



**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"><li>• Define pastries</li><li>• Types of pastries and pastry products</li><li>• Uses of pastries</li><li>• General rules for pastry making</li><li>• Pastry finishing products<ul style="list-style-type: none"><li>• Glazes</li><li>• Icing sugar</li><li>• Egg washing</li><li>• Sugar syrup</li><li>• Commercial glazes</li></ul></li><li>• Characteristics of good quality pastry and pastry products</li><li>• Preparation and production of short crust pastry</li><li>• Faults of short crust pastry</li><li>• Presentation of pastries</li><li>• Storage of pastry and pastry products</li></ul>	<ul style="list-style-type: none"><li>• Observation</li><li>• Oral questioning</li><li>• Assignments</li><li>• Supervised exercises</li><li>• Practical assessments</li><li>• Written tests</li></ul>

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

#### **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