

**LEVEL 2 CERTIFICATE
IN
GENERAL PATISSERIE AND
CONFECTIONERY

ASSESSMENT GUIDANCE**

Level 2 Certificate in General Patisserie and Confectionery

Rules of Combination: Learners must achieve 14 credits from the 4 mandatory units.

Unit	Level	Credit Value	GLH
Produce hot and cold desserts and puddings [L/601/6506]	2	3	24
Produce biscuit, cake and sponge products [A/601/6503]	2	4	28
Produce paste products [Y/601/6508]	2	3	20
Produce fermented dough products [J/601/6505]	2	4	28

METHODS OF ASSESSMENT

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

ABC Awards has provided Knowledge Questions and Practical Assessment Tasks for each unit to provide opportunities for learners to produce evidence of achievement of all Learning Outcomes and Assessment Criteria.

If a centre wishes to devise alternative assessment tasks, they must contact the appropriate ABC administrator.

Practical Tasks for each unit are graded Pass, Merit, Distinction. Learners will need to provide evidence to support the additional Merit/Distinction criteria. The Practical Task grade will determine the overall unit grade.

N.B. the overall grade for the qualification is Pass.

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 should make up the major part of the portfolio. Centres may wish to supplement this with additional evidence as appropriate. 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.

**ABC Level 2 Certificate in General Patisserie and
Confectionery**
Knowledge Questions for learners
Unit L/601/6506 Produce hot and cold desserts and puddings

Learning Outcome 1 – Prepare and cook cold desserts

- 1a.** List **THREE** different types of cold dessert that you have prepared
- 1b.** Give an example of each type
- 1c.** Give the main quality points of the ingredients used
- 2a.** Given a recipe for 16 portions of Vanilla Bavarois, state how you would adjust the quantity of ingredients to give 160 portions
- 2b.** Identify an ingredient which may not need to be increased as much as others
- 3.** Describe preparation and cooking methods for one of the desserts you have made

Learning Outcome 2 – Finish cold desserts

1. Describe **THREE** quality points when finishing fruit mousse
2. Describe finishing and decorating techniques for a fruit condé
3. Give examples of a sauce, a cream and a coulis to accompany hot or cold desserts
4. Identify correct holding and storage procedures for finished products
5. Identify **TWO** ingredients in cold desserts that may cause allergic reactions

Learning Outcome 3 – Prepare and cook hot desserts and puddings

1a. List **THREE** different types of hot dessert or pudding you have prepared

1b. Give an example of each type

1c. Give the main quality points of the ingredients

2a. Given a recipe for Frying Batter for 20 Fruit Fritters state how you would adjust the quantity of ingredients to give 100 fritters

2b. Identify an ingredient which may not need to be increased as much as others

3. Describe preparation and cooking methods for one of the hot desserts or puddings you have made

Learning Outcome 4 – Finish hot desserts and puddings

1. Describe **THREE** quality points when finishing a steamed chocolate pudding
2. Describe finishing techniques for Bread and Butter Pudding
3. Give an example of a sauce, a cream and a coulis suitable to be served with hot desserts
4. Identify correct holding and storage procedures for finished products
5. Identify **TWO** ingredients in hot desserts and puddings that may cause allergic reactions

**ABC Level 2 Certificate in General Patisserie and
Confectionery
Practical Task**

Unit L/601/6506 Produce hot and cold desserts and puddings

Learners will prepare, cook, finish and present the following dishes within a given timeframe:

Choose **one** from each of **two types of cold dessert**:

- Gelatine based – bavarois, mousse, rice (90 mins)
- Baked egg custard – crème caramel, custard tart, crème brûlée, diplomat pudding (60 mins)

OR

Choose **one** from each of **two types of hot pudding**:

- Fruit based: a fruit crumble with custard (60 mins)
- Sponge based – a steamed sponge pudding with an accompanying sauce. (90 mins)

OR

Choose **one** from each of **hot puddings or cold desserts**:

Guidance

A maximum of 3 hours cooking time will be allowed to produce the two desserts.

In addition a maximum of 45 minutes Mise-en-place preparation time is available (no cooking) to weigh out and prepare ingredients, collect and prepare cooking utensils etc. This can be done on the day of the assessment task or in advance.

ALL products must be successfully completed within the timescale and to be of a minimum saleable standard.

