.
 - 2.5 **Pastry dishes** are cooked using appropriate **cooking methods** to meet quality requirements.
 - 2.6 Pastry dishes are finished using appropriate **finishing methods**.
 - 2.7 Pastry dishes not for immediate consumption are stored correctly.
 - 2.8 Cooking areas and equipment are correctly cleaned after use.

- 2.9 Waste is handled correctly ready for appropriate dispatch methods.
- 2.10 Unexpected situations are dealt with effectively and the appropriate people informed where necessary.
- 2.11 All work is prioritised and carried out in an organised and efficient manner in accordance with safety and hygiene regulations and organisational procedures.

RANGE STATEMENT

You must cover the items below:

Element 1: Prepare basic pastry dishes

A. Equipment:

- (i) sieve
- (ii) scale
- (iii) pastry cutter
- (iv) scissors
- (v) knife
- (vi) rolling pin
- (vii) mixer
- (viii) dish

B. Pastry:

- (i) short
- (ii) sweet
- (iii) suet
- (iv) choux

C. Problems:

- (i) in terms of freshness
- (ii) in terms of quantity

D. Basic preparation methods:

- (i) rubbing in
- (ii) mixing
- (iii) relaxing
- (iv) kneading

E. Processing methods:

- (i) cutting
- (ii) rolling
- (iii) shaping
- (iv) lining

F. Quality:

- (i) texture
- (ii) aroma
- (iii) consistency
- (iv) flavor

Element 2: Cook basic pastry dishes**G. Equipment/utensils:**

- (i) oven
- (ii) bake sheet
- (iii) pastry brush

H. Pastry:

- (i) short
- (ii) sweet
- (iii) suet
- (iv) choux
- (v) frozen
- (vi) convenience
- (vii) puff
- (viii) flaky

I. Cooking methods:

- (i) baking
- (ii) steaming
- (iii) filling

J. Finishing methods:

- (i) dusting
- (ii) filling
- (iii) piping

K. Pastry dishes:

- (i) pies
- (ii) tartlets
- (iii) tarts
- (iv) pudding

L. Quality:

- (i) texture
- (ii) appearance
- (iii) aroma

UNDERPINNING KNOWLEDGE AND SKILLS**Health and Safety**

1. What safe working practices should be followed when preparing basic fresh pastry.
2. What safe working practices should be followed when cooking basic pastry dishes.

Food Hygiene

3. Why it is important to keep preparation areas and equipment hygienic when preparing basic fresh pastry.
4. What the main contamination threats are when preparing and storing basic fresh pastry.
5. Why time and temperature are important when preparing basic fresh pastry.
6. Why prepared basic pastry should be stored at the required safe temperature before cooking.
7. Why it is important to keep cooking areas and equipment hygienic when cooking pastry dishes.
8. What the main contamination threats are when cooking and storing basic pastry dishes.
9. Why time and temperature are important when cooking basic pastry dishes.
10. Why basic pastry dishes not for immediate consumption should be cooled rapidly or maintained at a safe hot temperature after cooking.

Product Knowledge

11. What quality points to look for in different types of fresh pastry.
12. What basic preparation methods are suitable for different types of basic fresh pastry.
13. What quality points to look for in cooked basic pastry dishes.
14. What basic cooking methods are suitable for different types of basic pastry dishes.
15. How to identify when different types of pastry are cooked to dish requirements.

Healthy Catering Practices

16. Which products could be used to substitute high fat ingredients when preparing basic fresh pastry.
17. Which fat/oils can contribute to healthier catering practices.
18. Why increasing the fibre content of basic fresh pastry can contribute to healthy catering practices.
19. Why reducing the amount of sugar in basic fresh pastry can contribute to healthy catering practices.

EVIDENCE GUIDE**(1) Critical Aspects of Evidence**

- Totally through performance evidence in the form of observation
- Performance evidence in the form of observation to cover **performance criteria 1.1, 1.2, 1.4 and 1.6** and a minimum of:
 - **5 from the range of A**
 - **2 from the range of B**
 - **2 from the range of C**
 - **2 from the range of D**
 - **3 from the range of E**
 - **4 from the range of F**
- Performance evidence should be demonstrated on at least two (2) occasions.
performance evidence in the form of observation to cover **performance criteria 2.1, 2.2, 2.4, 2.5, 2.6 and 2.8** and a minimum of:
 - 3 from the range of E**
 - 3 from the range of H**
 - 2 from the range of C**
 - 2 from the range of I**
 - 2 from the range of J**
 - 3 from the range of K**
 - 3 from the range of L**

- Supplementary evidence in the form of questioning and/or witness testimony to cover the rest of the performance criteria and range.
- Evidence to cover underpinning knowledge must be assessed using questioning which may be oral, written or using visual aids.

(2) Methods of Assessment

- Observation reports by assessors of how you:
 - prepare basic pastry dishes
 - cook basic pastry dishes
- Answers to oral or written questions from your assessor.
- Witness statements from colleagues, line managers that provide evidence of how you:
 - prepare basic pastry dishes
 - cook basic pastry dishes
- A personal statement describing how you:
 - prepare basic pastry dishes
 - cook basic pastry dishes

(3) Context of Assessment

Evidence for this unit may come from assessment on-the-job or in a realistic working environment.