

Contents

About this trainer/assessor guide	4
Learning resource.....	5
Topic 1: Select ingredients	5
Confirm food production requirements from standard recipes	5
Calculate ingredient amounts according to requirements.....	8
Identify and select ingredients from stores according to recipe, quality, freshness and stock rotation requirements.....	10
Check your understanding	13
Topic 2: Select, prepare and use equipment	15
Select type and size of equipment suitable to requirements	15
Safely assemble and ensure cleanliness of equipment before use	18
Use equipment safely and hygienically according to manufacturer instructions	20
Check your understanding	27
Topic 3: Portion and prepare ingredients	29
Sort and assemble ingredients according to food production sequencing	29
Weigh and measure wet and dry ingredients according to the recipe and quantity of cakes, pastries and breads required	38
Prepare yeast-based dough to correct consistency and shape, according to standard recipes	40
Minimise waste to maximise profitability of cakes, pastries and breads produced	44
Check your understanding	47
Topic 4: Cook cakes, pastries, breads	49
Use cookery methods for cakes, pastries and breads and sweet and savoury fillings to achieve desired product characteristics	49
Follow standard recipes and make food quality adjustments within scope of responsibility	74
Select baking conditions, required oven temperature and bake cakes, pastries and breads	76
Cool in appropriate conditions to retain optimum freshness and product characteristics	80
Check your understanding	83
Topic 5: Decorate, present and store cakes, pastries and breads	85
Enhance appearance and taste of cakes, pastries and breads using suitable fillings, icings and decorations, according to standard recipes	85
Visually evaluate cakes, pastries and breads and adjust presentation before displaying	95
Use suitable service-ware to present cakes, pastries and breads according to organisational standards	97
Display and store cakes, pastries, breads and reusable by-products in appropriate conditions to retain optimum freshness and product characteristics.....	100
Clean work area and dispose of or store surplus and re-usable by-products according to organisational procedures, environmental considerations, and cost-reduction initiatives.....	104
Check your understanding	111
Topic 6: Recipes	113
Cake, pastry and bread recipes.....	113
References.....	132

Assessment workbook	135
Unit information	137
What is competency-based assessment?.....	140
How will my competency be assessed?.....	141
Assessment agreement	142
Skills recognition.....	143
Topic 1: Select ingredients	144
Topic 2: Select, prepare and use equipment.....	145
Topic 3: Portion and prepare ingredients.....	146
Topic 4: Cook cakes, pastries, breads.....	147
Topic 5: Decorate, present and store cakes, pastries and breads.....	148
Knowledge questions	149
Topic 1: Select ingredients	151
Topic 2: Select, prepare and use equipment.....	158
Topic 3: Portion and prepare ingredients.....	166
Topic 4: Cook cakes, pastries, breads.....	182
Topic 5: Decorate, present and store cakes, pastries and breads.....	209
Project	229
Completion record	232
Unit mapping.....	233
Trainer/assessor instructions and requirements.....	242
Practical assessment	Separate document