

**level of qualification:** 4

**credit total:** 120

## 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 4 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 an in-depth knowledge in Pastry techniques as well as 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/02/0001/04	Demonstrate knowledge of commercial food costs and portion control	4	6
th/02/0004/04	Demonstrate knowledge of commercial catering applications of complex leavened and unleavened dough	4	3
th/02/0007/04	Demonstrate knowledge of commercial catering applications of hot and cold desserts	4	9
th/02/0008/04	Demonstrate knowledge of commercial catering applications of pastry and baking items	4	3
th/02/0011/04	Prepare and bake complex cakes and sponges in a commercial kitchen	4	3
th/02/0024/04	Prepare and cook jams and jellies in a commercial kitchen	4	3
th/08/0001/04	Supervise subordinate in job skills	4	1
th/08/0002/04	Apply catering control principles	4	3
th/08/0003/04	Prepare pastry, cakes and yeast goods	4	4
th/08/0004/04	Prepare and present gateaux, tortes and cakes	4	6

th/08/0005/04	Prepare and cook complex pastry dishes	4	5
th/08/0006/04	Plan, prepare and display a buffet	4	2
th/08/0007/04	Prepare chocolate and chocolate confectionery	4	5
th/08/0008/04	Apply cook-freeze production process	4	1
th/08/0009/04	Transport and store food in a safe and hygienic manner	4	1
th/08/0010/04	Prepare and display petits fours	4	3
th/08/0011/04	Prepare and model marzipan	4	3
th/08/0012/04	Prepare and display sugar work	4	4
th/08/0013/04	Plan, prepare and display sweet buffet show pieces	4	2
th/08/0014/04	Prepare hot and cold dessert	4	4
th/08/0015/04	Diagnose and respond to product and process faults	4	2
th/08/0016/04	Produce and decorate gateaux and tortes	4	4
th/08/0017/04	Present deserts	4	2
th/08/0018/04	Prepare fruit ingredients for pastry production	4	3
th/08/0019/04	Prepare, cook and serve sauces, coulis for dessert	4	4
th/08/0020/04	Prepare and cook complex leavened and unleavened dough products	4	5
th/01/0022/04	Plan and implement hospitality staff rosters	4	2
th/01/0002/04	Demonstrate knowledge of food contamination hazards, and control methods used in a food business	4	5
hs/01/0013/02	Identify the implications of oral communication techniques	2	5
hs/01/0049/04	Apply ethics pledge within his/her workplace	4	3
th/03/0021/03	Participate in groups and/or teams to gather ideas and information	3	4
th/03/0022/03	Read texts for practical purposes	3	4
th/04/0024/03	Perform calculations for the workplace	3	6
	<b>TOTAL</b>		<b>120</b>

**3 accreditation option**
**4 certification**

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