

## **PASTRY PRODUCTION**

**UNIT CODE:** FOP/CU/BT/CR/04/4/B

### **Relationship to Occupational Standards**

This unit addresses the Unit of Competency: Produce pastry products

**Duration of Unit:** 120 hours

### **Unit Description**

This unit covers the competencies required to produce pastry products. It involves planning and preparing for production of pastry products, preparing and processing of pastry dough, lamination of pastry dough and baking selected pastry products. It also entails preparing pastry products for display and dispatch.

### **Summary of Learning Outcomes**

1. Plan and prepare for production of pastry products
2. Prepare pastry dough
3. Laminate pastry dough
4. Prepare pastry product for baking
5. Prepare pastry products for display and dispatch
6. Bake selected pastry products

### **Learning Outcomes, Content and Suggested Assessment Methods**

<b>Learning Outcome</b>	<b>Content</b>	<b>Suggested Assessment Methods</b>
1. Plan and prepare for production of pastry products	<ul style="list-style-type: none"><li>• Introduction to baking of pastry products</li><li>• Definition of terms</li><li>• Safety in the bakery</li><li>• Food hygiene and sanitation</li><li>• Pastry products ingredients</li><li>• Pastry products preparation methods</li><li>• Types of pastry products</li><li>• Legal framework relating to baked products</li><li>• Principles of Costing</li><li>• Sustainable resource use</li></ul>	<ul style="list-style-type: none"><li>• Written tests</li><li>• Oral questioning</li><li>• Interview</li><li>• Portfolio</li><li>• Third party report</li></ul>

	<ul style="list-style-type: none"> <li>• Waste management</li> </ul>	
2. Prepare pastry dough	<ul style="list-style-type: none"> <li>• Pastry product recipe balancing</li> <li>• Pastry products ingredients</li> <li>• Tools and equipment for pastry dough making and their uses</li> <li>• Methods of pastry dough preparation</li> <li>• Pastry dough preparation faults: causes and remedies</li> </ul>	<ul style="list-style-type: none"> <li>• Written tests</li> <li>• Oral questioning</li> <li>• Interview</li> <li>• Portfolio</li> <li>• Third party report</li> </ul>
3. Laminate pastry dough	<ul style="list-style-type: none"> <li>• Tools and equipment for pastry dough lamination</li> <li>• Pastry dough lamination procedure</li> <li>• Pastry dough lamination faults: Causes and remedies</li> </ul>	<ul style="list-style-type: none"> <li>• Written tests</li> <li>• Oral questioning</li> <li>• Interview</li> <li>• Portfolio</li> <li>• Third party report</li> </ul>
4. Prepare pastry product for baking	<ul style="list-style-type: none"> <li>• Oven setting and control</li> <li>• Pastry product preparation tools and equipment</li> <li>• Cutting pastry dough</li> <li>• Filling/stuffing of pastry products</li> <li>• Faults in preparation of pastry products: Causes and remedies</li> </ul>	<ul style="list-style-type: none"> <li>• Written tests</li> <li>• Oral questioning</li> <li>• Interview</li> <li>• Portfolio</li> <li>• Third party report</li> </ul>
5. Prepare pastry products for display and dispatch	<ul style="list-style-type: none"> <li>• Tools and equipment used in preparing pastry products for display and dispatch</li> <li>• Materials for wrapping and packaging pastry products</li> <li>• Packaging and displaying of various pastry products</li> <li>• Storage of pastry products</li> </ul>	<ul style="list-style-type: none"> <li>• Written tests</li> <li>• Oral questioning</li> <li>• Interview</li> <li>• Portfolio</li> <li>• Third party report</li> </ul>

6. Bake selected pastry products	<ul style="list-style-type: none"> <li>• Baking of pastry products <ul style="list-style-type: none"> <li>○ Recipe balancing/adjustment</li> <li>○ Weighing ingredients</li> <li>○ Ingredients mixing</li> <li>○ Pastry dough preparation</li> <li>○ Pastry dough lamination</li> <li>○ Pastry dough cutting</li> <li>○ Pastry dough filling/stuffing</li> <li>○ Glazing pastry products</li> <li>○ Baking the pastry products</li> </ul> </li> <li>• Prepare pastry products for display and dispatch</li> </ul> <p>NB: Pastry products to be covered</p> <ul style="list-style-type: none"> <li>• Puff</li> <li>• Danish</li> <li>• Short</li> <li>• Choux</li> <li>• Sweet</li> </ul>	<ul style="list-style-type: none"> <li>• Observation</li> <li>• Portfolio</li> <li>• Written tests</li> <li>• Oral questioning</li> <li>• Interview</li> <li>• Portfolio</li> <li>• Third party report</li> </ul>

### **Suggested Methods of Instruction:**

- Direct instruction
- Field trips
- Discussions
- Demonstration by trainer
- Practice by the trainee

### **List of Recommended Resources:**

- Computers,
- Stationery,
- Assorted raw materials
  - Flour
  - Fat
  - Sugar

- Yeast
- Improvers
- Preservatives
- Colouring
- Assorted fruits
- Pastry margarine
- Eggs
- Salt
- Tools and equipment
  - Ovens
  - Mixers
  - Bowls
  - Weighing scales
  - Pastry sheeter
  - Pastry cutters
  - Pastry brush
  - Rolling pin
  - Thermometer
- Energy
  - Gas
  - Electricity
  - Oil
  - Charcoal
  - Wood
- Water
  - Piped water
  - Chilled water
- PPEs:
  - Aprons,
  - Hair nets,
  - Safety boots,
  - Face masks
  - Dust coats
  - Chef hats
  - Hand gloves
  - Oven gloves
- General Supplies:
  - Cleaning materials
  - Laboratory materials and reagents
  - Packaging materials