



**Level 3 Certificate
in Professional Patisserie and
Confectionary**

(HC110-14)

Qualification

Level 3 Certificate in Professional Patisserie and Confectionary (HC110-03)

Title and level	GLH	TQT	Global Skills Qualification number
Level 3 Certificate in Professional Patisserie and Confectionary	269	310	HC110-14

Introduction

This document tells you what you need to do to deliver the qualifications:

The GSQ Level 3 Certificate in Professional Patisserie and Confectionary is a qualification that is either assessed in a workplace or realistic work environment.

The level 3 Professional Patisserie and Confectionary is designed to develop students' advanced skills and techniques in producing fermented dough products, biscuits, cakes and sponges and learn how to produce display pieces. You will learn the supervision techniques required to ensure the principles of food preparation and safety are followed throughout your practice.

Candidate Entry Requirements

Candidates should not be entered for a qualification of the same type, content and level as that of a qualification they already hold.

It is recommended that candidates should have a minimum of a level 2 qualification in cookery. However, experience of working in the industry at the level 2 standard will be adequate to ensure they have the potential to gain the qualification successfully.

Qualification Units

To achieve the **HC100-14 Level 3 Certificate in Professional Patisserie and Confectionary**,
Students must achieve **31** credits
All mandatory units must be achieved

Mandatory Units

GSQ Unit code	Ofqual Unit Reference	Unit Title	Credit Value	GLH
518	H/506/1747	Produce dough and batter products	4	60
411	A/601/6565	Produce petits fours	6	56
412	K/601/6565	Produce paste products	4	38
413	J/601/6567	Produce hot, cold and frozen deserts	6	50
415	R/6016569	Produce Biscuits, cakes and sponges	6	49
415	A/601/6569	Produce display pieces and decorative items	5	39

Total Qualification Time

Total Qualification Time (TQT) is the total amount of time, in hours, expected to be spent by a Learner to achieve a qualification. This includes both guided learning hours and hours spent in preparation, study and assessment.

Title and level	GLH	TQT
Level 3 Certificate in Professional Patisserie and Confectionary	269	310

Portfolio of evidence

To achieve this portfolio, you will need to produce a portfolio of evidence to show that you have the knowledge and skills in your chosen qualification. You will need to demonstrate the practical skills required and be observed by a competent tutor/assessor who will support you with evidence collection.

Your knowledge and understanding and practical skills 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

Centre Requirements

As a minimum, it is expected that centres seeking approval for this qualification have access to a well-equipped industrial kitchen including

- cooking facilities to enable full access to the qualification for example ovens/ranges, grills, griddles and deep fat fryers
- worktop space – stainless steel workstations or tables
- washing facilities – hand washing, food preparation and washing up
- refrigerator or freezer space
- small and large equipment – it is recommended that centre review the range of equipment requirements against each unit within the qualification.

Centre Staffing

Staff delivering these qualifications must be able to demonstrate that they meet the following occupational expertise requirements. They should:

- be occupationally competent or technically knowledgeable in the area[s] for which they are delivering training and/or have experience of providing training. This knowledge must be to the same level as the training being delivered.
- have recent relevant experience in the specific area they will be assessing and continue to achieve a minimum 30 professional development hours per year
- have credible experience of providing training

Centre staff may undertake more than one role, e.g. tutor and assessor or internal quality assurer, but cannot internally quality assure their own assessments.

Tutors/Assessors and Internal Quality Assurer

Assessor/Internal Quality Assurer qualifications are valued as qualifications for Centre staff, but they are not currently a requirement for the qualifications.

Continual Professional Development (CPD)

Centres must support their staff to ensure that they have a current knowledge of the occupational area, that delivery, mentoring, training, assessment and verification is in line with best practice, and that it takes account of any national or legislative developments.

Qualification Structure

Unit 518 Produce dough and batter products

UAN: H/506/1747

Level: 3

Credit value: 4

GLH: 60

Aim

This unit provides the opportunity for learners to develop their knowledge, understanding and skills to prepare, cook and finish dough and batter products for service.

