

SEG Awards Level 2 Certificate in General Patisserie and Confectionery

Qualification Guidance

England – 603/7686/7

Wales - C00/4624/9



About Us

At the Skills and Education Group Awards we continually invest in high quality qualifications, assessments and services for our chosen sectors. As a UK leading sector specialist we continue to support employers and skills providers to enable individuals to achieve the skills and knowledge needed to raise professional standards across our sectors.

Skills and Education Group Awards has an on-line registration system to help customers register learners on its qualifications, units and exams. In addition it provides features to view exam results, invoices, mark sheets and other information about learners already registered.

The system is accessed via a web browser by connecting to our secure website using a username and password: [Skills and Education Group Awards Secure Login](#)

Sources of Additional Information

The Skills and Education Group Awards website www.skillsandeducationgroupawards.co.uk provides access to a wide variety of information.

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Specification Code, Date and Issue Number

The specification code is C3313-02.

Version	Date	Details of change
1.0	July 2021	Newly redeveloped qualification
1.1	May 2022	Addition of QiW Designation number
2.0	September 2024	Updated review date

This guide should be read in conjunction with the Indicative Content document **version 1.0** which is available on our secure website using the link above.

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This is a live document and as such will be updated when required. It is the responsibility of the approved centre to ensure the most up-to-date version of the Qualification Guide is in use. Any amendments will be published on our website and centres are encouraged to check this site regularly.

Introduction

This newly redeveloped qualification is largely based on the previous Level 2 Certificate in General Patisserie and Confectionery. The qualification structure has minor changes overall, with improvements to the learning outcomes and assessment criteria. There are four mandatory units, which are designed to enable learners to develop the knowledge, skills and understanding necessary to produce patisserie and confectionery products to a high quality, service standard.

Pre-requisites

There are no specific entry requirements for this qualification.

Skills and Education Group Awards expects approved centres to recruit with integrity on the basis of a trainee's ability to contribute to and successfully complete all the requirements of a unit(s) or the full qualification.

Aims

The SEG Awards Level 2 Certificate in General Patisserie and Confectionery aims to enable learners to develop the knowledge, skills and understanding to produce patisserie and confectionery products.

Target Group

This qualification is designed for learners aged 14+ who have an interest in patisserie and confectionery as an area of employment and want to develop practical skills in this area.

Qualification Structure and Rules of Combination

Rules of Combination: Level 2 Certificate in General Patisserie and Confectionery

Learners must achieve 14 credits from the four mandatory units.

Unit	Unit Number	Level	Credit Value	GL
Mandatory Group A				
Produce hot and cold desserts and puddings	D/618/7793	2	3	22
Produce biscuit, cake and sponge products	H/618/7794	2	3	24
Produce paste products	K/618/7795	2	4	26

Produce fermented dough products	M/618/7796	2	4	28
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Practical Assessment Tasks

Skills and Education Group Awards provides 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. These are available to approved centres, on our Online Registration System, in the Assessment Guidance document.

The overall grade for the qualification is pass or fail only. Practical tasks for each unit are graded pass, merit or distinction. Learners will need to provide evidence to support the additional merit or distinction criteria, which can be found in the Assessment Guidance document.

Practice Assessment Material

Skills and Education Group Awards confirm that there is no practice assessment material for this qualification.

Teaching Strategies and Learning Activities

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

Progression Opportunities

Learners may progress onto the SEG Awards Level 3 Certificate in General Patisserie and Confectionery.

Centres should be aware that Reasonable Adjustments which may be permitted for assessment may in some instances limit a trainee's progression into the sector. Centres must, therefore, inform trainees of any limits their learning difficulty may impose on future progression

Tutor/Assessor Requirements

We require those involved in the assessment process to be suitably experienced and / or qualified. In general terms, this usually means that the assessor is knowledgeable of the subject / occupational area to a level above that which they are assessing.

Assessors should also be trained and qualified to assess or be working towards appropriate qualifications.

Centres must take all reasonable steps to avoid any part of the assessment of a learner (including any internal quality assurance and invigilation) being undertaken by any person who has a personal interest in the result of the assessment.

Language

These specifications and associated assessment materials are in English only.

Qualification Summary

Qualification								
Level 2 Certificate in General Patisserie and Confectionery – 603/7686/7								
Qualification Purpose	Prepare for further learning or training and/or develop knowledge and/or skills in a subject area							
Age Range	Pre 16	✓	16-18	✓	18+		19+	✓
Regulation	The above qualification is regulated by: <ul style="list-style-type: none"> • Ofqual • Qualification Wales • CCEA in Northern Ireland 							
Assessment	<ul style="list-style-type: none"> • Internal assessment • Internal and external moderation 							
Type of Funding Available	See LARS (Learning Aims Reference Service)							
Qualification/Unit Fee	See Skills and Education Group Awards web site for current fees and charges							
Grading	Pass To achieve a Pass, learners must complete all units as stated in the rule of combination (RoC) The overall grade for the qualification is pass or fail only. Practical tasks for each unit are graded pass, merit or distinction. Learners will need to provide evidence to support the additional merit or distinction criteria.							
Operational Start Date	16/07/2021							
Review Date	31/09/2025							
Operational End Date								
Certification End Date								
Guided Learning (GL)	100 hours							
Total Qualification Time TQT)	140 hours							
Credit Value	14							
Skills and Education Group Awards Sector	Patisserie and Confectionery							
Ofqual SSA Sector	7.4 Hospitality and Catering							
Support from Trade Associations/Stakeholder Support								
Administering Office	See Skills and Education Group Awards website							

