

CU935 Produce Basic Hot and Cold Desserts

Unit summary

This unit is about cooking and finishing basic hot and cold desserts.

Evidence requirements

Unit CU935	Produce basic hot and cold desserts
Learning outcome 1	Be able to produce hot and cold desserts
<p>The assessor <u>must</u> assess assessment criteria 1.1-1.5 by directly observing the candidate's work.</p> <p>For assessment criteria 1.6, where there is no naturally occurring evidence for both 'holding' and 'serving', the assessor may assess the candidate through questioning or witness testimony for one of them (i.e. either holding <u>or</u> serving) but must observe the other.</p> <p>The assessor may assess assessment criteria 1.7 through questioning or witness testimony if no naturally occurring evidence is available.</p>	
<p>What you must COVER for Learning outcome 1</p>	<p>There must be performance evidence, gathered through observing the candidate's work for:</p> <ul style="list-style-type: none"> ▪ at least three from ingredients: <ul style="list-style-type: none"> a) ice cream b) pre-prepared pastry based products c) pre-prepared sponge based products d) pre-prepared egg based products e) fresh fruit f) pre-prepared fruit ▪ at least two from cooking methods: <ul style="list-style-type: none"> a) baking b) frying c) microwaving d) steaming ▪ at least three from finishing methods: <ul style="list-style-type: none"> a) garnishing b) de-moulding c) slicing d) portioning e) piping f) glazing <p>Evidence for the remaining points under 'what you must cover' may be assessed through questioning or witness testimony.</p>

Description of evidence or activity

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Date	Description of evidence/activity	APP/Box number	Assessor signature	IV initial

Learning outcome 1: Be able to prepare basic hot and cold desserts					
Assessment criteria					
1.1 obs	Check ingredients meet quality and quantity requirements				
1.2 obs	Choose and use the right tools and equipment				
1.3 obs	Use correct preparation and cooking methods to prepare desserts				
1.4 obs	Make sure dishes have the correct flavour, colour, texture and quantity				
1.5 obs	Finish and present the dish to meet organisational standards				
1.6	Make sure dishes are at the correct temperature for holding and serving				
1.7	Safely store any prepared ingredients not for immediate consumption				

For assessment criteria 1.6, where there is no naturally occurring evidence for both 'holding' and 'serving', the assessor may assess the candidate through questioning or witness testimony for one of them (i.e. either holding or serving) but must observe the other.

The assessor may assess assessment criteria 1.7 through questioning or witness testimony if no naturally occurring evidence is available.

What you must cover for Learning outcome 1						
C1	Ingredients (obs at least 3)					
	a	ice cream				
	b	pre-prepared pastry based products				
	c	pre-prepared sponge based products				
	d	pre-prepared egg based products				
	e	fresh fruit				
	f	pre-prepared fruit				
C2	Cooking methods (obs at least 2)					
	a	baking				
	b	frying				
	c	microwaving				
	d	steaming				
C3	Finishing methods (obs at least 3)					
	a	garnishing				
	b	de-moulding				
	c	slicing				
	d	portioning				
	e	pipng				
	f	glazing				

Learning outcome 2: Understand how to produce hot and cold desserts					
Assessment criteria					
2.1	Describe how to check that ingredients meet dish requirements				
2.2	Describe what to do if there are any problems with ingredients				
2.3	State why time and temperature are important when finishing basic hot and cold desserts				
2.4	State what quality points to look for in basic hot and cold desserts				
2.5	Describe how to correctly carry out the relevant cooking methods				
2.6	Describe how to carry out the relevant finishing methods				
2.7	State why it is important to use the correct tools, equipment and techniques				
2.8	Describe how to identify the correct colour, texture, consistency and quantity of hot and cold desserts				
2.9	Describe what types of problems can occur when cooking and finishing hot and cold desserts and how to correct them				
2.10	Describe how to store prepared hot and cold desserts				
2.11	State healthy eating options when preparing hot and cold desserts				

Supplementary evidence for CU935

Provide evidence to cover any gaps:

Assessment criteria reference	Evidence (eg witness testimony)	Appendix (if appropriate)

Unit Achievement Record

CU935

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Candidate declaration:

All of the evidence presented is representative of my current performance, is valid and safe.

Print name: _____ Signature: _____ Date: _____

Assessor summative statement:

Print name: _____ Signature: _____ Date: _____

Internal verifier (if sampled)

Print name: _____ Signature: _____ Date: _____