

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Make common Western pastries and desserts for Chinese restaurant
Code	108426L2
Range	This unit of competency applies to practitioners of the production section in restaurants and establishments. While working in restaurants or relevant workplaces, practitioners should be able to make western pastries and desserts independently, such as various puddings, mousses, puffs, cookies, cakes, pies and tarts of different countries such as the USA, Italy and France.
Level	2
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of western pastries and desserts:</p> <ul style="list-style-type: none"> • Understand the concepts of western pastries and desserts • Understand the characteristics and applications of the ingredients of pastries and desserts of different western countries • Know about different western pastries and desserts, such as: <ul style="list-style-type: none"> ○ Puddings ○ Mousses ○ Puffs ○ Cookies • Know about the following of the various western pastries and desserts: <ul style="list-style-type: none"> ○ Ingredients ○ Production methods ○ Production tips ○ Storage methods ○ Production requirements, etc. • Possess the skills for making the relevant pastries and desserts <p>2. Make western pastries and desserts:</p> <ul style="list-style-type: none"> • Apply the techniques for making western pastries and desserts, such as: <ul style="list-style-type: none"> ○ Master the ingredients, production methods, storage methods and production requirements of pies and tarts ○ Master the ingredients, production methods, storage methods and production requirements of various cakes ○ Master the decoration skills of pastries and desserts, such as decoration/piping (裱花/腳花) • Make use of proficient skills to make western pastries and desserts <ul style="list-style-type: none"> ○ Select appropriate production methods ○ Choose ingredients that match the characteristics of the cakes ○ Finish the pastry making processes with proficient skills ○ Change ingredients or production processes to meet market trends or customer requirements when needed <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Always make use of the knowledge of western pastries and desserts, and apply proficient production skills to prepare western pastries and desserts of different countries wholeheartedly during the course of work

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Assessment Criteria	The integrated outcome requirements of this UoC are the abilities to: <ul style="list-style-type: none">• Understand the characteristics and applications of the ingredients of western pastries and desserts of different countries• Make various cakes, pies, tarts, puddings, mousses, puffs and cookies of different countries independently
Remark	