Achieving knowledge outcomes

Your knowledge and understanding will be assessed using some of the following methods

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

Learning outcome 1 1. Be able to produce dough and batter products	1.1 Perform operations in line with current professional standards of practices 1.2 Produce dough and batter products to recipe specifications a. using traditional, classical and modern skills and techniques b. using culinary science c. using contemporary styles 1.3 Carry out quality checks during production of dough and batter products 1.4 identify potential faults for a range of dough and batter products correct products that do not meet quality requirements
Learning outcome 2 2. Understand how to produce dough and batter products	2.1 Explain techniques for the production of dough and batter products, including a. using traditional, classical and modern skills and techniques b. using culinary science c. using contemporary styles 2.2 List appropriate flavour combinations 2.3 Explain considerations when balancing ingredients in recipes for fermented dough and batter products 2.4 Explain the of preparation and cooking methods on the end product

	2.5	Describe how to control time, temperature and environment to achieve desired outcome when producing dough and batter products
Learning outcome 3 3. Be able to finish dough and batter products	3.1	Finish dough and batter products a. using traditional, classical and modern skills and techniques b. using culinary science c. using contemporary styles
	3.2	Check the finished product meets dish requirements
	3.3	Present products to meet styles of service
	3.4	Store dough and batter products correctly.
Learning Outcome 4 4. Understand how to finish dough and batter products	4.1	Identify fillings , glazes, creams and icings for dough and batter products
	4.2	Identify ingredients in paste products that may cause allergic reactions
	4.3	Calculate food costs for producing dough and batter products
	4.4	Explain how food costs and other factors affect profit when producing dough and batter products.

You must produce evidence of covering the minimum requirements

<i>Produce a All categories of dough</i>
Artisanal breads (sour doughs, specialist flours, extended ferments), Danish pastries, croissants, flatbreads, speciality doughs (walnut and sultana bread, salt doughs)
Fermented: enriched, foccacia, ciabatta, baguettes, Rye bread, pumpernickel, brioche, savarin, panetone, stollen, kügelhopf, bagel, blinis
Non-fermented: puri, paratha, chapatti, crumpets, waffles, tortillas, spretzle
<i>Use a ALL categories of batter</i>
Savarins
Babas
Blimis
<i>Carry out all quality checks</i>
Temperature while preparing and cooking
Consistency
Uniform size
Appearance
Flavour
Degree of cooking
Aroma
Colour
<i>Use a minimum of 4 traditional, classical and modern finishing skills and techniques</i>
Water icing
Glazes (Apricot, Gum)
Seeds

Cheese
Stream Injection
Cracked Wheat
Piping
Crystallisation
<i>Use a minimum of 6 finishing technique</i>
Chocolate
Marzipan
Fruit Puree
<i>Pastry Cream</i>
Lemon Curd
Nuts
Fruit
Crème Chantilly
<i>Check the finished product meets all dish specifications</i>
Size
Shape
Texture
Flavour
Presentation
<i>Used all the correct storage procedures</i>
Covered
Labels and dates
Appropriate temperature
Area humidity control

Unit 411 Produce petits fours

UAN: R/506/1730

Level: 3

Credit value: 6

GLH: 56

Aim

The aim of this unit is to develop your knowledge, understanding and practical skills in the production of petit fours. Petit fours means “little ovens”; they are small, sweet items served at the end of the meal, usually with coffee. They are often chocolate, sugar or biscuit-based and are prepared skillfully and patiently using a variety of methods and techniques.

You will learn the characteristics of different types of petit fours, their preparation methods, the equipment required and safe working methods.

You will also learn how to perform operations in line with current professional practices using traditional, classical and modern techniques. You will understand the importance of checking for quality, identifying and correcting faults in petit fours.

Knowledge of 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.

Learning outcome 1	1.1 Perform operations in line with current professional practices
1. be able to produce petits fours	1.2 Produce petits fours , including glacé, sec and confiserie variée, to recipe specifications a. Using traditional, classical and modern skills and techniques b. Using culinary science c. Using contemporary styles

