



MAURITIUS QUALIFICATIONS AUTHORITY

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NATIONAL CERTIFICATE

LEVEL 2

IN

PASTRY

National Certificate Level 2 in Pastry

1. Level: 2
2. Total Credits: 64
3. Review Date: May 2026
4. Access to qualification

4.1 Entry Information

Read up to Certificate of Primary Education (CPE)/ Primary School Achievement Certificate (PSAC)

or

An alternative qualification at Level 1 of the NQF

4.2 Recognition of Prior Learning [RPL]

Not Applicable

4.3 Award of qualification requirements

Unit No.	Unit Standard Title	Level	Credit
HEALTH AND SAFETY			
1	Provide a safe and secure environment in the hospitality industry	2	1
FOOD SAFETY AND HYGIENE			
2	Demonstrate a basic knowledge of food hygiene and control methods used in a food business	2	1
WORKING ENVIRONMENT			
3	Demonstrate a basic knowledge of contamination hazards in food business	2	1
PREPARATION AND COOKING METHODS			
4	Demonstrate knowledge of pastry equipment used in a commercial environment	2	4
5	Prepare and weigh ingredients for pastry doughs using manual production equipment	2	5
6	Roll and laminate pastry doughs using manual production methods	2	5
7	Prepare and mix pastry doughs using manual production methods	2	4
8	Demonstrate knowledge in the preparation of cream, cocoa, and biscuits	2	5
9	Prepare mise en place	2	4

Unit No.	Unit Standard Title	Level	Credit
10	Prepare and apply fillings to pastry products using manual production methods	2	4
11	Demonstrate and apply knowledge of cooking methods	2	5
12	Prepare simple petits fours	2	5
13	Prepare hot and cold desserts	2	5
14	Prepare and apply toppings to pastry products using manual production methods	2	4
ASSOCIATED STUDIES			
15	Demonstrate mathematical skills and knowledge	2	3
16	Demonstrate communications skills	2	4
17	Demonstrate knowledge of work ethics	2	1
18	Demonstrate basic knowledge of sustainable development	2	1
19	Demonstrate knowledge of information technology	2	2
Total Credits			64

5. Purpose

This qualification is intended for people wishing to pursue a career in the field of pastry. The qualification would enable learners to acquire skills and knowledge required to work in the field using basic production methods for various pastry ingredients and doughs, and pastry equipment.