

Unit mapping

KQ: Knowledge questions		KQ	PA
PA: Practical assessment – Task (T), Workplace Skills (WS)			
Elements and performance criteria			
E 1	Select ingredients		
PC 1.1	Confirm food production requirements from standard recipes	Q 1.1 Q 1.2	T 1a–g WS 4
PC 1.2	Calculate ingredient amounts according to requirements	Q 1.3	T 3a–b T 6b–c WS 5
PC 1.3	Identify and select ingredients from stores according to recipe, quality, freshness and stock rotation requirements	Q 1.4.a Q 1.4.b Q 1.5 Q 1.6.a Q 1.6.b	T 5a–d WS 2
E 2	Select, prepare and use equipment		
PC 2.1	Select type and size of equipment suitable to requirements	Q 2.1 Q 2.2	T 4a
PC 2.2	Safely assemble and ensure cleanliness of equipment before use	Q 2.3 Q 2.4	T 4b T 15c–d WS 3
PC 2.3	Use equipment safely and hygienically according to manufacturer instructions	Q 2.5 Q 2.6 Q 2.7	T 15a–e T 15g WS 3
E 3	Portion and prepare ingredients		
PC 3.1	Sort and assemble ingredients according to food production sequencing	Q 3.1	T 6a
PC 3.2	Weigh and measure wet and dry ingredients according to the recipe and quantity of cakes, pastries and breads required	Q 3.4 Q 3.5 Q 3.6	T 6b–c WS 5
PC 3.3	Prepare yeast-based dough to correct consistency and shape, according to standard recipes	Q 3.7 Q 3.8 Q 3.9.a Q 3.9.b	T 7a
PC 3.4	Minimise waste to maximise profitability of cakes, pastries and breads produced	Q 3.10 Q 3.11 Q 3.12	T 6b–d WS 7

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PC 4.1	Use cookery methods for cakes, pastries and breads and sweet and savoury fillings to achieve desired product characteristics	Q 4.1 Q 4.2.c Q 4.4.c Q 4.7.c	T 7a–b T 8a–d WS 4
PC 4.2	Follow standard recipes and make food quality adjustments within scope of responsibility	Q 4.8.a Q 4.8.b Q 4.9.a Q 4.9.b	T 9a–c WS 8
PC 4.3	Select baking conditions, required oven temperature and bake cakes, pastries and breads	Q 4.10	T 8b–c
PC 4.4	Cool in appropriate conditions to retain optimum freshness and product characteristics	Q 4.11 Q 4.12 Q 4.13	T 10a

E 5 Decorate, present and store cakes, pastries and breads

PC 5.1	Enhance appearance and taste of cakes, pastries and breads using suitable fillings, icings and decorations, according to standard recipes	Q 5.1.a Q 5.1.b Q 5.1.c Q 5.1.d Q 5.2.a Q 5.2.b Q 5.3	T 11a–c WS 4
PC 5.2	Visually evaluate cakes, pastries and breads and adjust presentation before displaying	Q 5.4 Q 5.5	T 12a–b
PC 5.3	Use suitable service-ware to present cakes, pastries and breads according to organisational standards	Q 5.6 Q 5.7	T 13a–b T 14a–b
PC 5.4	Display and store cakes, pastries, breads and reusable by-products in appropriate conditions to retain optimum freshness and product characteristics	Q 5.8 Q 5.9 Q 5.10	T 14a T 16b T 17a–d WS 2
PC 5.5	Clean work area and dispose of or store surplus and re-usable by-products according to organisational procedures, environmental considerations, and cost-reduction initiatives	Q 5.11a Q 5.11b Q 5.12	T 16a–d T 18a–i WS 2 WS 7

