

## PRODUCE PASTRY PRODUCTS

UNIT CODE: FOP/OS/BT/CR/04/5/B

### UNIT DESCRIPTION

This unit covers the competencies required to produce pastry products. It involves planning and preparing for production of pastry products, prepare and process pastry dough, bake the pastry product. It also entails preparing pastry products for packaging and maintaining pastry production records.

This standard applies in Baking Industry.

### ELEMENTS AND PERFORMANCE CRITERIA

ELEMENT	PERFORMANCE CRITERIA
1. Plan and prepare for production of pastry products	<p>1.1 <i>PPEs</i> are identified and used as per manufacturers' instructions.</p> <p>1.2 <i>Hygiene and sanitation requirements</i> are adhered to as per <i>legal requirements</i> workplace policy.</p> <p>1.3 <i>Pastry production ingredients</i> are identified and requisitioned based on product type.</p> <p>1.4 Pastry production <i>tools and equipment</i> are identified and assembled based on product type.</p> <p>1.5 Occupational safety and health requirements are observed as per <i>legal requirements</i>.</p>
2. Prepare pastry dough	<p>2.1 Pastry making tools are identified and assembled as per the product type.</p> <p>2.2 Ingredients are weighed based on product type, quantity and method.</p> <p>2.3 Pastry dough is made as per standard operating procedures.</p> <p>2.4 Pastry dough quality is assured as per the required standards.</p> <p>2.5 Pastry dough making tools and equipment are operated as per manufacturers' manual.</p>
3. Laminate pastry dough	<p>3.1 Pastry dough lamination tools are identified and used as per manufacturers' instructions.</p> <p>3.2 Pastry dough is pinned out and pastry margarine applied as per standard operating procedure.</p> <p>3.3 <i>Pastry dough is given turns</i> as per standard operating procedure and type of product.</p>
4. Prepare pastry product for baking	<p>4.1 Pinned pastry dough is cut, filled and shaped based on product type and customer requirement.</p> <p>4.2 Pastry products are panned and proofed as per standard operating procedure.</p>

	4.3 Pastry products are glazed as per product type and customer specification.
5. Prepare and bake the pastry product	5.1 Oven is preheated based on type and size of pastry product. 5.2 Oven is loaded as per standard operating procedure. 5.3 Baking time is set as per product type. 5.4 Baking is done as per type of oven and its standard operating procedure. 5.5 Pastry product is removed from the oven as per standard operating procedure.
6. Prepare pastry product for display and packaging	6.1 Pastry product is cooled based on product type, size and standard operating procedure. 6.2 <b>Faulty pastry products</b> are identified and isolated based on pastry product quality standards. 6.3 Pastry product is wrapped based on type, customer requirements and legal requirements. 6.4 Pastry products are packaged based on type and workplace policy. 6.5 Pastry products are stored as per standard operating procedures, workplace policy and legal requirements. 6.6 Pastry products are displayed and dispatched based on customer requirements/orders and legal requirements. 6.7 Pastry production records are maintained as per workplace policy.

## RANGE

This section provides work environments and conditions to which the performance criteria apply. It allows for different work environments and situations that will affect performance.

