

**Learner Unit Achievement Checklist**

**SEG Awards Level 2 Certificate in General Patisserie and Confectionery**

**603/7686/7**

###### SEG Awards Level 2 Certificate in General Patisserie and Confectionery

## Centre Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Learner Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Notes to learners – this checklist is to be completed, to show that you have met all the mandatory and required optional units for the qualification.

**D/618/7793 Produce Hot and Cold Desserts and Puddings - Mandatory Unit**

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| Assessment Criteria | Evidence (Brief description/title) | Portfolio Reference | Date Completed | Comment |
| **1.1** Demonstrate appropriate health and safety and food hygiene when preparing and cooking hot and cold desserts and puddings  **1.2** List three different types of both:   * Hot desserts * Cold Desserts   **1.3** Identify quality points of ingredients for both:   * Hot desserts * Cold Desserts   **1.4** Prepare and cook two hot desserts and two cold desserts using the correct equipment  **1.5** Apply quality points to each stage of the process for both:   * Hot desserts * Cold Desserts   **1.6** State how to adjust the quantity of ingredients in a given recipe to increase the yield of both:   * Hot desserts * Cold Desserts   **1.7** Describe preparation and cooking methods for both:   * Hot desserts * Cold Desserts |  |  |  |  |
| **2.1** Finish and present hot and cold desserts using the correct equipment  **2.2** Describe quality points when finishing both:   * Hot desserts * Cold Desserts   **2.3** Describe finishing and decorating techniques for both:   * Hot desserts * Cold Desserts   **2.4** List two sauces, creams or coulis that may be served with both:   * Hot desserts * Cold Desserts   **2.5** Check the finished hot and cold desserts meet dish requirements  **2.6** State correct holding and storage procedures for both finished:   * Hot desserts * Cold Desserts |  |  |  |  |

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| **TUTOR COMMENTS:**  **Name: Signature: Date:** |

If chosen for sampling, Internal/External Moderators must complete the following:

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| INTERNAL MODERATOR COMMENTS:  **Name: Signature: Date:** |
| EXTERNAL MODERATOR COMMENTS:  **Name: Signature: Date:** |

Please ensure these forms are copied and distributed to each learner.

## Centre Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Learner Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Notes to learners – this checklist is to be completed, to show that you have met all the mandatory and required optional units for the qualification.

**H/618/7794 Produce Biscuit Cake and Sponge Products - Mandatory Unit**

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| Assessment Criteria | Evidence (Brief description/title) | Portfolio Reference | Date Completed | Comment |
| **1.1** Demonstrate appropriate health and safety and food hygiene when preparing and cooking biscuit, cake and sponge products  **1.2** List ten different types of biscuit, cake or sponge products  **1.3** Identify quality points of ingredients for biscuit, cake and sponge products  **1.4** Prepare and cook two biscuits, two cakes and two sponge products using the correct equipment  **1.5** Apply quality points to each stage of the process for biscuit, cake and sponge products  **1.6** State how to adjust the quantity of ingredients in a given recipe to increase the yield of biscuit, cake and sponge products  **1.7** Describe preparation and cooking methods for biscuit, cake and sponge products |  |  |  |  |
| **2.1** Finish and present biscuit, cake and sponge products using the correct equipment  **2.2** Describe quality points when finishing biscuit, cake and sponge products  **2.3** List six fillings, glazes, creams and icings that may be used to finish biscuit, cake or sponge products  **2.4** Describe finishing and decorating techniques for biscuit, cake and sponge products  **2.5** Check the finished biscuit, cake and sponge products meet dish requirements  **2.6** State correct holding and storage procedures for finished biscuit, cake and sponge products |  |  |  |  |

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Notes to learners – this checklist is to be completed, to show that you have met all the mandatory and required optional units for the qualification.

**K/618/7795 Produce Paste Products - Mandatory Unit**

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| Assessment Criteria | Evidence (Brief description/title) | Portfolio Reference | Date Completed | Comment |
| **1.1** Demonstrate appropriate health and safety and food hygiene when preparing and cooking paste products  **1.2** List six different types of paste products  **1.3** Identify quality points of ingredients for paste products  **1.4** Prepare and cook two paste products using the correct equipment  **1.5** Apply quality points to each stage of the process for paste products  **1.6** State how to adjust the quantity of ingredients in a given recipe to increase the yield of paste products  **1.7** Describe preparation and cooking methods for paste products |  |  |  |  |
| **2.1** Finish and present paste products using the correct equipment  **2.2** Describe quality points when finishing paste products  **2.3** List two fillings, glazes, creams or icings that may be used to finish paste products  **2.4** Describe finishing and decorating techniques for paste products  **2.5** Check the finished paste products meet dish requirements  **2.6** State correct holding and storage procedures for finished paste products |  |  |  |  |

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**M/618/7796 Produce Fermented Dough Products - Mandatory Unit**

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| Assessment Criteria | Evidence (Brief description/title) | Portfolio Reference | Date Completed | Comment |
| **1.1** Demonstrate appropriate health and safety and food hygiene when preparing and cooking fermented dough products  **1.2** List six different types of fermented dough products  **1.3** Identify quality points of ingredients for fermented dough products  **1.4** Prepare and cook seven fermented dough products using the correct equipment  **1.5** Apply quality points to each stage of the process for fermented dough products  **1.6** State how to adjust the quantity of ingredients in a given recipe to increase the yield of fermented dough products  **1.7** Describe preparation and cooking methods for fermented dough products |  |  |  |  |
| **2.1** Finish and present fermented dough products using the correct equipment  **2.2** Describe quality points when finishing fermented dough products  **2.3** List two fillings, glazes, creams or icings that may be used to finish fermented dough products  **2.4** Describe finishing and decorating techniques for fermented dough products  **2.5** Check the finished fermented dough products meet dish requirements  **2.6** State correct holding and storage procedures for finished fermented dough products |  |  |  |  |

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