

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

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| Title | Prepare and produce basic pastry doughs |
| Code | 109645L1 |
| Range | This unit of competency is applicable to all catering food production practitioners. Historically pastry was used as a case for baking other items, but people eventually realized the pastry was worth eating too. The wide range of pastries nowadays varies in texture and taste either in its own or as traditional baking dishes. This UoC will concentrate on competence preparing and producing general pastry doughs. |
| Level | 1 |
| Credit | 2 |
| Competency | <p>Performance Requirements</p> <p>1. Knowledge for preparing and producing pastry dishes producing general bread</p> <ul style="list-style-type: none"> • Possess basic knowledge of different type of pastry doughs, such as: <ul style="list-style-type: none"> ○ Short crust pastry dough ○ Filo pastry dough ○ Choux pastry dough ○ Flaky pastry dough ○ Puff pastry dough • Possess basic knowledge of techniques for producing basic types of pastry dough • Possess basic knowledge of the basic ingredient for basic pastry dough production, including: <ul style="list-style-type: none"> ○ Flour varieties ○ Fat: butter, margarine, solid vegetable shortening, lard, or vegetable oil varieties ○ Liquids: water, milk, cream varieties ○ Lamination techniques • Possess basic knowledge of reading and understanding recipes for baking pastry products • Possess basic knowledge of the equipment to be used for baking basic pastry products • Possess basic knowledge of required temperature for baking different type of pastry doughs, ranging from preheating of oven to different temperature for different pastry dough recipes and cooling temperature before cutting, use and storing • Possess basic knowledge of kitchen's occupational health and safety, including fire hazards <p>2. Prepare and produce a variety of basic pastry doughs:</p> <ul style="list-style-type: none"> • Comprehend the pastry recipe requirements • Identify, select and weigh required ingredients, according to recipe requirement • Preparations for making pastry dough product such as choux paste, short crust and flaky pastry doughs <ul style="list-style-type: none"> ○ Select and apply appropriate techniques and equipment to be used for pastry production, such as: <ul style="list-style-type: none"> ▪ Preheat oven for baking ▪ Roll pin, pastry wheel, etc. ▪ Scaling of recipe ingredients, lamination agents ▪ Application and greasing types of molds ▪ Well clean and hygienic work place with equipment arranged near by • Roll the dough into desired thickness and shape. Transfer the dough to the baking pan • Load pastry or pieces of pastry dough product into oven and cook for required time according to the recipe under the appropriate temperature |

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| | <ul style="list-style-type: none">• Cool the cooked product in appropriate condition• Wash, clean and store the baking equipment according to the establishment procedures <p>3. Exhibit professionalism</p> <ul style="list-style-type: none">• Follow the organization or kitchen rules to maintain cleanliness of equipment and environment• Respect the food, ingredients, and co-workers |
| Assessment Criteria | <p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none">• Select and measured the appropriate quantity of ingredients for the baking pastry product according to the recipe• Perform all the necessary preparation for the production of a variety of pastry doughs• Pastry dough product were baked with the appropriate temperature and delivered the expected result as required from the recipe |
| Remark | |