Variables	Range
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<ul style="list-style-type: none"> <li>• Pastry products may include but not limited to:</li> </ul>	<ul style="list-style-type: none"> <li>• Puff pastry <ul style="list-style-type: none"> <li>○ Meat pies</li> <li>○ Pork pies</li> <li>○ Fruit pies</li> <li>○ Vegetable pies</li> <li>○ Calzone pies</li> <li>○ Cream puff</li> </ul> </li> <li>• Danish pastry <ul style="list-style-type: none"> <li>○ Croissant</li> <li>○ Assorted fruit</li> <li>○ Cinnamon rolls</li> <li>○ Chelsea</li> <li>○ Wind mill</li> <li>○ Belgium Buns</li> </ul> </li> <li>• Short pastry <ul style="list-style-type: none"> <li>○ Biscuits</li> <li>○ Cookies</li> </ul> </li> <li>• Sweet pastry <ul style="list-style-type: none"> <li>○ Tarts</li> <li>○ Assorted desserts</li> </ul> </li> <li>• Swahili pastry <ul style="list-style-type: none"> <li>○ Chapati</li> <li>○ Mandazi</li> <li>○ Mahamri</li> <li>○ Samosa</li> <li>○ Spring rolls</li> </ul> </li> <li>• Choux pastry <ul style="list-style-type: none"> <li>○ Profiteroles</li> <li>○ Ecclairs</li> </ul> </li> <li>• Powder aerated products <ul style="list-style-type: none"> <li>○ Buns</li> <li>○ Scones</li> <li>○ Cookies</li> </ul> </li> </ul>
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<ul style="list-style-type: none"> <li>• Pastry making tools and equipment may include but not limited to:</li> </ul>	<ul style="list-style-type: none"> <li>• Ovens</li> <li>• Flour sieves</li> <li>• Mixers</li> <li>• Assorted baking trays</li> <li>• Beaters</li> <li>• Spoons</li> <li>• Wooden spatula</li> <li>• Scrappers</li> <li>• Assorted bowls</li> <li>• Trolleys</li> <li>• Weighing scales</li> <li>• Pastry sheeter</li> <li>• Pastry cutters</li> <li>• Pastry brush</li> <li>• Rolling pin</li> <li>• Thermometer</li> </ul>
<ul style="list-style-type: none"> <li>• Pastry making ingredients may include but not limited to:</li> </ul>	<ul style="list-style-type: none"> <li>• Flour</li> <li>• Fat</li> <li>• Sugar</li> <li>• Yeast</li> <li>• Improvers</li> <li>• Preservatives</li> <li>• Colouring</li> <li>• Assorted fruits</li> <li>• Pastry margarine</li> <li>• Eggs</li> <li>• Salt</li> <li>• Icing sugar</li> <li>• Choc chips</li> <li>• Unsalted butter</li> </ul>
<ul style="list-style-type: none"> <li>• PPEs may include but not limited to:</li> </ul>	<ul style="list-style-type: none"> <li>• Aprons,</li> <li>• Hair nets,</li> <li>• Safety boots,</li> <li>• Face masks</li> <li>• Dust coats</li> <li>• Chef hats</li> <li>• Hand gloves</li> <li>• Oven gloves</li> </ul>

<ul style="list-style-type: none"> <li>• Pastry process faults may include but not limited to:</li> </ul>	<ul style="list-style-type: none"> <li>• Oven temperature variation</li> <li>• Mixing faults</li> <li>• Folding faults</li> <li>• Scaling faults</li> <li>• Proofing faults</li> <li>• Ingredients faults</li> <li>• Inappropriate greasing</li> </ul>
<ul style="list-style-type: none"> <li>• Pastry products faults may include but not limited to:</li> </ul>	<ul style="list-style-type: none"> <li>• Small volume</li> <li>• Over baking</li> <li>• Low shelf life</li> <li>• Hard crust</li> <li>• Deformity</li> <li>• Hard/tough</li> <li>• Soft and crumbly</li> <li>• Soggy</li> <li>• Dull crust</li> <li>• Crust</li> <li>• Cracked crust</li> </ul>
<ul style="list-style-type: none"> <li>• Faults in pastry processing equipment may include but not limited to:</li> </ul>	<ul style="list-style-type: none"> <li>• Equipment breakdown</li> <li>• Variation of oven temperature</li> <li>• Variation of proofer humidity/temperature</li> <li>• Croissant rollers faults</li> <li>• Variation in room temperature</li> </ul>
<ul style="list-style-type: none"> <li>• Pastry dough turns may include but not limited to:</li> </ul>	<ul style="list-style-type: none"> <li>• Half turn</li> <li>• Full turn</li> <li>• 3 full turns</li> </ul>