Unit Details

Produce Hot and Cold Desserts and Puddings

Unit Reference	D/618/7793
Level	2
Credit Value	3
Guided Learning (GL)	22 hours
Unit Summary	In this unit, learners will be able to prepare, cook and finish hot and cold desserts and puddings for service.
Learning Outcomes (1 to 2) <i>The learner will:</i>	Assessment Criteria (1.1 to 2.6) <i>The learner can:</i>
1. Prepare and cook hot and cold desserts and puddings	<p>1.1. Demonstrate appropriate health and safety and food hygiene when preparing and cooking hot and cold desserts and puddings</p> <p>1.2. List three different types of both:</p> <ul style="list-style-type: none"> a. hot desserts b. cold desserts <p>1.3. Identify quality points of ingredients for both:</p> <ul style="list-style-type: none"> a. hot desserts b. cold desserts <p>1.4. Prepare and cook two hot desserts and two cold desserts using the correct equipment</p> <p>1.5. Apply quality points to each stage of the process for both:</p> <ul style="list-style-type: none"> a. hot desserts b. cold desserts <p>1.6. State how to adjust the quantity of ingredients in a given recipe to increase the yield of both:</p> <ul style="list-style-type: none"> a. hot desserts b. cold desserts <p>1.7. Describe preparation and cooking methods for both:</p> <ul style="list-style-type: none"> a. hot desserts b. cold desserts
2. Finish hot and cold desserts and puddings	2.1. Finish and present hot and cold desserts using the correct equipment

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| | <ul style="list-style-type: none">2.2. Describe quality points when finishing both:<ul style="list-style-type: none">a. hot dessertsb. cold desserts2.3. Describe finishing and decorating techniques for both:<ul style="list-style-type: none">a. hot dessertsb. cold desserts2.4. List two sauces, creams or coulis that may be served with both:<ul style="list-style-type: none">a. hot dessertsb. cold desserts2.5. Check the finished hot and cold desserts meet dish requirements2.6. State correct holding and storage procedures for both finished:<ul style="list-style-type: none">a. hot dessertsb. cold desserts |
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Mapping to National Occupational Standards

2FPC14/10

Produce Biscuit, Cake and Sponge Products

Unit Reference	H/618/7794
Level	2
Credit Value	3
Guided Learning (GL)	24 hours
Unit Summary	In this unit, learners will develop their knowledge, understanding and skills to prepare, cook and finish biscuit, cake and sponge products for service.
Learning Outcomes (1 to 2) <i>The learner will:</i>	Assessment Criteria (1.1 to 2.6) <i>The learner can:</i>
1. Prepare and cook biscuit, cakes and sponge products	<ul style="list-style-type: none"> 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. Finish biscuit, cake and sponge products	<ul style="list-style-type: none"> 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

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| | <ul style="list-style-type: none">2.4. Describe finishing and decorating techniques for biscuit, cake and sponge products2.5. Check the finished biscuit, cake and sponge products meet dish requirements2.6. State correct holding and storage procedures for finished biscuit, cake and sponge products |
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Mapping to National Occupational Standards

2FPC11/10

Produce Paste Products

Unit Reference	K/618/7795
Level	2
Credit Value	4
Guided Learning (GL)	26 hours
Unit Summary	In this unit, learners will be able to develop their knowledge, understanding and skills to prepare, cook and finish paste products for service.
Learning Outcomes (1 to 2) <i>The learner will:</i>	Assessment Criteria (1.1 to 2.6) <i>The learner can:</i>
1. Prepare and cook paste products	<ul style="list-style-type: none"> 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. Finish paste products	<ul style="list-style-type: none"> 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

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| | <ul style="list-style-type: none">2.5. Check the finished paste products meet dish requirements2.6. State correct holding and storage procedures for finished paste products |
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Mapping to National Occupational Standards

2FPC10/10

Produce Fermented Dough Products

Unit Reference	M/618/7796
Level	2
Credit Value	4
Guided Learning (GL)	28 hours
Unit Summary	In this unit, learners will be able to prepare, cook and finish fermented dough products for service.
Learning Outcomes (1 to 2) <i>The learner will:</i>	Assessment Criteria (1.1 to 2.6) <i>The learner can:</i>
1. Prepare and cook fermented dough products	<p>1.1. Demonstrate appropriate health and safety and food hygiene when preparing and cooking fermented dough products</p> <p>1.2. List six different types of fermented dough products</p> <p>1.3. Identify quality points of ingredients for fermented dough products</p> <p>1.4. Prepare and cook seven fermented dough products using the correct equipment</p> <p>1.5. Apply quality points to each stage of the process for fermented dough products</p> <p>1.6. State how to adjust the quantity of ingredients in a given recipe to increase the yield of fermented dough products</p> <p>1.7. Describe preparation and cooking methods for fermented dough products</p>
2. Finish fermented dough products	<p>2.1. Finish and present fermented dough products using the correct equipment</p> <p>2.2. Describe quality points when finishing fermented dough products</p> <p>2.3. List two fillings, glazes, creams or icings that may be used to finish fermented dough products</p>

