

**Learner Unit Achievement Checklist**

**SEG Awards Level 3 Certificate in General Patisserie and Confectionery**

**603/7813/X**

###### SEG Awards Level 3 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.

**J/618/8310 Produce Hot Cold and Frozen Desserts - Mandatory Unit**

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| Assessment Criteria | Evidence (Brief description/title) | Portfolio Reference | Date Completed | Comment |
| **1.1** Demonstrate the five principles of HACCP in the preparation and cooking of hot, cold and frozen desserts  **1.2** Prepare and cook traditional, classical and contemporary hot, cold and frozen desserts to meet recipe specifications  **1.3** Carry out standardisation checks during production of hot, cold and frozen desserts to ensure quality products, correcting those that do not meet quality requirements  **1.4** Demonstrate techniques and skills in the preparation and cooking of traditional, classical and contemporary hot, cold and frozen desserts  **1.5** Demonstrate how different flavour combinations can be applied to traditional, modern and contemporary styles |  |  |  |  |
| **2.1** Determine the causes of a range of potential faults that may arise in the preparation and cooking of hot, cold and frozen desserts and how they may be rectified  **2.2** Explain considerations when balancing ingredients in recipes for hot, cold and frozen desserts  **2.3** Assess the importance of controlling and monitoring time and temperature when preparing and cooking hot, cold and frozen desserts  **2.4** Evaluate and calculate how food costs and desired profit margins affect the production of hot, cold and frozen desserts |  |  |  |  |
| **3.1** Apply finishing techniques to hot, cold and frozen desserts using classical, modern and contemporary styles  **3.2** Assess the finished product to ensure it meets dish and service requirements  **3.3** Explain with reasons, the storage requirements for hot, cold and frozen desserts  **3.4** Demonstrate the application of various finishes for serving hot, cold and frozen desserts  **3.5** Suggest alternative ingredients that may be used in the production of hot, cold and frozen desserts to meet specific dietary needs |  |  |  |  |

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

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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.

**L/618/8311 Produce Fermented Dough and Batter Products - Mandatory Unit**

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| Assessment Criteria | Evidence (Brief description/title) | Portfolio Reference | Date Completed | Comment |
| **1.1** Demonstrate the five principles of HACCP in the preparation and cooking of fermented dough and batter products  **1.2** Prepare and cook traditional, classical and contemporary fermented dough and batter products to meet recipe specifications  **1.3** Carry out standardisation checks during production of fermented dough and batter products to ensure quality products, correcting those that do not meet quality requirements  **1.4** Demonstrate techniques and skills in the preparation and cooking of traditional, classical and contemporary fermented dough and batter products  **1.5** Demonstrate how different flavour combinations can be applied to traditional, modern and contemporary styles |  |  |  |  |
| **2.1** Determine the causes of a range of potential faults that may arise in the preparation and cooking of fermented dough and batter products and how they may be rectified  **2.2** Explain considerations when balancing ingredients in recipes for fermented dough and batter products  **2.3** Assess the importance of controlling and monitoring time and temperature when preparing and cooking fermented dough and batter products  **2.4** Evaluate and calculate how food costs and desired profit margins affect the production of fermented dough and batter products |  |  |  |  |
| **3.1** Apply finishing techniques to fermented dough and batter products using classical, modern and contemporary styles  **3.2** Assess the finished product to ensure it meets dish and service requirements  **3.3** Explain with reasons, the storage requirements for fermented dough and batter products  **3.4** Demonstrate the application of various finishes for serving fermented dough and batter products  **3.5** Suggest alternative ingredients that may be used in the production of fermented dough and batter products to meet specific dietary needs |  |  |  |  |

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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.

**R/618/8312 Produce Biscuits Cakes and Sponges - Mandatory Unit**

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| Assessment Criteria | Evidence (Brief description/title) | Portfolio Reference | Date Completed | Comment |
| **1.1** Demonstrate the five principles of HACCP in the preparation and cooking of biscuits, cakes and sponges  **1.2** Prepare and cook traditional, classical and contemporary biscuits, cakes and sponges to meet recipe specification  **1.3** Carry out standardisation checks during production of biscuits, cakes and sponge to ensure quality products, correcting those that do not meet quality requirements  **1.4** Demonstrate techniques and skills in the preparation and cooking of traditional, classical and contemporary biscuits, cakes and sponges  **1.5** Demonstrate how different flavour combinations can be applied to traditional, modern and contemporary styles |  |  |  |  |
| **2.1** Determine the causes of a range of potential faults that may arise in the preparation and cooking of biscuits, cakes and sponges and how they may be rectified  **2.2** Explain considerations when balancing ingredients in recipes for biscuits, cakes and sponges  **2.3** Assess the importance of controlling and monitoring time and temperature when preparing and cooking biscuits, cakes and sponges  **2.4** Evaluate and calculate how food costs and desired profit margins affect the production of biscuits, cakes and sponges |  |  |  |  |
| **3.1** Apply finishing techniques to biscuits, cakes and sponges using classical, modern and contemporary styles  **3.2** Assess the finished product to ensure it meets dish and service requirements  **3.3** Explain with reasons, the storage requirements for biscuits, cakes and sponges  **3.4** Demonstrate the application of various finishes for serving biscuits, cakes and sponges  **3.5** Suggest alternative ingredients that may be used in the production of biscuits, cakes and sponges to meet specific dietary needs |  |  |  |  |

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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.