	1.3 Carry out quality checks during production of petits fours 1.4 Identify potential faults for a range of petits fours 1.5 Correct products that do not meet quality requirements
Learning outcome 2 2. understand how produce petit fours	2.1 Explain techniques for the production of petits fours, including a. Importance of consistency b. Traditional, classical and modern skills and techniques c. Culinary science d. Contemporary styles 2.2 List appropriate flavour combinations 2.3 Explain considerations when balancing ingredients in recipes for petits fours 2.4 Explain the effect of preparation and cooking methods on the end product 2.5 Describe how to control time, temperature and environment to achieve desired outcome when producing petits fours.
Learning outcome 3 3. be able to finish petit fours	3.1 Finish petits fours a. Using traditional, classical and modern skills and techniques b. Using culinary science c. Using contemporary styles 3.2 Check the finished product meets dish requirements 3.3 Present products to meet styles of service 3.4 Store petits fours correctly
Learning outcome 4 4. understand how to finish petit fours	4.1 Identify relevant fillings, glazes, creams and icings for petits fours 4.2 Identify ingredients in petits fours that may cause allergic reactions 4.3 Calculate food costs for producing petits fours 4.4 Explain how food costs and other factors affect profit when producing petits fours

You must produce evidence of covering the minimum requirements

<i>Produce a minimum of 2 categories of petite fours</i>
Glacé
Sec
Confiserie variée
<i>Use a minimum of 4 methods, techniques and styles</i>
Traditional

Classical
Modern
Culinary science
Contemporary styles
<i>Carry out all quality checks</i>
Temperature while preparing and cooking
Consistency
Uniform size
Suitable size
Flavour
Colour
<i>Use a minimum of 4 traditional, classical and modern finishing skills and techniques</i>
Dipping
Moulding
Piping
Rolling
Cutting
Spreading
Glazing
Acetate/guilding
<i>Use a minimum of 1 culinary science finishing technique</i>
Glazing
Acetate/guilding
Sugar
<i>Use a minimum of 2 contemporary style finishing techniques</i>
Cutting
Shaping
Decorating
Colours
<i>Check the finished product meets all dish specifications</i>
Size
Shape
Texture
Flavour
Presentation
<i>Used all the correct storage procedures</i>
Covered
Labels and dates
Appropriate temperature
Area humidity control

Unit 412 Produce paste products

UAN: L/506/1760
Level: 3
Credit value: 4
GLH: 38

Aim

The aim of this unit is to develop the knowledge, understanding and practical skills required for the production of paste products.

You will learn how to prepare the various products and identify which tools and equipment are suitable. You will also be exploring how to correct faults with products.

You will learn about the cooking of these items and take into account temperatures and healthy eating. You will be able to finish and present products using both filling and decoration techniques. If the products have been baked in advance, you will also be studying their safe and hygienic storage.

Knowledge of 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.

Learning outcome 1	1.1	Perform operations in line with current professional practices
1. be able to produce paste products	1.2	Produce paste products to recipe specifications a. Using traditional, classical and modern skills and techniques b. Using culinary science c. Using contemporary styles
	1.3	Carry out quality checks during production of paste products
	1.4	Identify potential faults for a range of

	1.5	paste products Correct products that do not meet quality requirements
Learning outcome 2 2. understand how to produce paste products	2.1 2.2 2.3 2.4 2.5	Explain techniques for the production of paste products to include: a. Construction b. Traditional, classical and modern skills and techniques c. Culinary science d. Contemporary styles List appropriate flavour combinations Explain considerations when balancing ingredients in recipes for paste products Explain the effect of preparation and cooking methods on the end product Describe how to control time, temperature and environment to achieve desired outcome when producing paste products
Learning outcome 3 3. be able to finish paste products	3.1 3.2 3.3 3.4 3.5	Finish paste products a. Using construction techniques b. Using traditional, classical and modern skills and techniques c. Using culinary science d. Using contemporary styles Check the finished product meets dish requirements Present products to meet styles of service Present products to meet styles of service Store paste products correctly
Learning outcome 4 4. understand how to finish paste products and the factors to consider when producing paste products	4.1 4.2 4.3 4.4	Identify fillings , glazes, creams and icings for paste products Identify ingredients in paste products that may cause allergic reactions Calculate food costs for producing paste products Explain how food costs and other factors affect profit when producing paste products

You must produce evidence of covering the minimum requirements

<i>Produce a minimum of 4 paste products</i>
Puff paste
Choux paste

Sweet paste
Short paste
Danish pastries
Croissants
<i>finished paste products using a minimum of 2 techniques</i>
Construction
Modern techniques
Traditional/classical
Culinary science
Contemporary styles
<i>Used a minimum of 4 fillings, glazes, creams and icings</i>
Buttercream
Pastry cream
Whipped cream
Jams
Chocolate
Fondant
Fresh fruit

Unit 413 Produce hot, cold and frozen desserts

UAN: K/506/1748

Level: 3

Credit value: 6

GLH: 50

Aim

The aim of this unit is to provide you with the opportunity to develop your knowledge, understanding and practical skills in producing hot, cold and frozen desserts.

