

QCF Level	2
Credit value	1
UAN	F/502/8285
NOS	2PR12

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### Unit aim and purpose

This unit aims to provide learners with knowledge of how to prepare, cook and finish basic pastry products including chocolate éclair, apple tart, savoury quiche. Learners should cover the following types of pastry:

- Short
  - Sweet
  - Suet
  - Choux
  - Puff
  - Convenience
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### Learning outcomes and assessment criteria

1 Know how to cook basic pastry products.

The Learner can:

- Outline the **quality points** of **ingredients** used to cook **pastry** products
- Describe how to deal with **problems** with ingredients
- Describe the importance of following the recipe when preparing pastry products
- Describe how to use **tools and equipment** when preparing and cooking pastry products
- State the importance of using the correct tools and equipment to cook pastry products
- Describe **preparation methods** for pastry products
- Describe **cooking methods** for pastry products
- State the required **temperature** when cooking pastry products

2 Know how to finish basic pastry products.

The Learner can:

- Describe how to identify when pastry products have the correct colour, texture and flavour
  - State how to **store** pastry products after preparation and cooking
  - State **healthy eating considerations** when producing pastry dishes
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## **Range**

### **Pastry**

Short, sweet, suet, choux, puff, convenience

### **Ingredients**

Flour, butter, eggs

### **Quality points in ingredients**

No signs of pest infestation, no physical contaminants, butter (smooth texture, creamy in colour to deep yellow, no strong smell) eggs (cracked or damaged eggs should not be used), check use by dates, ensure packaging not damaged/broken

### **Problems**

Inform supervisor, separate problem ingredients from the rest of food, do not use

### **Tools and equipment**

Scales, rolling pin, flan ring, oven, docker, pastry cutter

### **Preparation methods**

Weighing/measuring, sifting, rubbing in, creaming, resting, piping, rolling, laminating/folding, cutting/shaping/trimming, lining

### **Cooking methods**

Baking, steaming, combining cooking methods

### **Store**

Cooked paste products unfilled – in airtight conditions

Filled products containing high risk foods – in refrigerator

### **Healthy eating considerations**

Reduce salt and sugar where possible, use unsaturated fat, use wholegrain flour