It is expected to see the learner organised for this assessment and to demonstrate that they are able to multi task in an organised professional manner.

If any of the products are not produced to a minimum saleable standard within the timescale, then the learner will need to retake the FULL assessment on another occasion.

ABC Level 2 Certificate in General Pâtisserie and Confectionery

Practical Task Assessment

Unit L/601/6506 Produce hot and cold desserts and puddings

To be completed by assessor

Tick the boxes to show achievement by learner. Achievement of all assessment points denotes a pass. Additional grading is provided for Merit and Distinction. The Practical Task grade will determine the overall unit grade.

Learner _____

Date of Practical Task _____

Prepared and produced products to **recipe specification**

Correct equipment used

Quality points applied to each stage of the process

Safe and hygienic practices demonstrated

Finished product checked that it meets dish requirements

Grade for practical task <i>(tick one box)</i>	PASS	MERIT	DISTINCTION
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Comment *(including details of additional evidence demonstrating merit/distinction grading)*

Assessor Signature _____ Date _____

Grading Criteria for Practical Tasks

Pass Learning Outcomes and Assessment Criteria met producing saleable products as on assessment sheet	Merit To achieve a Merit grade additional evidence will need to show that, in addition to meeting the pass criteria, the learner can:-	Distinction To achieve a Distinction grade additional evidence will need to show that, in addition to meeting the pass and merit criteria, the learner can:-
	<p>Meet the following with minimal support:</p> <p>M1 Prepare, produce, carry out a plan</p> <p>M2 Demonstrate an understanding of products and processes</p> <p>M3 Demonstrate creativity</p>	<p>Meet the following independently:</p> <p>D1 Prepare, produce and carry out a detailed plan identifying timings, equipment, recipes adapting planning as necessary</p> <p>D2 Demonstrate comprehensive understanding of products and processes e.g. ingredient and flavour combinations and timings</p> <p>D3 Demonstrate creativity, innovation, finesse</p> <p>D4 Demonstrate a high level of professional, practical skills</p> <p>D5 Produce products that exceed customer expectation</p>

**ABC Level 2 Certificate in General Patisserie and
Confectionery**
Knowledge Questions for learners
Unit A/601/6503 Produce biscuit, cake and sponge products

Learning Outcome 1 – Prepare and cook biscuit, cake and sponge products

- 1a.** List **THREE** different types each of biscuit, cake and sponge that you have prepared
- 1b.** Give an example of each type
- 1c.** Give the main quality points of the ingredients used
- 2.** Describe the uses to which biscuits, cakes and sponges can be put.
- 3a.** Given a recipe for 20 fruit scones state how you would adjust the quantity of ingredients to give 200 scones
- 3b.** Identify **TWO** ingredients which may not need to be increased as much as others
- 4.** Describe preparation and cooking methods for **ONE** of the biscuit, cake and sponge recipes you have made

Learning Outcome 2 – Finish biscuit, cake and sponge products

1. Describe **THREE** quality points when finishing products with either fondant or chocolate

2. Describe finishing and decorating techniques (with illustrations) for a celebration cake of your choice

3a. List suitable fillings for a Genoese based product

3b. Give an example of a dessert which might contain or be accompanied by Shortbread

4. Identify correct holding and storage procedures for finished biscuit, cake and sponge products

5. Identify **TWO** ingredients in biscuits, cakes and sponges that may cause allergic reactions

**ABC Level 2 Certificate in General Patisserie and
Confectionery
Practical Task**

Unit A/601/6503 Produce biscuit, cake and sponge products

Learners will prepare, cook, finish and present the following dishes within a given timeframe:

One product from each of **TWO types** using fillings and finishes as appropriate for service

- **Biscuits** – Sablés à la Poche, Langue du chat, Shortbread
- **Sponges** – Victoria, Genoese or similar
- **Muffins or cup-cakes** with a variety of four finishes.
- **Scone** – sweet or savoury

Guidance

A maximum of 3 hours cooking time will be allowed to produce the products.

In addition a maximum of 45 minutes Mise-en-place preparation time is available (no cooking) to weigh out and prepare ingredients, collect and prepare cooking utensils etc. This can be done on the day of the assessment task or in advance.

ALL products must be successfully completed within the timescale and to be of a minimum saleable standard.

It is expected to see the learner organised for this assessment and to demonstrate that they are able to multi task in an organised professional manner.