You will prepare different types of desserts and develop advanced skills, as well as investigate costs and factors that affect profit when making puddings.

You will also learn about flavour combinations, presentation methods and styles.

Knowledge of 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.

Learning outcome 1 1. be able to produce hot, cold and frozen desserts	1.1	Perform operations in line with current professional practices
	1.2	Produce hot, cold and frozen desserts to recipe specifications a. Using traditional, classical and modern skills and techniques b. Using culinary science c. Using contemporary styles
	1.3	Carry out quality checks during production of hot, cold and frozen desserts
	1.4	Identify potential faults for a range of hot, cold and frozen desserts

	1.5	Correct dishes that do not meet quality requirements
Learning outcome 2 2. understand how to produce hot, cold and frozen desserts	2.1	Explain techniques for the production of hot, cold and frozen desserts to include: a. Traditional, classical and modern skills and techniques b. Culinary science c. Contemporary styles
	2.2	List appropriate flavour combinations
	2.3	Explain considerations when balancing ingredients in recipes for hot, cold and frozen
	2.4	Explain the effect of preparation and cooking methods on the end product
	2.5	Describe how to control time, temperature and environment to achieve desired outcome when producing hot, cold and frozen desserts
Learning outcome 3 3. be able to finish hot, cold and frozen desserts	3.1	Finish hot, cold and frozen desserts a. Using traditional, classical and modern skills and techniques b. Using culinary science c. Using contemporary styles
	3.2	Check the finished product meets dish requirements
	3.3	Present dishes to meet styles of service
	3.4	Store hot, cold and frozen desserts correctly
Learning outcome 4 4. understand how to finish and factors to consider when producing hot, cold and frozen desserts	4.1	Identify fillings and refined sauces for hot, cold and frozen desserts
	4.2	Identify ingredients in hot, cold and frozen desserts that may cause allergic reactions
	4.3	Calculate food costs for producing hot, cold and frozen dessert
	4.4	Explain how food costs and other factors affect profit when producing hot, cold and frozen desserts

You must produce evidence of covering the minimum requirements

<i>Produce a minimum of 8 hot, cold and frozen desserts</i>
Soufflés
Steamed puddings
Baked puddings
Egg-based
Pastry
Milk-based
Custard-based

Cheesecakes
Meringue-based
Mousse and mousse-based
Fruit-based
Cake-based
Cream-based
Bavarois and bavarois-based
Ice cream and ice cream-based
Sorbet
Flavoured ices
Granites
<i>Use a minimum of 5 fillings and sauces</i>
Flavoured cream
Espumas and foams
Ganache
Crème diplomat
Crème mousseline
Fruit sauce
Chocolate sauce
Sabayon
Glazes
<i>Present dishes for a minimum of 2 types of service</i>
Plated
Gueridon
Trolley
<i>Implement all storage procedures</i>
Refrigeration
Freezing
Packaging
Labelling with date
Stock rotation

Unit 415 Produce biscuits, cakes and sponges

UAN: F/506/1738

Level: 3

Credit value: 6

GLH: 49

Aim

The aim of this unit is to develop your knowledge, understanding and practical skills in the production of biscuits, cakes and sponges.

This unit gives you the opportunity to be innovative by developing your own recipes through research or from your own experience.

You will learn how to finish products, which will involve decoration and filling techniques, in order to present biscuits, cakes or sponges in ways that are innovative but will also produce profitable results.

You will also study the safe and hygienic storage of products that have been baked in advance.

Knowledge of 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.

