

LEVEL 3 CERTIFICATE IN GENERAL PATISSERIE AND CONFECTIONERY

SAMPLE UNIT FROM QUALIFICATION GUIDANCE

500/9893/7

When centres are approved to run an ABC qualification, they are given access to a wide range of resources and information in the restricted area of the ABC web site

Each qualification has a Qualification Guide giving providers more details to help with delivery and guidance. Here is a sample unit from the Guide.

Check the ABC website for other resources available to help in the delivery and assessment of ABC qualifications

Unit Details

The sample below is taken from the Qualification Guide with Learning Outcomes / Assessment Criteria and supporting information

One of the six Mandatory Units:

Unit Title	A/601/6565 Produce petits fours
Level	3
Credit Value	6
Guided Learning Hours	56
Unit Summary	This unit provides the opportunity for learners to develop their knowledge, understanding and skills to prepare, cook and finish petits fours for service
Learning Outcomes (1 to 2) <i>The learner will</i>	Assessment Criteria (1.1 to 2.8) <i>The learner can</i>
1. Produce petits fours	<p>1.1 Perform operations in line with current professional practices</p> <p>1.2 Produce petits fours, including glacé, sec and confiserie variée, to recipe specifications</p> <ul style="list-style-type: none"> • using traditional, classical and modern skills and techniques • using culinary science • using contemporary styles <p>1.3 Carry out quality checks during production of petits fours</p> <p>1.4 Identify potential faults for a range of petits fours</p> <p>1.5 Correct products that do not meet quality requirements</p> <p>1.6 Explain techniques for the production of petits fours, including</p> <ul style="list-style-type: none"> • importance of consistency • traditional, classical and modern skills and techniques • culinary science • contemporary styles <p>1.7 List appropriate flavour combinations</p> <p>1.8 Explain considerations when balancing ingredients in recipes for petits fours</p>

	<p>1.9 Explain the effect of preparation and cooking methods on the end product</p> <p>1.10 Describe how to control time, temperature and environment to achieve desired outcome when producing petits fours</p>
<p>2. Finish petits fours</p>	<p>2.1 Finish petits fours</p> <ul style="list-style-type: none"> • using traditional, classical and modern skills and techniques • using culinary science • using contemporary styles <p>2.2 Check the finished product meets dish requirements</p> <p>2.3 Present products to meet styles of service</p> <p>2.4 Store petits fours correctly</p> <p>2.5 Identify relevant fillings, glazes, creams and icings for petits fours</p> <p>2.6 Identify ingredients in petits fours that may cause allergic reactions</p> <p>2.7 Calculate food costs for producing petits fours</p> <p>2.8 Explain how food costs and other factors affect profit when producing petits fours</p>
<p>Mapping to National Occupational Standards Level 3 NVQ Diploma in Professional Cookery (Patisserie and Confectionery) 3FPC8/10</p>	

SUPPORTING UNIT INFORMATION

A/601/6565 Produce petits fours – Level 3

INDICATIVE CONTENT

The learner should be introduced to a range of production methods appropriate for saleable petits fours, and should include commodities, fault analysis and correction, presentation, costing and pricing. For example:

Learning Outcome 1

- Petits fours:
- Glacé: fruits désguisés, fruits au caramel, fondant dips, Carolines au chocolat
- Sec: rout and macaroon, carré de vigne, Rothchilds, boules de neige, Florentines, galettes
- Confiserie variée: Turkish delight, fudge, nougat montelimar, dipped chocolate, truffles

Learning Outcome 2

- Fillings, creams and glazes may include (in addition to those described above): Gum Arabic, air-brush/spray colour, fondant, fresh and 'imitation' cream, Crème Pâtissière derivatives, royal and water icings, chocolate and ganache, jams, jellies and curds

TEACHING STRATEGIES AND LEARNING ACTIVITIES

Centres should adopt a delivery approach which supports the development of their particular learners. The aims and aspirations of all learners, including those with identified special needs, including learning difficulties/disabilities, should be considered and appropriate support mechanisms put in place.

METHODS OF ASSESSMENT

This unit will be internally assessed, internally and externally moderated via a learner's portfolio and other related evidence, against the unit outcomes and assessment criteria.

Minimum requirements when assessing this unit

ABC expects that staff will be appropriately qualified to assess learners against the outcomes and criteria within the units. Generally teaching staff should be qualified and/or vocationally experienced to at least a level above that which they are teaching.

EVIDENCE OF ACHIEVEMENT

All learners must compile a portfolio of evidence that shows achievement of all the relevant learning outcomes and assessment criteria. The Knowledge Questions and Practical Assessment Tasks provided by ABC make up the major part of the portfolio. Centres may wish to supplement this with additional evidence as appropriate, or produce their own evidence. This may include any or all of the following*

- product evidence
- observation reports

- oral / written questions and answers
- reports / notes
- worksheets / workbooks
- witness statements
- taped evidence (video or audio)
- photographic evidence
- case studies / assignments
- other suitable supplementary evidence
- interview / discussion
- reflective statements and feedback

*The most appropriate evidence for the qualification should be used.

Portfolios do not need to be very large and must contain the learners' own work, not an abundance of tutor handouts.

These can be electronic (e.g. memory stick) and/or paper based

Assessors may use any method that is reliable, valid and fit for purpose. Units should only be signed off once all the requirements of the unit are met.

All evidence must be clearly signposted and made available for the external moderator upon request.

ADDITIONAL INFORMATION

All learners must complete a Declaration of Authenticity and include it in their portfolio. The Declaration of Authenticity can be found on the ABC web site www.abcawards.co.uk under Catering.