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| JPK's logo  sldn's logo  LEARN AND WORK ASIGNMENT  (LWA) | | | |
| NOSS  (CODE NOSS) | **PASTRY PRODUCTION**  **(HT-014-3:2011)** | | |
| Competency Unit Title  (CU CODE) | **SPECIAL PASTRY PRODUCT DECORATION**  **(HT-014-3:2011 CU4)** | LEVEL | **3** |
| Competency Unit Descriptor | Special pastry product decoration is to decorate pastry product in accordance to Standard Operating Procedure (SOP), standard recipe, production requirement, standing order, Hazard Analysis and Critical Control Points (HACCP), Good Manufacturing Practice (GMP) and Halal requirements. The personnel who are competent in special decoration shall be able to carry out pastry product decoration preparation, product finishing and end product display to meet required quality and quantity. | | |
| Candidate Name |  | | |
| Candidate I/C  Number |  | | |
| Company’s Name |  | | |

**CU WORK ACTIVITY STATEMENT: Perform Special Pastry Product Decoration Activities**

**DURATION: 132 Hours**

**SETTING GOAL**

You are required to perform special pastry product decoration activities based on performance criteria below:

1. Types of decoration product, production quantity and delivery time determined
2. Decoration product standard recipe, ingredients and production workflow determined
3. Cooking utensils arranged and equipment preheated according to requirements
4. Ingredients scaled and weighed according to standard recipe
5. Decoration product mixed, dipped, tempered, cut, coated, molded, painted/sprayed, piped, assembled, portioned, plated, shaved/ grated and carved according to standard recipe
6. Decoration product glazed, topped and decorated according to standing order
7. Decoration product color, texture, flavor, taste, shape, size , aroma and quantity checked according to standing order
8. Decoration preparation activities reported to superior

**PLANNING**

You are required to plan activities in performing physical activities administration to achieve listed setting goal by using resources listed below:

* 1. Identify special pastry product decoration activities tools, equipment & materials.

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| **ITEMS** | **RATIO (TEM : Trainees)** |
| 1. Stationery 2. Kitchen utensils (whisk, wooden spoon, sieve, knife, chopping board, pot, pan, mixing bowl, spatula, measuring spoon & cup, nozzle, rolling pin, special pastry product decoration cutter, scraper, can opener, pastry brush, turn table, cake board, food thermometer, special pastry product decoration fork, marzipan tools, kitchen scissors, cutter blade) 3. Working table 4. Special pastry product decoration spray gun 5. Air brush 6. Blow torch 7. Marble Slab 8. Stove 9. Mixer 10. Food processor 11. Chillers 12. Freezer 13. Food containers 14. Piping bag 15. Special pastry product decoration ingredients 16. Special pastry product decoration standard recipe 17. Personal Protective Equipment (safety boot, Chef hat, apron, disposable glove) | As required  1:4  1:4  1:10  1:10  1:4  1:4  1:4  1:4  1:20  1:20  1:20  1:1  1:1  1:1  1:1  1:1 |

* 1. Arrange special pastry product decoration activities workflow.
  2. Identify special pastry product decoration activities procedures, flow chart and correct sequence.
  3. Estimate duration/time of special pastry product decoration activities procedures.
  4. Estimate man power in performing special pastry product decoration.
  5. You may refer to references below as a guidance to perform these activities.
     1. Ann Amernick, Wiley and Sons (2007), The Art Of The Dessert.
     2. Bo Friberg Van Nostrand Reinhold, A Division of International Thompson Publishing Inc, The PROFESSIONAL Pastry Chef, Third Edition ISBN 0-442-01597-6
     3. Courtine R.J., The Hamlyn Publishing Group (1988), London Larousse Gastronomique Cookery Encyclopaedia, ISBN 0-749-30316-6
     4. Friberg B., John Wiley & Sons. (2002), The Professional Pastry Chef: Fundamental of Baking and Pastry (4th edition).
     5. Futura Training, Futura Training Pty.Ltd (2007), Pastry, Cakes and Yeast goods, Hot and Cold Dessert (2nd Edition).
     6. Gail Sokol, Thomson Delmar Lerning (2006), About Professional Baking (2nd Edition).
     7. Geerts R. Belgian, Vantage House (1989) Special pastry product decorations
     8. Gisslen, Wayne, John Wiley & Sons (1946), Professional Baking Third Edition, ISBN 0-471-34646-2
     9. Gisslen, Wayne, John Wiley & Sons, Inc. (2009), Professional Baking (5th Edition).
     10. Joseph Amendola, Nicole Rees, John Wiley & Sons (2002) The Baker’s Manual Fifth Edition, ISBN 0-471-40525-6
     11. Labensky, S.R., Tenbergen, K.G., VanDamme, E & Martel P. Prentice Hall. (2004). On baking: A Textbook of Baking and Pastry Fundamentals.
     12. Lian M., Times Book International (1981), Guide to Hotel & Catering Services, ISBN 9-971-65093-2
     13. Louise & Othmar Fassbind, (1997). Sugar Artistik. Fabilo
     14. Louise & Othmar Fassbind, (2001). Torten Artistik. Fabilo
     15. Louise & Othmar Fassbind. (2005) Artistik 3rd Edition. Fabilo
     16. Peter P., John Wiley and Sons (2007) Special pastry product decoration & Confections.
     17. Robert Oppeneder, Oppeneder R (1995), Simply Special pastry product decoration.
     18. Roux M.&A., Mcdonald & Co. Ltd., London & Sydney, The Roux Brothers on Patisserie, ISBN 0-356-12379-0

