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| Title | **Prepare and finish simple sweet dishes** | | |
| Level | **2** | **Credits** | **5** |

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| Purpose | The aim of this module is to develop basic knowledge, skills and understanding to prepare, and finish simple sweet dishes |

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| Classification ISCED | 1013 Hotel, restaurants and catering |

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| Available grade | Competent / Not yet competent |

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| Modification history | N/A |

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| **Competency standards** | **Performance criteria** | **Knowledge of understanding** |
| **LU1: Assemble food and equipment to prepare and finish simple sweet dishes** | P1 Identify requirements for preparing and baking simple gateaux  P2 Choose and use tools and equipment for preparing and baking simple gateaux correctly  P3 Use appropriate methods to prepare simple gateaux for baking  P4 Check that preparation for simple gateaux meets quality requirements  P5 Use appropriate methods to bake simple gateaux  P6 Check that the gateau has the correct flavor, consistency and quantity  P7 Check that cooking of simple gateaux meets quality requirements | K1 Explain to store fresh and finish simple sweet dishes correctly  K2 Explain to check that the ingredients for simple sweet dishes are fit for preparation  K3 Brief you should do if there are problems with the ingredients for simple sweet dishes  K4 Define it is important to use the correct tools and equipment to prepare and finish simple sweet dishes  K5 Explain to garnish and finish simple sweet dishes according to requirements |
| **LU2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates)** | P1 Identify requirements for preparing and cooking simple pastries  P2 Choose and use tools and equipment for preparing and cooking simple pastries correctly | K1 Explain to store fresh and finish simple sweet dishes correctly  K2 Explain to check that the ingredients for simple sweet dishes are fit for preparation |

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| **to prepare and finish simple sweets and gateaux** | P3 Use appropriate methods to prepare simple pastries for cooking  P4 Check hat preparation for simple pastries meets quality requirements  P5 Use appropriate methods to cook simple pastries  P6 Check that the pastries have the correct flavor, consistency and quantity  P7 Check that cooking of simple pastries meets quality requirements  P8 Correct temperatures for holding and finish simple sweet dishes | K3 Brief you should do if there are problems with the ingredients for simple sweet dishes  K4 Define it is important to use the correct tools and equipment to prepare and finish simple sweet dishes  K5 Explain to garnish and finish simple sweet dishes according to requirements |
| **LU3: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare and finish simple pastries** | P1 Identify requirements for preparing and cooking simple cakes  P2 Choose and use tools and equipment for preparing and cooking simple cakes correctly  P3 Use appropriate methods to prepare simple cakes for cooking  P4 Check that preparation for simple cakes meets quality requirements  P5 Use appropriate methods to cook simple cakes | K1 Explain to store fresh and finish simple sweet dishes correctly  K2 Explain to check that the ingredients for simple sweet dishes are fit for preparation  K3 Brief you should do if there are problems with the ingredients for simple sweet dishes  K4 Define it is important to use the correct tools and equipment to prepare and finish simple sweet dishes  K5 Explain to garnish and finish simple sweet dishes according to requirements |

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|  | P6 Check that the cake has the correct flavor, consistency and quantity  P7 Check that cooking of simple cakes meets quality requirements |  |
| **LU4: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare and finish simple cakes** | P1 Garnish and present the sweet dishes to meet organizational specifications  P2 Make sure sweet dishes are at correct temperature for holding and serving  P3 Safely store sweet dishes not for immediate use | K1 Explain to store fresh and finish simple sweet dishes correctly  K2 Explain to check that the ingredients for simple sweet dishes are fit for preparation  K3 Brief you should do if there are problems with the ingredients for simple sweet dishes  K4 Define it is important to use the correct tools and equipment to prepare and finish simple sweet dishes  K5 Explain to garnish and finish simple sweet dishes according to requirements |