**Y/618/8313 Produce Paste Products - Mandatory Unit**

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| Assessment Criteria | Evidence (Brief description/title) | Portfolio Reference | Date Completed | Comment |
| **1.1** Demonstrate the five principles of HACCP in the preparation and cooking of paste products  **1.2** Prepare and cook traditional, classical and contemporary paste products to meet recipe specifications  **1.3** Carry out standardisation checks during production of paste products to ensure quality products, correcting those that do not meet quality requirements  **1.4** Demonstrate techniques and skills in the preparation and cooking of traditional, classical and contemporary paste products  **1.5** Demonstrate how different flavour combinations can be applied to traditional, modern and contemporary styles |  |  |  |  |
| **2.1** Determine the causes of a range of potential faults that may arise in the preparation and cooking of paste products and how they may be rectified  **2.2** Explain considerations when balancing ingredients in recipes for paste products  **2.3** Assess the importance of controlling and monitoring time and temperature when preparing and cooking paste products  **2.4** Evaluate and calculate how food costs and desired profit margins affect the production of paste products |  |  |  |  |
| **3.1** Apply finishing techniques to paste products using classical, modern and contemporary styles  **3.2** Assess the finished product to ensure it meets dish and service requirements  **3.3** Explain with reasons, the storage requirements for paste products  **3.4** Demonstrate the application of various finishes for serving paste products  **3.5** Suggest alternative ingredients that may be used in the production of paste products to meet specific dietary needs |  |  |  |  |

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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.

**D/618/8314 Produce Petits Fours - Mandatory Unit**

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| Assessment Criteria | Evidence (Brief description/title) | Portfolio Reference | Date Completed | Comment |
| **1.1** Demonstrate the five principles of HACCP in the preparation and cooking of petits fours  **1.2** Prepare and cook a range of traditional, classical and contemporary petits fours to meet recipe specifications  **1.3** Carry out standardisation checks during production of petits fours to ensure quality products, correcting those that do not meet quality requirements  **1.4** Demonstrate techniques and skills in the preparation and cooking of traditional, classical and contemporary petits fours  **1.5** Demonstrate how different flavour combinations can be applied to traditional, modern and contemporary styles |  |  |  |  |
| **2.1** Determine the causes of a range of potential faults that may arise in the preparation and cooking of petits fours and how they may be rectified  **2.2** Explain considerations when balancing ingredients in recipes for petits fours  **2.3** Assess the importance of controlling and monitoring time and temperature when preparing and cooking petits fours  **2.4** Evaluate and calculate how food costs and desired profit margins affect the production of petits fours |  |  |  |  |
| **3.1** Apply finishing techniques to petits fours using classical, modern and contemporary styles  **3.2** Assess the finished product to ensure it meets dish and service requirements  **3.3** Explain with reasons, the storage requirements for petits fours  **3.4** Demonstrate the application of various finishes for serving petits fours  **3.5** Suggest alternative ingredients that may be used in the production of petits fours to meet specific dietary needs |  |  |  |  |

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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.

**H/618/8315 Produce Display Pieces and Decorative Items - Mandatory Unit**

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| Assessment Criteria | Evidence (Brief description/title) | Portfolio Reference | Date Completed | Comment |
| **1.1** Demonstrate the five principles of HACCP in the production of display pieces and decorative items  **1.2** Design and produce traditional, classical and contemporary display pieces and decorative items to meet design specifications  **1.3** Carry out standardisation checks during production of display pieces and decorative items to ensure quality products, correcting those that do not meet quality requirements  **1.4** Demonstrate techniques and skills in the production of traditional, classical and contemporary display pieces and decorative items  **1.5** Explain key design considerations for display pieces and decorative items |  |  |  |  |
| **2.1** Determine the causes of a range of potential faults that may arise in the production of display pieces and decorative items and how they may be rectified  **2.2** Explain considerations when balancing ingredients in recipes for display pieces and decorative items  **2.3** Assess the importance of controlling and monitoring time and temperature when producing display pieces and decorative items  **2.4** Evaluate and calculate how food costs and desired profit margins affect the production of display pieces and decorative items |  |  |  |  |
| **3.1** Apply finishing techniques to display pieces and decorative items for a range of classical, modern and contemporary styles  **3.2** Assess the finished product to ensure it meets dish and service requirements  **3.3** Explain with reasons, the storage requirements for display pieces and decorative items  **3.4** Demonstrate the application of various finishes for serving display pieces and decorative items  **3.5** Suggest a range of edible ingredients that may be used in the production of display pieces and decorative items to meet specific dietary needs |  |  |  |  |

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