



**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**

## PASTRIES

**UNIT CODE:** HOS/CU/FP/CR/08/6/B

### Relationship to Occupational Standards

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

**Duration of Unit:** 260 hours

### Unit Description

This unit specifies the competencies required to plan, prepare and present a range of pastries. It involves preparing cakes, pastries, tarts, pies, flans and cookies.

### Summary of Learning Outcomes

1. Preparing cakes
2. Preparing basic pastries
3. Preparing tarts and pies
4. Preparing flans
5. Preparing cookies

### Learning Outcomes, Content and Methods of Assessment

Learning Outcome	Content	Suggested Assessment Methods
1. Preparing cakes	<ul style="list-style-type: none"><li>• Define cakes and baking</li><li>• Different types of cakes</li><li>• Baking equipment and other equipment used in cake making</li><li>• Ingredients for making different types of cakes</li><li>• Oven preparation and temperatures</li><li>• Cake decorating</li><li>• Presenting cakes</li></ul>	<ul style="list-style-type: none"><li>• Observation</li><li>• Oral</li><li>• Written</li><li>• Assignments</li><li>• Supervised exercises</li></ul>
2. Preparing basic pastries	<ul style="list-style-type: none"><li>• Ingredients for making pastries</li><li>• Preparing of various types of pastries using given recipes</li><li>• Presenting pastries</li></ul>	<ul style="list-style-type: none"><li>• Observation</li><li>• Oral</li><li>• Written</li><li>• Assignments</li><li>• Supervised exercises</li></ul>

<b>Learning Outcome</b>	<b>Content</b>	<b>Suggested Assessment Methods</b>
3. Preparing tarts and pies	<ul style="list-style-type: none"> <li>• Define tarts and pies</li> <li>• Uses of tarts and pies</li> <li>• Ingredients for making tarts and pies</li> <li>• Recipes for preparing tarts and pies</li> <li>• Preparation of tarts and pies using given recipes</li> <li>• Presentation of tarts and pies</li> </ul>	<ul style="list-style-type: none"> <li>• Observation</li> <li>• Oral</li> <li>• Written</li> <li>• Assignments</li> <li>• Supervised exercises</li> </ul>
4. Preparing flans	<ul style="list-style-type: none"> <li>• Define flans</li> <li>• Uses of flans</li> <li>• Ingredients for making flans</li> <li>• Recipes for preparing flans</li> <li>• Presentation</li> </ul>	<ul style="list-style-type: none"> <li>• Observation</li> <li>• Oral</li> <li>• Written</li> <li>• Assignments</li> <li>• Supervised exercises</li> </ul>
5. Preparing cookies	<ul style="list-style-type: none"> <li>• Define cookies</li> <li>• Types of cookies</li> <li>• Uses of cookies</li> <li>• Ingredients for making cookies</li> <li>• Preparation of various types of cookies using given recipes</li> <li>• Presentation</li> </ul>	<ul style="list-style-type: none"> <li>• Observation</li> <li>• Oral</li> <li>• Written</li> <li>• Assignments</li> <li>• Supervised exercises</li> </ul>

### **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
- White board
- Laptop