	<p>2.4. Describe finishing and decorating techniques for fermented dough products</p> <p>2.5. Check the finished fermented dough products meet dish requirements</p> <p>2.6. State correct holding and storage procedures for finished fermented dough products</p>
<p>Mapping to National Occupational Standards 2FPC9/10</p>	

Recognition of Prior Learning (RPL), Exemptions, Credit Transfers and Equivalencies

Skills and Education Group Awards policy enables learners to avoid duplication of learning and assessment in a number of ways:

- Recognition of Prior Learning (RPL) – a method of assessment that considers whether a learner can demonstrate that they can meet the assessment requirements for a unit through knowledge, understanding or skills they already possess and do not need to develop through a course of learning.
- Exemption - Exemption applies to any certificated achievement which is deemed to be of equivalent value to a unit within a Skills and Education Group Awards qualification but which does not necessarily share the exact learning outcomes and assessment criteria. It is the assessor's responsibility, in conjunction with the Internal Moderator, to map this previous achievement against the assessment requirements of the Skills and Education Group Awards qualification to be achieved in order to determine its equivalence.

Any queries about the relevance of any certificated evidence, should be referred in the first instance to your centre's internal moderator and then to Skills and Education Group Awards.

It is important to note that there may be restrictions upon a learner's ability to claim exemption or credit transfer which will be dependent upon the currency of the unit/qualification and a learner's existing levels of skill or knowledge.

Where past certification only provides evidence that could be considered for exemption of part of a unit, learners must be able to offer additional evidence of previous or recent learning to supplement their evidence of achievement.

- Credit Transfer – Skills and Education Group Awards may attach credit to a qualification, a unit or a component. Credit transfer is the process of using certificated credits achieved in one qualification and transferring that achievement as a valid contribution to the award of another qualification. Units/Components transferred must share the same learning outcomes and assessment criteria along with the same unit number. Assessors must ensure that they review and verify the evidence through sight of:
 - original certificates OR
 - copies of certificates that have been signed and dated by the internal moderator confirming the photocopy is a real copy and make these available for scrutiny by the External Moderator
- Equivalencies – opportunities to count credits from the unit(s) from other qualifications or from unit(s) submitted by other recognised organisations towards the place of mandatory or optional unit(s) specified in the rule of combination. The unit must have the same credit value or greater than the unit(s) in question and be at the same level or higher.

Skills and Education Group Awards encourages its centres to recognise the previous achievements of learners through Recognition of Prior Learning (RPL), Exemption, Credit Transfer and Equivalencies. Prior achievements may have resulted from past or present employment, previous study or voluntary activities. Centres should provide advice and

guidance to the learner on what is appropriate evidence and present that evidence to the external moderator in the usual way.

Further guidance can be found in 'Delivering and Assessing Qualifications' which can be downloaded from the website.

Exemptions

There are no identified exemptions for these qualifications.

Equivalencies

There are no identified equivalencies for these qualifications.

Certification

Learners will be certificated for all units and qualifications that are achieved and claimed.

Skills and Education Group Awards policies and procedures are available on the website.

Glossary of Terms

GL (Guided Learning)

GLH is where the learner participates in education or training under the immediate guidance or supervision of a tutor (or other appropriate provider of education or training). It may be helpful to think – ‘Would I need to plan for a member of staff to be present to give guidance or supervision?’

GLH is calculated at qualification level and not unit/component level.

Examples of Guided Learning include:

- Face-to-face meeting with a tutor
- Telephone conversation with a tutor
- Instant messaging with a tutor
- Taking part in a live webinar
- Classroom-based instruction
- Supervised work
- Taking part in a supervised or invigilated assessment
- The learner is being observed.

TQT (Total Qualification Time)

‘The number of notional hours which represents an estimate of the total amount of time that could reasonably be expected to be required, in order for a learner to achieve and demonstrate the achievement of the level of attainment necessary for the award of a qualification.’ The size of a qualification is determined by the TQT.

TQT is made up of the Guided Learning Hours (GLH) plus all other time taken in preparation, study or any other form of participation in education or training but not under the direct supervision of a lecturer, supervisor or tutor.

TQT is calculated at qualification level and not unit/component level.

Examples of unsupervised activities that could contribute to TQT include:

- Researching a topic and writing a report
- Watching an instructional online video at home/e-learning
- Watching a recorded webinar
- Compiling a portfolio in preparation for assessment
- Completing an unsupervised practical activity or work
- Rehearsing a presentation away from the classroom
- Practising skills unsupervised
- Requesting guidance via email – will not guarantee an immediate response.