



REPUBLIC OF KENYA

COMPETENCY BASED CURRICULUM

FOR

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS)

KNQF LEVEL: 5

ISCED PROGRAMME CODE: 1013 454 B



TVET CDACC
P.O. BOX 15745-00100
NAIROBI

PASTRIES

UNIT CODE: HOS/CU/FP /CR/09/5/B

Relationship to Occupational Standards

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

Duration of Unit: 70 hours

Unit Description

This unit specifies the competencies required to plan, prepare and present breads. It involves preparing: white, whole meal, sweet yeast, deep fried, puff pastry, special and unleavened breads

Summary of Learning Outcomes

1. Prepare short crust pastry
2. Prepare flaky/rough puff pastry
3. Prepare choux paste
4. Prepare sugar paste

Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods
1. Prepare short crust pastry Eg pie, tarts, flans, cornish pastry	<ul style="list-style-type: none">• Define pastries• Types of pastries and pastry products• Uses of pastries• General rules for pastry making• Pastry finishing products<ul style="list-style-type: none">• Glazes• Icing sugar• Egg washing• Sugar syrup• Commercial glazes• Characteristics of good quality pastry and pastry products• Preparation and production of short crust pastry• Faults of short crust pastry• Presentation of pastries• Stogage of pastry and pastry products	<ul style="list-style-type: none">• Observation• Oral questioning• Assignments• Supervised exercises• Practical assessments• Written tests

Learning Outcome	Content	Suggested Assessment Methods
2. Prepare flaky/rough puff pastry	<ul style="list-style-type: none"> Preparation and production of flaky/rough puff pastry Faults of short flaky/rough puff pastry 	<ul style="list-style-type: none"> Observation Oral questioning Assignments Supervised exercises Practical assessments Written tests
3. Prepare choux paste	<ul style="list-style-type: none"> Preparation and production of choux paste Faults of short choux paste 	<ul style="list-style-type: none"> Observation Oral questioning Assignments Supervised exercises Practical assessments Written tests
4. Prepare sugar paste	<ul style="list-style-type: none"> Preparation and production of sugar paste Faults of sugar paste Other varieties of pastries 	<ul style="list-style-type: none"> Observation Oral questioning Assignments Supervised exercises Practical assessments Written tests

Suggested Delivery Methods

- Instructor led facilitation of theory
- Demonstration by trainer
- Practice by trainee
- Group discussions
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Recommended Resources

- Fully equipped operational commercial/institutional kitchen including industry-current tools and equipment
- A variety of ingredients
- Table linen