Learning outcome 1 1. be able to produce biscuits, cakes and sponges	1.1	Perform operations in line with current professional practices
	1.2	Produce biscuits, cakes and sponges to recipe specifications a. Using traditional, classical and modern skills and techniques b. Using culinary science c. Using contemporary styles
	1.3	Carry out quality checks during

	production of biscuits, cakes and sponges 1.4 Identify potential faults for a range of biscuits, cakes and sponges 1.5 Correct products that do not meet quality requirements
Learning outcome 2 2. understand how to produce biscuits, cakes and sponges	2.1 Explain techniques for the production of biscuits, cakes and sponges, including a. Construction b. Traditional, classical and modern skills and techniques c. Culinary science d. Contemporary styles 2.2 List appropriate flavour combinations 2.3 Explain considerations when balancing ingredients in recipes for biscuits, cakes and sponges 2.4 Explain the effects of preparation and cooking methods on the end product 2.5 Describe how to control time, temperature and environment to achieve desired outcome when producing biscuits, cakes and sponges
Learning outcome 3 3. be able to finish biscuit, cakes and sponges	3.1 Finish biscuits, cakes and sponges a. Using construction techniques b. Using traditional, classical and modern skills and techniques c. Using culinary science d. Using contemporary styles 3.2 Present products to meet styles of service 3.3 Store biscuits, cakes and sponges correctly
Learning outcome 4 4. understand how to finish and evaluate biscuits, cakes and sponges	4.1 Identify fillings, glazes, creams and icings for biscuits, cakes and sponges 4.2 Identify ingredients in biscuits, cakes and sponges that may cause allergic reactions 4.3 Calculate food costs for producing biscuits, cakes and sponges 4.4 Explain how food costs and other factors affect profit when producing biscuits, cakes and sponges

You must produce evidence of covering the minimum requirements

<i>Use a minimum of 3 recipe techniques</i>
Construction

Traditional
Classical
Modern
Culinary science
<i>Carry out quality checks on all products</i>
Correct weight for number of products needed
Texture of uncooked products
Texture of cooked products
Products cooked correctly
<i>Use a minimum of 2 finishing methods</i>
Construction techniques
Traditional, classical and modern skills and techniques
Culinary science
Contemporary styles
<i>Use a minimum of 8 finishing products</i>
Buttercream
Pastry cream
Whipped cream
Jams
Chocolate
Fondant
Royal icing
Meringue
Fresh fruit
Ganache
Chibouste
Mousseline
Diplomat
Praline
Bavarois/mousse
Lemon curd
<i>Checked products meet all dish requirements</i>
Colour
Texture
Aroma
Decoration

Unit 400 Produce display pieces and decorative pieces and decorative items

UAN: A/601/6569

Level: 3

Credit value: 5

GLH: 39

Aim

The aim of this unit is to develop your knowledge, understanding and practical skills in producing display pieces and decorative items.

You will produce display items using a variety of techniques. You will design, construct and evaluate the piece against your design specification.

You will assemble the piece and finish using chocolate and sugar techniques. You will understand how to store the piece correctly and the importance of controlling time, temperature and environment to produce a quality end product.

Knowledge of 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.

Learning outcome 1	1.1	Perform operations in line with current professional practices
1. Be able to produce display pieces and decorative items	1.2	Produce display pieces and decorative items to design specifications using: a. construction techniques b. traditional, classical and modern skills and techniques c. culinary science d. contemporary styles

	1.3	Carry out quality checks during production of display pieces and decorative items
	1.4	Correct pieces and items that do not meet quality requirements
Learning outcome 2 2.Be able to finish display pieces and decorative items	2.1	Finish display pieces and decorative items using: a construction techniques b traditional, classical and modern skills and techniques c culinary science d contemporary styles
	2.2	Check the finished product meets dish requirements
	2.3	Store display pieces and decorative items correctly

You must produce evidence of covering the minimum requirements

<i>Design and produce a minimum of 2 type of display piece and decorative item</i>
Construction techniques
Traditional, classical and modern skills and techniques
Culinary science
Contemporary styles
<i>Carry out all quality checks</i>
Quality of ingredients
Precision
Temperature
Appearance
Colour
Consistency
Texture
Degree of cooking
Proportions
Uniform size and shape of pieces
<i>Use a minimum of 2 finishing methods</i>
Construction techniques
Traditional, classical and modern skills and techniques
Culinary science
Contemporary styles
<i>Implement all storage procedures</i>
Temperature and humidity controlled
Stored safely
Preventing damage
Preventing breakage
Packaging
Labelling with date
Stock rotation