Knowledge evidence

KE 1	Culinary terms and trade names for:	
	<ul style="list-style-type: none"> ▪ ingredients commonly used to produce cakes, pastries and breads 	Q 1.3 Q 3.2.a Q 3.2.b Q 3.3 Q 4.2.a Q 4.4.a Q 4.7.a
	<ul style="list-style-type: none"> ▪ a variety of classical and contemporary cakes, pastries and breads 	Q 4.2.a Q 4.4.a Q 4.7.a
KE 2	Contents of date codes and rotation labels for stock	Q 1.5
KE 3	Characteristics of a variety of classical and contemporary cakes, pastries and breads:	
	<ul style="list-style-type: none"> ▪ appearance <ul style="list-style-type: none"> – balance – colour – contrast 	Q 4.2.a Q 4.3.a Q 4.4.a Q 4.7.a Q 4.8.a Q 4.8.b Q 5.1.a Q 5.2.a Q 5.3
	<ul style="list-style-type: none"> ▪ consistency 	Q 4.2.a Q 4.3.a Q 4.3.c Q 4.4.a Q 4.7.a Q 4.8.a Q 4.8.b Q 5.1.a Q 5.2.a
	<ul style="list-style-type: none"> ▪ moisture content 	Q 4.2.a Q 4.4.a Q 4.7.a Q 4.8.a Q 4.8.b Q 5.1.a Q 5.2.a Q 5.9

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	▪ shape	Q 3.9.b Q 4.2.a Q 4.3.a Q 4.3.c Q 4.4.a Q 4.6.a Q 4.7.a Q 4.8.a Q 4.8.b Q 5.9	
	▪ taste	Q 4.2.a Q 4.4.a Q 4.7.a Q 4.8.a Q 4.8.b Q 5.1.a Q 5.2.a	
	▪ texture	Q 4.2.a Q 4.4.a Q 4.7.a Q 4.8.a Q 4.8.b Q 5.1.a Q 5.2.a Q 5.9	
KE 4	Historical and cultural derivations of a variety of cakes, pastries and breads	Q 4.2.a Q 4.4.a Q 4.7.a	
KE 5	Basic aspects of yeast fermentation and dough development processes	Q 3.7 Q 3.8 Q 3.9.a Q 3.9.b	
KE 6	Indicators of freshness and quality of stocked ingredients for cakes, pastries and breads	Q 1.4.b	
KE 7	Preparation and cookery processes for cakes, pastries, breads and fillings:		
	▪ adding fats and liquids to dry ingredients	Q 4.2.b Q 4.4.b Q 4.7.b	
	▪ chilling ingredients and work surfaces	Q 4.4.b Q 4.5	
	▪ cutting, shaping and moulding	Q 3.9b Q 4.7.b	

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▪ kneading and handling	Q 3.9b Q 4.4.b Q 4.7.b	
▪ preparing and using fillings	Q 4.1.a Q 4.1.b Q 4.1.c Q 4.4.a Q 4.4.b Q 4.4.c Q 4.10 Q 5.1.a Q 5.2.a Q 5.3	
▪ resting	Q 3.9b Q 4.4.b	
▪ rolling	Q 4.4.b	
▪ selecting and preparing appropriate cake tins and moulds	Q 4.3.a Q4.3.b Q 4.6.a Q 4.6.b Q 4.7.d	
▪ stirring and aerating to achieve required consistency and texture	Q 3.9.b Q 4.2.b	
▪ using required amount of batter according to desired characteristics of finished products	Q4.3.c	
▪ weighing or measuring	Q 3.4 Q 3.5 Q 3.6	
▪ sifting dry ingredients	Q 4.2.b Q 4.4.b Q 4.7.b	
▪ whisking, folding, piping and spreading	Q 4.2.b Q 3.9.b	

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KE 8	Main types, culinary characteristics and uses of fillings and decorations for cakes, pastries or breads as specified in the performance evidence	Q 5.1.a Q 5.1.b Q 5.1.c Q 5.1.d Q 5.2.a Q 5.2.b Q 5.3	
KE 9	Appropriate baking temperatures and cooking times for cakes, pastries, breads and fillings	Q 4.10	
KE 10	Plating methods for practicality of service and customer consumption	Q 5.6 Q 5.7	
KE 11	Appropriate environmental conditions for storing cakes, pastries, breads and re-usable by-products of their preparation to:		
	▪ ensure food safety	Q 5.8 Q 5.9 Q 5.10 Q 5.12	
	▪ optimise shelf life	Q 5.8 Q 5.9 Q 5.10 Q 5.12	
KE 12	Mise en place requirements for producing cakes, pastries and breads and fillings	Q 1.1 Q 3.1 Q 3.6	
KE 13	Safe operational practices using essential functions and features of equipment used to produce cakes, pastries and breads	Q 2.1 Q 2.2 Q 2.3 Q 2.4 Q 2.5 Q 2.6 Q 2.7	

