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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 spongesP2- Choose and use tools and equipment for preparing and cooking cakes and sponges correctlyP3- Use appropriate methods to prepare cake and sponge ingredients for cookingP4- Check that preparation of cake and sponge ingredients meets quality requirementsP5- Use appropriate methods to cook cakes and spongesP6- Combine cake and sponge ingredients with other ingredientsP7- Check that the dish has the correct flavor, consistency and quantityP8- Check that cooking of cakes and sponges meets quality requirementsP-9 Garnish the cakes and sponges as requiredP10- 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 cookingK2-Check that complex sweet dishes are fit for preparation and cookingK3- Eliminate if there are problems with the ingredients for complex sweet dishes or other ingredientsK4-Examine physically to decide when ingredients for complex sweet dishes need defrosting before cooking and why this is importantK5- Follow standard Recipe card to prepare complex sweet dishes including defrosting, seasoning and storingK6-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 correctlyK8- 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 sconesP2- Choose and use tools and equipment for preparing and cooking biscuits and scones correctlyP3- Use appropriate methods to prepare biscuit and scone ingredients for cookingP4- Check that preparation of biscuit and scone ingredients meets quality requirementsP5- Use appropriate methods to cook biscuits and sconesP6- Combine biscuit and scone ingredients with other ingredientsP7- Check that the dish has the correct Flavor, consistency and quantityP8- Check that cooking of biscuits and scones meets quality requirementsP9- 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 safetyK11- 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 productsP2- Choose and use tools and equipment for preparing and cooking pastry products correctlyP3- Use appropriate methods to prepare |

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|  | ingredients for pastry products for cookingP4- Check that preparation of ingredients for pastry products meets quality requirements.P5- Use appropriate methods to cook pastry productsP6- Combine ingredients for pastry products with other ingredientsP7- Check that the dish has the correct Flavor, consistency and quantityP8- Check that cooking of pastry products meets quality requirementsP9- 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 productsP3- Choose and use tools and equipment for preparing and cooking chocolate products correctlyP4- Use appropriate methods to prepare ingredients for chocolate products for cookingP5- 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 ingredientsP8- Check that the dish has the correct Flavor, consistency and quantityP9- Check that cooking of chocolate products meets quality requirementsP10- Garnish the chocolate products as required.P11- Present the chocolate products for service. |  |