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| Title | **Prepare, cook and finish complex sweet dishes** | | |
| Level | **3** | **Credits** | **4** |

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| Purpose | The aim of this module to develop knowledge, skill and understanding to prepare, cook and finish complex 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 Unit** | **Performance Criteria** | **Knowledge and Understanding** |
| **N1- Assemble food and equipment to prepare cook and finish complex sweet dishes.** | P1- Identify requirements for preparing and cooking cakes and sponges  P2- Choose and use tools and equipment for preparing and cooking cakes and sponges correctly  P3- Use appropriate methods to prepare cake and sponge ingredients for cooking  P4- Check that preparation of cake and sponge ingredients meets quality requirements  P5- Use appropriate methods to cook cakes and sponges  P6- Combine cake and sponge ingredients with other ingredients  P7- Check that the dish has the correct flavor, consistency and quantity  P8- Check that cooking of cakes and sponges meets quality requirements  P-9 Garnish the cakes and sponges as required  P10- Present the cakes and sponges for service | K1- cover and labeled to store fresh and frozen complex sweet dishes and ingredients for complex sweet dishes correctly before cooking  K2-Check that complex sweet dishes are fit for preparation and cooking  K3- Eliminate if there are problems with the ingredients for complex sweet dishes or other ingredients  K4-Examine physically to decide when ingredients for complex sweet dishes need defrosting before cooking and why this is important  K5- Follow standard Recipe card to prepare complex sweet dishes including defrosting, seasoning and storing  K6-Ensure the usage of right tools and equipments to prepare, cook and finish complex sweet dishes of best quality.  K7- Monitor to carry out the appropriate cooking methods correctly  K8- Check , and taste to finish and season complex sweet dishes according to requirements |

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| **N2- use equipment and multi-stage methods to prepare sweet dishes for cooking.** | P1- Identify requirements for preparing and cooking biscuits and scones  P2- Choose and use tools and equipment for preparing and cooking biscuits and scones correctly  P3- Use appropriate methods to prepare biscuit and scone ingredients for cooking  P4- Check that preparation of biscuit and scone ingredients meets quality requirements  P5- Use appropriate methods to cook biscuits and scones  P6- Combine biscuit and scone ingredients with other ingredients  P7- Check that the dish has the correct Flavor, consistency and quantity  P8- Check that cooking of biscuits and scones meets quality requirements  P9- Garnish the biscuits and scones as required P10-Present the biscuits and scones for service. | K9- Use correct temperatures for holding complex sweet dishes.  K10- understand organizational guidelines for health and safety  K11- Mention Special requirements for food safety. K12- Coordinate with food inspectors as required K13- Keep record Maintenance of HACCP standards. |
| **N3- Assemble food and equipment to cook and finish sweet dishes.** | P1- Identify requirements for preparing and cooking pastry products  P2- Choose and use tools and equipment for preparing and cooking pastry products correctly  P3- Use appropriate methods to prepare |

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|  | ingredients for pastry products for cooking  P4- Check that preparation of ingredients for pastry products meets quality requirements.  P5- Use appropriate methods to cook pastry products  P6- Combine ingredients for pastry products with other ingredients  P7- Check that the dish has the correct Flavor, consistency and quantity  P8- Check that cooking of pastry products meets quality requirements  P9- Garnish the pastry products as required |  |
| **N4- Present complex sweet dishes for service.** | P1- Present the pastry products for service.  P2- Identify requirements for preparing and cooking chocolate products  P3- Choose and use tools and equipment for preparing and cooking chocolate products correctly  P4- Use appropriate methods to prepare ingredients for chocolate products for cooking  P5- Check that preparation of ingredients for chocolate products meets quality requirements P6- Use appropriate methods to cook chocolate products |

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|  | P7- Combine ingredients for chocolate products with other ingredients  P8- Check that the dish has the correct Flavor, consistency and quantity  P9- Check that cooking of chocolate products meets quality requirements  P10- Garnish the chocolate products as required.  P11- Present the chocolate products for service. |  |