

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Produce a variety of basic hot and cold desserts
Code	109648L2
Range	This unit of competency is applicable to all catering food production practitioners. It focuses on the ability of producing a variety of basic hot and cold desserts.
Level	2
Credit	3
Competency	<p>Performance Requirements</p> <p>1. Knowledge for producing hot and cold dessert</p> <ul style="list-style-type: none"> • Possess basic knowledge of categorization of basic hot and cold desserts, such as: <ul style="list-style-type: none"> ○ Hot soufflés, crepes, pancakes, strudel, puddings, waffle, beignets, pies ○ Cold - mousses, puddings, jellies, miniature cakes, meringues • Possess basic knowledge of common commodities or ingredients used for producing basic common hot or cold desserts. For example: egg, flour, dairy products, sugars • Possess knowledge of different cooking methods used in producing hot and cold desserts, For example: <ul style="list-style-type: none"> ○ Steaming, poaching ○ Baking ○ Deep-frying ○ Combination of cooking skills – foams, espuma, aerating • Possess basic knowledge of different types of equipment used for making desserts, such as: ovens, mixing machines, fryers, refrigerators, steamers, baking sheets, brushes, cutters, dredgers, molds, piping bags / tubes, sieves, thermometers, etc. • Possess knowledge of basic decorating skills, including: <ul style="list-style-type: none"> ○ Filling, piping ○ Glazing, coating ○ Garnishing, whisking • Possess basic knowledge of different types of thickening agents / additives. For example: <ul style="list-style-type: none"> ○ Gelatin powder ○ Coagulation of eggs during the cooking ○ Sugar and natural jellies in fruit • Possess basic knowledge of how to store basic cold and hot desserts • Possess basic knowledge of kitchen's occupational health and safety, including fire hazards <p>2. Produce basic varieties of common hot and cold dessert:</p> <ul style="list-style-type: none"> • Comprehend the recipe • Prepare for produce hot and cold dessert, including: <ul style="list-style-type: none"> ○ Check the amount of all ingredients to be used ○ Weigh the ingredients according to the recipe requirement ○ Gather all required equipment and utensils ○ Prepare the fillings and other decorating ingredients as required ○ Clean, wash and cut fruits as required • Apply appropriate method or techniques (creaming, folding, aeration, mixing, etc.) to the ingredients • Set the time and temperature used for cooking / producing basic common dessert in accordance with the recipe

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	<ul style="list-style-type: none"> • Decorate the dessert with suitable garnishing as per recipe, such as: fruits, herbs, leaves, ornaments • Desserts should be stored at optimal temperature <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Follow the organization or kitchen rules to maintain cleanliness of equipment and environment • Review production techniques for further improvement regularly
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Comprehend and follow the recipe to make dessert • Produce basic dessert with appropriate methods • Control the time and temperature used for preparing basic common hot and cold desserts in accordance with the recipe specifications
Remark	