<ul style="list-style-type: none"> <li>• Legal requirement may include but not limited to:</li> </ul>	<ul style="list-style-type: none"> <li>• OSH Act</li> <li>• Labour laws</li> <li>• Factory Act</li> <li>• KEBs regulations</li> <li>• Weights and measures Act</li> <li>• Public health Act</li> <li>• Food handlers' regulations</li> <li>• NEMA regulations</li> <li>• WIBA</li> <li>• County by-laws</li> <li>• Food additives and preservatives regulations</li> <li>• Labelling regulations</li> </ul>
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## **REQUIRED SKILLS AND KNOWLEDGE**

This section describes the skills and knowledge required for this unit of competency.

### **Required Skills**

The individual needs to demonstrate the following skills:

#### **Generic skills:**

- Communication
- Inter-personal
- Analytical
- Computer
- Problem solving
- Decision making
- Product presentation
- Critical thinking
- Organizing
- Time management

#### **Technical skills:**

- Pastry dough mixing
- Pastry dough cutting
- Pastry dough sheeting
- Pastry dough turning

- Pastry dough lamination
- Tools and equipment handling
- Product quality analysis
- Flour sieving

## Required Knowledge

The individual needs to demonstrate knowledge of:

- Legal framework related to food production
- Pastry raw materials
- Methods of pastry making: Types of pastry
- Pastry dough processing techniques
- Baking materials
- Types of pastry products
- Pastry making tools and equipment
- Pastry product faults: causes and remedies
- Pastry production process
- Product knowledge
- Principles of costing
- Principles of sales and marketing
- Waste management
- Food hygiene and sanitation
- Ancillary stores routine
- Quality assurance
- Record keeping
- Basic accounting

## EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge and range.

1. Critical Aspects of Competency	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> <li>1.1 Identified, selected and gathered tools and equipment for production of pastry products correctly.</li> <li>1.2 Identified and selected raw materials for production correctly.</li> <li>1.3 Selected pastry making methods appropriately.</li> <li>1.4 Demonstrated ability to apply pastry processing techniques.</li> <li>1.5 Demonstrated ability to use pastry making tools and</li> </ul>
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	<p>equipment correctly and appropriately.</p> <p>1.6 Applied logical process, timing and synchronization of production.</p> <p>1.7 Used personal protective equipment correctly and appropriately.</p> <p>1.8 Demonstrated knowledge of occupational safety, health and hygiene requirements in pastry making.</p> <p>1.9 Made pastry products using at least two methods.</p> <p>1.10 Produced quality pastry products.</p> <p>1.11 Packaged pastry products appropriately.</p> <p>1.12 Demonstrated knowledge of ancillary store routine.</p> <p>1.13 Demonstrated knowledge of faults and causes in pastry products.</p> <p>1.14 Demonstrated ability to display finished pastry products attractively.</p> <p>1.15 Applied hygiene practices in pastry production process.</p> <p>1.16 Demonstrated knowledge of record keeping.</p>
2. Resource Implications	<p>The following resources <b>must</b> be provided:</p> <p>2.1 Access to relevant workplace or appropriately</p> <p>2.2 Simulated environment where assessment can take place</p> <p>2.3 Materials relevant to the proposed activity or tasks</p>
3. Methods of Assessment	<p>Competency may be assessed through:</p> <p>3.1 Written test</p> <p>3.2 Observation</p> <p>3.3 Oral questioning</p> <p>3.4 Interview</p> <p>3.5 Portfolio</p> <p>3.6 Third party report</p>
4. Context of Assessment	<p>Assessment could be conducted:</p> <p>4.1 On-the-job</p> <p>4.2 Off-the-job</p> <p>4.3 During industrial attachment</p>
5. Guidance information for assessment	<p>Holistic assessment with related units in the sector is recommended.</p>