

# UV21160

## Produce paste products

The aim of this unit is to develop the knowledge, understanding and practical skills you require for the production of paste products, both sweet and savoury. Using the correct tools and equipment, you will be able to prepare and cook these products in a safe and hygienic manner.

You will learn how to finish products using decoration and filling techniques in order to present paste products in a way that customers expect. If products have been baked in advance you will also be studying their safe and hygienic storage.

Level

**2**

Credit value

**3**

GLH

**20**

Observation(s)

**2**

External paper(s)

**0**



# Produce paste products

## Learning outcomes

On completion of this unit you will:

1. Be able to prepare and cook paste products
2. Be able to finish paste products

## Evidence requirements

1. *Environment*  
Evidence for this unit may be gathered within the workplace or realistic working environment (RWE).
2. *Simulation*  
Simulation may be used in this unit, where no naturally occurring evidence is available.
3. *Observation outcomes*  
Competent performance of Observation outcomes must be demonstrated on **at least two occasions**. Assessor observations, witness testimonies and products of work are likely to be the most appropriate sources of performance evidence. Professional discussion may be used as supplementary evidence for those criteria that do not naturally occur.

Assessed observations should not be carried out on the same day for the same learning outcome. There should be sufficient time between assessments for reflection and personal development.

You need to meet the same standard on a regular and consistent basis. Separating the assessments by a period of at least two weeks is recommended as competence must be demonstrated on a consistent and regular basis.

4. *Range*  
All ranges must be practically demonstrated or other forms of evidence produced to show they have been covered.
5. *Knowledge outcomes*  
There must be evidence that you possess all the knowledge and understanding listed in the Knowledge section of this unit. In most cases this can be done by professional discussion and/or oral questioning. Other methods, such as projects, assignments and/or reflective accounts may also be used.
6. *Tutor/Assessor guidance*  
You will be guided by your tutor/assessor on how to achieve learning outcomes and cover ranges in this unit. All outcomes and ranges must be achieved.
7. *External paper*  
There is no external paper requirement for this unit.

# Achieving observations and range

## Achieving observation outcomes

Your assessor will observe your performance of practical tasks. The minimum number of competent observations required is indicated in the Evidence requirements section of this unit.

Criteria may not always naturally occur during a practical observation. In such instances you will be asked questions to demonstrate your competence in this area. Your assessor will document the criteria that have been achieved through professional discussion and/or oral questioning. This evidence will be recorded by your assessor in written form or by other appropriate means.

Your assessor will sign off a learning outcome when all criteria have been competently achieved.

## Achieving range

The range section indicates what must be covered. Ranges should be practically demonstrated as part of an observation. Where this is not possible other forms of evidence may be produced. All ranges must be covered.

Your assessor will document the portfolio reference once a range has been competently achieved.



# Observations

## Learning outcome 1

### Be able to prepare and cook paste products

You can:

- a. Use correct tools and equipment to prepare and cook paste products, including:
  - short
  - sweet
  - puff
  - choux
- b. Demonstrate safe and hygienic practices\*

\*May be assessed by supplementary evidence.

Observation	1	2	Optional	Optional
Criteria questioned orally				
Date achieved				
Portfolio reference				
Learner signature				
Assessor initials				



## Learning outcome 2

### Be able to finish paste products

You can:

- a. Use tools and equipment in the finishing of paste products
- b. Finish and present paste products
- c. Check the finished product meets dish requirements

*\*May be assessed by supplementary evidence.*

Observation	1	2	<i>Optional</i>	<i>Optional</i>
Criteria questioned orally				
Date achieved				
Portfolio reference				
Learner signature				
Assessor initials				



# Range

You must practically demonstrate that you have:

Prepared a <b>minimum of 3</b> types of paste	Portfolio reference
Short	
Sweet	
Puff	
Choux	
Used a <b>minimum of 3</b> finishing techniques	Portfolio reference
Filling	
Coating	
Piping	
Dusting, dredging or sprinkling	
Portioning	
Icing	

It is strongly recommended that all range items are practically demonstrated. Where this is not possible, other forms of evidence may be produced to demonstrate competence.