Performance evidence

PE 1	<p>Follow standard recipes to produce and decorate at least one of each of the following cakes or sponges:</p> <ul style="list-style-type: none"> ▪ fat-based <ul style="list-style-type: none"> - butter base - oil base ▪ foam based: <ul style="list-style-type: none"> - emulsified sponge - egg based foam 	<p>T 1a-g T 3a-b T 4a-b T 5a-c T 6a-d T 7a-b T 8a-d T 9a-c T 10a T 11a-c WS 4</p>
PE 2	<p>Use at least four different fillings from the list below at least once when producing the above four cakes or sponges (at least once across production of the four cakes or sponges):</p> <ul style="list-style-type: none"> ▪ cream ▪ custard ▪ fresh fruit ▪ jams ▪ mousse ▪ nuts 	<p>T 11a</p>
PE 3	<p>Use at least four different decorations from the list below at least once when producing the above four cakes or sponges (at least once across production of the four cakes or sponges):</p> <ul style="list-style-type: none"> ▪ chocolate ▪ fresh, preserved or crystallised fruits ▪ glazes and jellies ▪ icings ▪ sprinkled icing sugar ▪ whole or crushed nuts 	<p>T 11b-c</p>
PE 4	<p>Follow standard recipes to produce, fill and decorate at least one pastry product from each of the following four categories:</p> <ul style="list-style-type: none"> ▪ short sweet paste ▪ savoury paste ▪ choux paste ▪ puff paste 	<p>T 1a-g T 3a-b T 4a-b T 5a-c T 6a-d T 7a-b T 8a-d T 9a-c T 10a T 11a-c WS 4</p>

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PE 5	Use at least two of the following savoury fillings and at least two of the following sweet fillings when producing the above four pastries (across production of the four pastries): <ul style="list-style-type: none">▪ savoury fillings:<ul style="list-style-type: none">- animal protein- dairy- vegetable▪ sweet fillings:<ul style="list-style-type: none">- cheese- chocolate- cream- custard- fresh or crystallised fruit and fruit purees- whole or crushed nuts	T 11a
PE 6	Use at least four of the following decorations when producing the above four pastries (across production of the four pastries): <ul style="list-style-type: none">▪ fresh, preserved or crystallised fruits▪ glazes▪ icings▪ jellies▪ sprinkled icing sugar▪ meringue▪ whole or crushed nuts	T 11b-c
PE 7	Follow standard recipes to produce each of the following types of bread: <ul style="list-style-type: none">▪ bread rolls or baguettes using basic dough▪ brioche▪ foccacia▪ flat bread▪ sourdough	T 1a-g T 3a-b T 4a-b T 5a-c T 6a-d T 7a-b T 8a-d T 9a-c T 10a T 11a-c WS 4
PE 8	Use appropriate preparation and cookery processes from the list in the knowledge evidence when producing the above cakes, pastries and breads	T 7a-b T 8a-b

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PE 9	Produce each of the above cakes, pastries and breads:		
	<ul style="list-style-type: none"> within commercial time constraints and deadlines 		T 1g WS 1
	<ul style="list-style-type: none"> following procedures for portion control and food safety practices when handling and storing food 		T 5a-d T 6b-d T 14b T 15a-g T 16a-d T 17a-d WS 2 WS 5
	<ul style="list-style-type: none"> responding to at least one special customer request 		T 2a-c WS 6

Foundation skills

FS 1	Reading skills to:		
	<ul style="list-style-type: none"> locate information in standard recipes to determine food preparation requirements 		T 1a-g WS 4
	<ul style="list-style-type: none"> locate and read date codes and rotation labels on food products 		T 5c
FS 2	Numeracy skills to:		T 1d
	<ul style="list-style-type: none"> determine cooking times and temperatures 		T 8c-d
FS 3	Problem-solving skills to:		
	<ul style="list-style-type: none"> evaluate quality of ingredients and finished cakes, pastries and breads and make adjustments to ensure a quality product 		T 5b-c T 12a-b
	<ul style="list-style-type: none"> adjust taste, texture and appearance of food products according to identified deficiencies 		T 9a-c T 16b
FS 4	Planning and organising skills to:		T 1a-g
	<ul style="list-style-type: none"> efficiently sequence the stages of food preparation and production 		T 6a WS 4