If any of the products are not produced to a minimum saleable standard within the timescale, then the learner will need to retake the FULL assessment on another occasion.

ABC Level 2 Certificate in General Pâtisserie and Confectionery

Practical Task Assessment

Unit A/601/6503 Produce biscuit, cake and sponge products

To be completed by assessor

Tick the boxes to show achievement by learner. Achievement of all assessment points denotes a pass. Additional grading is provided for Merit and Distinction. The Practical Task grade will determine the overall unit grade.

Learner _____

Date of Practical Task _____

Prepared and produced products to **recipe specification**

Correct equipment used

Quality points applied to each stage of the process

Safe and hygienic practices demonstrated

Finished product checked that it meets dish requirements

Grade for practical task <i>(tick one box)</i>	PASS	MERIT	DISTINCTION
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Comment *(including details of additional evidence demonstrating merit/distinction grading)*

Assessor Signature _____ Date _____

Grading Criteria for Practical Tasks

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	<p>Meet the following with minimal support</p> <p>M1 Prepare, produce, carry out a plan</p> <p>M2 Demonstrate an understanding of products and processes</p> <p>M3 Demonstrate creativity</p>	<p>Meet the following independently:</p> <p>D1 Prepare, produce and carry out a detailed plan identifying timings, equipment, recipes adapting planning as necessary</p> <p>D2 Demonstrate comprehensive understanding of products and processes e.g. ingredient and flavour combinations and timings</p> <p>D3 Demonstrate creativity, innovation, finesse</p> <p>D4 Demonstrate a high level of professional, practical skills</p> <p>D5 Produce products that exceed customer expectation</p>

Learning Outcome 2 – Finish paste products

1. Describe the quality points you would look for in each of the following finished paste products

- a. Short paste

- b. Sweet paste

- c. Puff paste

- d. Choux paste

- e. Suet paste

2. Give **TWO** examples for each of the following which may be used to finish paste products

- a. Fillings

- b. Glazes

- c. Creams

- d. Icings

3. Briefly describe how to finish and decorate the following 2 cooked pastry bases for service. You may wish to illustrate your answer.

a. Sweet paste - baked flan case into a fresh fruit flan

b. Choux paste – Profiteroles with a suitable sauce

4. List **THREE** quality checks that you would make before presenting pastry products for service:

5. State how you would store the following finished pastry products

a. A large tray of hot sausage rolls not required for immediate service

b. An 8 portion Quiche / Cheese flan

c. Fresh cream Profiteroles

d. An 8 portion Apple tart

6. Identify **TWO** ingredients used in paste products that may cause allergic reactions

**ABC Level 2 Certificate in General Patisserie and
Confectionery
Practical Task
Unit Y/601/6508 Produce paste products**

Learners will prepare, cook, finish and present the following dishes within a given timeframe:

**A large Quiche/Savoury flan using short paste (20cm or similar size)
12 Chocolate éclairs or 4 portions of profiteroles with a suitable sauce**

Guidance

A maximum of 3 hours cooking time will be allowed to produce the two dishes

In addition a maximum of 45 minutes Mise-en-place preparation time is available (no cooking) to weigh out and prepare ingredients, collect and prepare cooking utensils etc. This can be done on the day of the assessment task or in advance.

ALL products must be successfully completed within the timescale and to be of a minimum saleable standard

It is expected to see the learner organised for this assessment and to demonstrate that they are able to multi task in an organised professional manner

If any of the products are not produced to a minimum saleable standard within the timescale, then the learner will need to retake the FULL assessment on another occasion

ABC Level 2 Certificate in General Pâtisserie and Confectionery

Practical Task Assessment Unit Y/601/6508 Produce paste products

To be completed by assessor

Tick the boxes to show achievement by learner. Achievement of all assessment points denotes a pass. Additional grading is provided for Merit and Distinction. The Practical Task grade will determine the overall unit grade.