**DECISION MAKING**

You are required to get coach approval before performing special pastry product decorationactivities.

**EXECUTING & MONITORING**

You are required to special pastry product decoration activities according to steps below:

* 1. Interpret standing order/event order
     1. Obtain standard recipe
        1. Determine types of pastry product decoration
     2. Determine production quantity
        1. Determine pastry product decoration ingredients according to standard recipe
     3. Determine service requirement
        1. Determine delivery time
        2. Method of service (packaging/plating/display)
  2. Prepare special pastry product decoration utensils and equipment
     1. Select types of cooking utensils and equipment
     2. Arrange and utilize cooking utensils and equipment
  3. Prepare special pastry product decoration ingredients according to standard recipes
     1. Measure special pastry product decoration ingredients according to standard recipe
     2. Follow techniques and procedures of special pastry product decoration
  4. Carry out special product decoration according to requirement such as:
     1. Showpiece
     2. Figurines
     3. Pulled sugar
     4. Cast sugar
     5. Etc.
  5. Ensure special pastry final product meet standard and quality criteria:
     1. Check appearance (shine, shape, colour, design and etc. )
     2. Check texture
     3. Confirm special pastry product decoration quantity meets with standing order
  6. Follow special pastry product decoration storing procedure
     1. Utilize appropriate storage packaging
     2. Confirm end product storage temperature
     3. Label special pastry decoration product
  7. Produce special pastry product decoration activities reporting format
     1. Apply method of reporting special pastry product decoration activities
     2. Generate special pastry product decoration activities report
     3. Follow procedure of reporting special pastry product decoration activities
  8. Comply with attitude, safety and environment listed below when performing this activity.

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| --- | --- | --- |
| **Attitude** | **Safety** | **Environmental** |
| Resourceful in identifying special pastry product decoration requirements | Careful in checking and testing equipment |  |
| Organize in preparing special pastry product decoration *mise en place* | Adhere to kitchen safety practice |  |
| Adhere to hygiene practice | Wear appropriate Personal Protective Equipment (PPE) |  |
| Neat and tidy in carrying out special pastry product decoration preparation | Careful when handling sharp utensils and electrical equipment |  |
| Responsible in checking special pastry product decoration quality and quantity | Adhere to kitchen safety, hygiene and health procedure |  |
| Meticulous in writing report |  |  |
| Clarity and responsible in reporting special pastry product decoration preparation activities |  |  |
| Adhere to report submission dateline |  |  |

* 1. Apply core activities listed below when performing this activity.

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| --- | --- |
| **Social Skills** | **Core Abilities** |
| Communication skills | 01.10 Apply a variety of mathematical techniques.  01.11 Apply thinking skills and creativity. |
| Conceptual skills | 02.09 Prepare flowcharts.  02.10 Prepare reports and instructions.  02.11 Convey information and ideas to people. |
| Interpersonal skills | 03.09 Manage and improve performance of individuals.  03.12 Provide coaching/on-the-job training.  03.13 Develop and maintain team harmony and resolve conflicts.  03.14 Facilitate and coordinate teams and ideas.  03.15 Liaise to achieve identified outcomes.  03.16 Identify and assess client/customer needs. |
| Multitasking and prioritizing | 04.06 Allocate work. |
| Self-discipline | 05.01 Implement project/work plans.  05.02 Inspect and monitor work done and/or in progress. |
| Teamwork | 06.07 Develop and maintain networks. |

**EVALUATING**

You are required to evaluate special pastry product decorationusing checklist below.

