REPUBLIC OF KENYA

COMPETENCY BASED CURRICULUM

FOR

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS)

KNQF LEVEL: 4

ISCED PROGRAMME CODE: 1013 354 B

TVET CDACC
P.O. BOX 15745-00100
NAIROBI

PREPARATION OF DESSERTS

UNIT CODE: HOS/CU/FP/CR/07/4/B

Relationship to Occupational Standards

This unit addresses the unit of competency: Prepare Desserts

Duration of Unit: 60 hours

Unit Description

This unit covers the competencies required to prepare desserts. It involves planning for preparation of desserts, controlling cost of desserts, preparing desserts ingredients, preparation of desserts and their presentation. It also entails carrying out housekeeping activities.

Summary of Learning Outcomes

1. Plan for preparation of desserts
2. Control dessert costs
3. Prepare desserts ingredients
4. Prepare desserts
5. Present desserts
6. Carry out housekeeping activities

Learning Outcomes, Content and Methods of Assessment

Learning Outcome	Content	Suggested Assessment Methods
1. Plan for preparation of desserts	- Introduction to desserts - Definition of terms and concepts - Safety and hygiene rules in the kitchen - Types of desserts - Planning for preparation of desserts - Ingredients - Tools and equipment - Time	- Observation - Written tests - Oral questioning - Portfolios - Third party reports
Control desserts costs	- Introduction to cost control - Definition of terms and concepts - Importance of cost control - Equipment and tools used in cost control - Determination of production cost - Determination of selling price - Minimising costs - Food cost control records	- Observation - Written tests - Oral questioning - Portfolios - Third party reports
Prepare dessert ingredients	- Introduction to ingredients preparation - Definition of terms and concepts - Ingredients for preparation of desserts - Unit of purchase - Preservation of nutrients during desserts ingredients preparation - Methods of preparing ingredients for desserts	- Observation - Written tests - Oral questioning - Portfolios - Third party reports

Learning Outcome	Content	Suggested Assessment Methods
3. Prepare desserts	- Definition of terms and concepts - Types of desserts, their nutritional value and other benefits to the body - Faults in desserts preparation and their remedies - Methods of preparing different desserts - Preparation of a variety of desserts - Making desserts healthier - Quality control aspects in dessert preparation - Emerging trends in dessert preparation	- Observation - Written tests - Oral questioning - Portfolios - Third party reports
4. Present desserts	- Introduction to dessert presentation - Definition of terms and concepts - Tools and equipment for dessert presentation and their selection - Garnishing of desserts - Portioning of desserts - Presentation of desserts - Storage of desserts	- Observation - Written tests - Oral questioning - Portfolios - Third party reports
5. Carry out housekeeping activities	- Housekeeping and its significance - Care and maintenance of kitchen tools and equipment - Kitchen cleaning procedures - Record keeping - Types of wastes and their management - Waste disposal	- Observation - Written tests - Oral questioning - Portfolios - Third party reports

Suggested Methods of Instruction

- Direct instruction
- Demonstrations
- Question and answer
- Group discussions
- Assignments
- Projects
- Field trips

Recommended resources

- Functional kitchen
- A variety of dessert ingredients
- PPEs
- LCD projector
- White/black boards
- Stationery
- Table linen
- Dessert recipes
- Kitchen tools and equipment
- Desserts preparation and presentation equipment