

Prepare, cook and finish basic pastry products

Overview

This standard is about preparing, cooking and finishing basic pastry products, for example:

- chocolate éclair
- apple tart
- savoury quiche
- apple turnover/pie
- steak and kidney pudding

The standard covers a range of preparation and cooking methods associated with pastry products of all types.

This standard focuses on the technical knowledge and skills required to prepare, cook and finish basic pastry products; however it should be assessed in the wider context of safe and hygienic working practices. It is recommended that the following NOS, selected as appropriate to the job role and organisation, are referenced in conjunction with the technical skills and knowledge for the standard:

- Maintain basic food safety in catering
- Maintain food safety in a kitchen environment
- Provide basic advice on allergens to customers
- Minimise the risk of allergens to customers

When you have completed this standard you will be able to demonstrate your understanding of and your ability to:

- Prepare, cook and finish basic pastry products

Performance criteria

You must be able to:

1. Select the type and quantity of ingredients required for preparation
2. Check the ingredients meet quality and other requirements
3. Choose the correct tools and equipment required to prepare, cook and finish the pastry product
4. Use the tools and equipment correctly when preparing, cooking and finishing the pastry product
5. Prepare the ingredients to meet the requirements of the pastry product
6. Cook the ingredients to meet the requirements of the pastry product
7. Check the pastry product has the correct flavour, colour, texture, quantity and finish
8. Finish and present the pastry product to meet requirements
9. Make sure the pastry product is at the correct temperature for holding and serving
10. Store any cooked pastry not for immediate use in line with food safety regulations

Knowledge and understanding

You need to know and understand:

1. Different types of pastry and their characteristics
2. How to make sure that the ingredients meet product requirements
3. Why it is important to follow a recipe correctly when preparing pastry products
4. What quality points to look for in a range of pastry types
5. Why and to whom you should report any problems with the pastry or other ingredients
6. The correct tools and equipment to carry out the required preparation and cooking methods
7. How to carry out each of the preparation, cooking and finishing methods according to product requirements
8. Why it is important to use the correct techniques, tools and equipment when preparing, cooking and finishing pastry products
9. The correct temperatures for cooking pastry products and why these temperatures are important
10. How to check and adjust a pastry product to make sure it has the correct colour, flavour, texture quantity and finish
11. The correct temperatures and conditions for holding and serving pastry products
12. The correct temperatures and procedures for storing pastry products not for immediate use
13. Healthy eating options when preparing, cooking and finishing pastry products

Scope/range

1. Pastry
 - 1.1 short
 - 1.2 sweet
 - 1.3 suet
 - 1.4 choux
 - 1.5 convenience
2. Preparation methods
 - 2.1 weighing/measuring
 - 2.2 sifting
 - 2.3 rubbing in
 - 2.4 creaming
 - 2.5 resting
 - 2.6 piping
 - 2.7 rolling
 - 2.8 cutting/shaping/trimming
 - 2.9 lining
3. Cooking methods
 - 3.1 baking
 - 3.2 steaming
 - 3.3 deep frying
 - 3.4 combining cooking methods

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