Learner _____

Date of Practical Task _____

Prepared and produced products to **recipe specification**

Correct equipment used

Quality points applied to each stage of the process

Safe and hygienic practices demonstrated

Finished product checked that it meets dish requirements

Grade for practical task <i>(tick one box)</i>	PASS	MERIT	DISTINCTION
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Comment *(including details of additional evidence demonstrating merit/distinction grading)*

Assessor Signature _____ Date _____

Grading Criteria for Practical Tasks

Pass Learning Outcomes and Assessment Criteria met producing saleable products as on assessment sheet	Merit To achieve a Merit grade additional evidence will need to show that, in addition to meeting the pass criteria, the learner can:-	Distinction To achieve a Distinction grade additional evidence will need to show that, in addition to meeting the pass and merit criteria, the learner can:-
	<p>Meet the following with minimal support</p> <p>M1 Prepare, produce, carry out a plan</p> <p>M2 Demonstrate an understanding of products and processes</p> <p>M3 Demonstrate creativity</p>	<p>Meet the following independently:</p> <p>D1 Prepare, produce and carry out a detailed plan identifying timings, equipment, recipes adapting planning as necessary</p> <p>D2 Demonstrate comprehensive understanding of products and processes e.g. ingredient and flavour combinations and timings</p> <p>D3 Demonstrate creativity, innovation, finesse</p> <p>D4 Demonstrate a high level of professional, practical skills</p> <p>D5 Produce products that exceed customer expectation</p>

**ABC Level 2 Certificate in General Patisserie and
Confectionery**
Knowledge Questions for learners
Unit Title: J/601/6505 Produce Fermented Dough Products

Learning Outcome 1 – Prepare and cook fermented dough products

- 1a.** List **THREE** different types of fermented dough products that you have prepared
- 1b.** Give an example of a product from each type
- 1c.** Give the main quality points of the ingredients used
- 2a.** Given a recipe for **16** white bread rolls, state how you would adjust the quantity of ingredients to give **80** bread rolls portions
- 2b.** Identify **TWO** ingredients which may not need to be increased as much as others
- 3.** Describe the preparation and cooking method for **ONE** of the fermented dough recipes which you have made
- 4.** Briefly explain the storage procedures for the following
- a.** A mix of white bread dough for bulk fermentation (BFT)
- b.** A tray of RAW, shaped dinner rolls prior to baking

Learning Outcome 2 – Finish fermented dough products

1. How would you recognise the following faults when bread making?

Bread Rolls that are under-proved

Bread Rolls that are over-proved

2. How can you test if bread is fully baked?

3. Give **TWO** examples for each of the following which may be used to finish fermented dough products

Fillings

Glazes

Creams

Icings

4. Briefly describe how to finish and decorate any **TWO** sweet bun dough products that you have prepared

5. List the quality checks that you would take before presenting fermented dough products for service

6. State how you would store the following

a. 12 large white finished baked loaves not required for immediate use

b. 12 fresh cream filled Devon Splits

7. Identify **TWO** ingredients used in fermented dough products that may cause allergic reactions

**ABC Level 2 Certificate in General Patisserie and
Confectionery
Practical Task
Unit J/601/6505 Produce fermented dough products**

Learners will prepare, cook, finish and present the following dishes within a given timeframe:

White, shaped Dinner Rolls - 3 shapes, 6 of each using fillings and finishes of own choice

OR

2 Different Large loaves of your choice - using fillings and finishes of own choice

Guidance

A maximum of 3 hours cooking time will be allowed to produce the two products.

In addition a maximum of 45 minutes Mise-en-place preparation time is available (no cooking) to weigh out and prepare ingredients, collect and prepare cooking utensils etc. This can be done on the day of the assessment task or in advance.

ALL products must be successfully completed within the timescale and to be of a minimum saleable standard.

It is expected to see the learner organised for this assessment and to demonstrate that they are able to multi task in an organised professional manner.

If any of the products are not produced to a minimum saleable standard within the timescale, then the learner will need to retake the FULL assessment on another occasion.

ABC Level 2 Certificate in General Pâtisserie and Confectionery

Practical Task Assessment Unit J/601/6505 Produce fermented dough products

To be completed by assessor

Tick the boxes to show achievement by learner. Achievement of all assessment points denotes a pass. Additional grading is provided for Merit and Distinction. The Practical Task grade will determine the overall unit grade.

Learner _____

Date of Practical Task _____

Prepared and produced products to **recipe specification**

Correct equipment used

Quality points applied to each stage of the process

Safe and hygienic practices demonstrated

Finished product checked that it meets dish requirements

Grade for practical task <i>(tick one box)</i>	PASS	MERIT	DISTINCTION
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Comment *(including details of additional evidence demonstrating merit/distinction grading)*

Assessor Signature _____ Date _____

Grading Criteria for Practical Tasks

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