

level of qualification: 3

credit total: 119

1 purpose

This qualification is designed to enable learners employed in the Pastry discipline of the industry to gain recognition for the specialist skills and knowledge required by this sector of the industry and acknowledges the scope of specialist skills required to meet the industry's national and international standards.

The specialist skills recognised by the National Certificate in Pastry Level 3 are such that people credited with the qualification will be competent in a number of pastry skills.

They may also have gained credit for unit standards covering skills relating to higher workplace responsibilities in the pastry industry. These skills include food safety controlling machinery, setting up, shutting down and isolating machines and team work.

2 regulations for the qualification

2.1 entry information for programmes of education and training assessed against the unit standards in the qualification

Open.

2.2 qualification requirements

Unit No.	Unit Standard Title	Level	Credit
TH/04/0014/03	Maintain personal presentation in the workplace	3	4
TH/07/0015/03	Read and assess texts to gain knowledge	3	4
TH/07/0012/03	Apply safe working practices in the food and related product processing workplace	3	2
TH/07/0016/03	Thaw and prove frozen doughs	3	2
TH/07/0013/03	Hold a conversation with others	3	2
TH/08/0001/03	Practice food safety methods in a food business	3	4
TH/08/0002/03	Protect health and safety in the workplace	3	2
TH/08/0003/03	Write business letters and memoranda	3	4
TH/08/0004/03	Solve problems which require calculation with whole numbers	3	2
TH/08/0005/03	Prepare and tray up frozen dough products	3	1
TH/08/0006/03	Cook food by baking	3	2

TH/08/0007/03	Prepare and weigh ingredients for doughs using manual production methods	3	4
TH/08/0008/03	Retard yeast products for batch baking for pastry products	3	4
TH/08/0009/03	Prove products for batch baking for pastry products	3	3
TH/08/0010/03	Freeze products for batch baking for pastry products	3	4
TH/08/0011/03	Prepare and apply icings and glazes to pastry products using manual production methods	3	6
TH/08/0012/03	Prepare to, and decorate pastry products using manual production methods	3	6
TH/08/0013/03	Prepare and apply toppings to pastry products using manual production methods	3	6
TH/08/0014/03	Prepare and apply fillings to pastry products using manual production methods	3	6
TH/08/0015/03	Batch bake petits fours products	3	8
TH/08/0016/03	Form and cut pastry doughs using manual production methods	3	2
TH/08/0017/03	Demonstrate knowledge of the legislative requirements in the Food Act	3	2
TH/08/0018/03	Prepare and weigh ingredients for bulk cake batters using manual production equipment	3	4
TH/08/0019/03	Prepare and weigh ingredients for pastry doughs using manual production equipment	3	4
TH/08/0020/03	Demonstrate knowledge of boiling and baking in the commercial catering industry	3	2
TH/08/0021/03	Demonstrate knowledge of common types and uses of baking equipment in the pastry industry	3	4
TH/08/0022/03	Demonstrate knowledge of basic pastry ingredients	3	4
TH/08/0023/03	Demonstrate knowledge of product and basic terminology in the pastry industry	3	3
TH/08/0024/03	Prepare and bake biscuits in the pastry industry	3	3
TH/08/0025/03	Prepare and display simple petits fours	3	4
TH/08/0026/03	Prepare hot and cold desserts	3	8
TH/08/0027/03	Present simple desserts	3	3
Total			119

3 accreditation option N/A

4 certification

Please Note: Providers must be accredited by the Mauritius Qualifications Authority