# Developing knowledge

## Achieving knowledge outcomes

You will be guided by your tutor and assessor on the evidence that needs to be produced. Your knowledge and understanding will be assessed using the assessment methods listed below\*:

- Projects
- Observed work
- Witness statements
- Audio-visual media
- Evidence of prior learning or attainment
- Written questions
- Oral questions
- Assignments
- Case studies
- Professional discussion

Where applicable your assessor will integrate knowledge outcomes into practical observations through professional discussion and/or oral questioning.

When a criterion has been orally questioned and achieved, your assessor will record this evidence in written form or by other appropriate means. There is no need for you to produce additional evidence as this criterion has already been achieved.

Some knowledge and understanding outcomes may require you to show that you know and understand how to do something. If you have practical evidence from your own work that meets knowledge criteria, then there is no requirement for you to be questioned again on the same topic.

*\*This is not an exhaustive list.*

# Knowledge



## Learning outcome 1

### Be able to prepare and cook paste products

You can:	Portfolio reference
c. Identify different types of paste product	
d. Identify the quality points of the main ingredients	
e. State the uses for paste products	
f. State how to adjust the quantity of ingredients to give the correct portion yield from paste products	
g. Describe the preparation and cooking methods for paste products	



## Learning outcome 2

### Be able to finish paste products

You can:	Portfolio reference
d. Describe the quality points when checking finished paste products	
e. Identify fillings, glazes, creams and icings that may be used to finish paste products	
f. Describe finishing and decorating techniques	
g. State the storage procedures for finished products	
h. Identify ingredients in paste products that may cause allergic reactions	

# Unit content



This section provides guidance on the recommended knowledge and skills required to enable you to achieve each of the learning outcomes in this unit. Your tutor/assessor will ensure you have the opportunity to cover all of the unit content.

## Outcome 1: Be able to prepare and cook paste products

**Tools and equipment:** Bowls, measuring jugs, scales, sieves, spoons, whisks, spatulas, palate knives, rolling pins, baking trays, cutters, cooling racks, ovens, stoves, knives, mincer.

**Safe and hygienic practices:** Wash hands before starting, use clean tools and equipment, use different equipment and tools for different foodstuffs, follow manufacturers' instructions.

**Different types of paste product:** Short, sweet, puff, choux, sablé, hot water, strudel, filo, linzer.

**Main ingredients:** Flour, eggs, sugar, fats.

**Quality points:** Appearance, colour, aroma, consistency, temperature, flavour.

**Uses for paste products:** Sweet, savoury, pies, tarts, flans, profiteroles, pasties, vol-au-vents.

**How to adjust the quantity of ingredients to give the correct portion yield:** Multiply, divide.

**Preparation and cooking methods for paste products:** Weighing, measuring, rolling, mixing, creaming, beating, whisking, folding in, rubbing in, kneading, greasing, lining, shaping, baking, sweating.



## Outcome 2: Be able to finish paste products

**Tools and equipment for finishing paste products:** Bowls, measuring jugs, scales, sieves, spoons, whisks, spatulas, palate knives, rolling pins, cutters, piping bags, nozzles.

**Finish and present paste products:** Plates, trays, paper cases, doilies, pre-portioned, portioned for the client.

**Finished product meets dish requirements:** Colour, texture, aroma, decoration.

**Quality points:** Golden colour, rich flavour, good crumb, springy texture, crisp texture.

**Fillings, glazes, creams and icings to finish paste products:** Savoury (egg-based, cheese, meat, chicken, fish, shellfish, vegetables), sweet (jam/jelly/curd/honey, nuts, cream, ice cream, pastry cream, butter icing, water icing, fondant icing, chocolate-based).

**Finishing and decorating techniques:** Glazing, piping, filling, icing, spreading, smoothing, dredging.

**Storage procedures:** Airtight containers, greaseproof paper, refrigeration (cream).

**Ingredients that may cause allergic reactions:** Flour, nuts, seeds, dairy products, gelatin, eggs.