



REPUBLIC OF KENYA

COMPETENCY BASED CURRICULUM

FOR

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS)

LEVEL 6

PROGRAMME CODE: 0721 0654 B



**TVET CDACC
P.O. BOX 15745-00100
NAIROBI**

DESSERTS PREPARATION

UNIT CODE: HOS/CU/FP/CR/09/6/B

Relationship to Occupational Standards

This unit addresses the unit of competency: **Prepare desserts**

Duration of Unit: 200 hours

Unit Description

This unit specifies the competencies required to plan, prepare and present desserts.

Summary of Learning Outcomes

1. Preparing desserts
2. Preparing mousses
3. Preparing cream custards
4. Preparing sweet sauces
5. Preparing hot/frozen desserts

Learning Outcomes, Content and Methods of Assessment

Learning Outcome	Content	Methods of Assessment
1. Preparing desserts	<ul style="list-style-type: none">• Define desserts• Importance of desserts in meal planning• Ingredients for desserts• Identification and selection of equipment used for desserts• Special dietary requirements in desserts preparation• Preparation of mousses• Desserts presentations	<ul style="list-style-type: none">• Observation• Oral• Written• Assignments• Supervised exercises
2. Preparing mousses	<ul style="list-style-type: none">• Define mousses• Ingredients for mousses• Identification and selection of equipment used for mousses• Special dietary requirements in mousses preparation	<ul style="list-style-type: none">• Observation• Oral• Written• Assignments• Supervised exercises

Learning Outcome	Content	Methods of Assessment
	<ul style="list-style-type: none"> • Preparation of mousses • Mousses presentations 	
3. Preparing cream custards	<ul style="list-style-type: none"> • Define cream custards • Ingredients for cream custards • Identification and selection of equipment used for cream custards • Special dietary requirements in cream custards preparation • Preparation of cream custards • Cream custards presentations 	<ul style="list-style-type: none"> • Observation • Oral • Written • Assignments • Supervised exercises
4. Preparing sweet sauces	<ul style="list-style-type: none"> • Define sweet sauces • Ingredients for sweet sauces • Identification and selection of equipment used for sweet sauces • Special dietary requirements in sweet sauces preparation • Preparation of sweet sauces • Sweet sauces presentations 	<ul style="list-style-type: none"> • Observation • Oral • Written • Assignments • Supervised exercises
5. Preparing hot/frozen desserts	<ul style="list-style-type: none"> • Define hot/frozen desserts • Ingredients for hot/frozen desserts • Identification and selection of equipment used for hot/frozen desserts • Special dietary requirements in hot/frozen desserts preparation • Preparation of hot/frozen desserts • Hot/frozen desserts presentations 	<ul style="list-style-type: none"> • Observation • Oral • Written • Assignments • Supervised exercises

Suggested Methods of Instruction

- Instructor led facilitation of theory

- Demonstration by trainer
- Practice by trainee
- Group discussions

Recommended Resources

- Classroom/individual stove kitchen/production kitchen
 - A variety of ingredients
 - Projector and laptop
- Whiteboard