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| **A** | **ASSESSMENT CRITERIA**  **(60%)** | **MARKS GIVEN BY APPRENTICE** | | | | | **MARKS GIVEN BY**  **COACH** | | | | |
| 0 | 1-2 | 3-4 | 5-6 | 7 | 0 | 1-2 | 3-4 | 5-6 | 7 |
| 1 | Standing order interpreted thoroughly   * Quantity * Time * Service requirement * Types of special pastry product decoration |  |  |  |  |  |  |  |  |  |  |
| 2 | Special pastry product decoration ingredients and method prepared according to standing order   * Measurement * Technique and procedure |  |  |  |  |  |  |  |  |  |  |
| 3 | Appropriate types of decoration utensils and equipment utilized |  |  |  |  |  |  |  |  |  |  |
| 4 | Special pastry product decoration are checked to meet standard and quality criteria   * Appearance * Texture |  |  |  |  |  |  |  |  |  |  |
| 5 | Storage procedure carried out   * Storage packaging utilized * Storage temperature determined * Special pastry product decoration labelled |  |  |  |  |  |  |  |  |  |  |
| 6 | Special pastry product decoration activities reporting procedure carried out |  |  |  |  |  |  |  |  |  |  |
|  | **SUBTOTAL** | **A1** | | | | | **A2** | | | | |
|  | **FULL MARKS** | **42** | | | | | **42** | | | | |

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| **B** | **ATTITUDE/ SAFETY/ ENVIRONMENT**  **(20%)** | **MARKS GIVEN BY APPRENTICE** | | | | | **MARKS GIVEN BY**  **COACH** | | | | |
| 0 | 1-2 | 3-4 | 5-6 | 7 | 0 | 1-2 | 3-4 | 5-6 | 7 |
| 1 | Attitude. |  |  |  |  |  |  |  |  |  |  |
| 2 | Safety. |  |  |  |  |  |  |  |  |  |  |
| 3 | Environment. |  |  |  |  |  |  |  |  |  |  |
|  | **SUBTOTAL** | **B1** | | | | | **B2** | | | | |
|  | **FULL MARKS** | **21** | | | | | **21** | | | | |
| **C** | **EMPLOYABILITY SKILLS (SOCIAL SKILLS)**  **(20%)** | **MARKS GIVEN BY APPRENTICE** | | | | | **MARKS GIVEN BY**  **COACH** | | | | |
| 0 | 1-2 | 3-4 | 5-6 | 7 | 0 | 1-2 | 3-4 | 5-6 | 7 |
| 1 | Communication skills |  |  |  |  |  |  |  |  |  |  |
| 2 | Conceptual skills |  |  |  |  |  |  |  |  |  |  |
| 3 | Interpersonal skills |  |  |  |  |  |  |  |  |  |  |
| 4 | Multitasking and prioritizing |  |  |  |  |  |  |  |  |  |  |
| 5 | Self-discipline |  |  |  |  |  |  |  |  |  |  |
| 6 | Teamwork |  |  |  |  |  |  |  |  |  |  |
|  | **SUBTOTAL** | **C1** | | | | | **C2** | | | | |
|  | **FULL MARKS** | **42** | | | | | **42** | | | | |

**CALCULATION TABLE**

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| --- | --- | --- | --- | --- |
|  | MARKS GIVEN BY APPRENTICE | MARKS GIVEN BY COACH | WEIGHTED MARKS GIVEN BY  APPRENTICE | WEIGHTED MARKS GIVEN BY COACH |
| **ASSESMENT CRITERIA** | A1 | A2 | A1 / 42 x 60 | A2 / 42X 60 |
| **ATTITUDE/SAFETY/ENVIRONMENT** | B1 | B2 | B1 / 21X 20 | B2 / 21X 20 |
| **EMPLOYABILITY SKILLS (SOCIAL SKILLS)** | C1 | C2 | C1 / 42X 20 | C2 / 42X 20 |
| Total | | | X | Y |
| Ratio of Percentage (Apprentice: Coach) | | | P% | Q% |
| Grand Total | | | (P/100 x X) + (Q/100 x Y) | |

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| COMMENTS/ RECOMMENDATIONS BY COACH |

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COACH: APPRENTICE:

DATE: DATE: