

Title:	Preparing Desserts and Sweet Foods
Level:	Level 1
Credit value:	2
GLH:	18
Unique Reference Number:	Y/652/0490
Sector Subject Area:	14.1 Foundations for Learning and Life
Aim:	The aim of this unit is to provide learners with the knowledge and skills to prepare desserts and sweet foods in catering environments. Learners will understand dessert preparation methods, prepare ingredients and equipment for dessert tasks, prepare simple desserts and sweet foods using appropriate equipment, and maintain safe and hygienic practices during dessert preparation activities.
Assessment Type:	Assessment of this unit will be through an internally set and internally assessed portfolio of evidence.
Assessment Guidance:	<p>Assessment decisions for skills-based learning outcomes must be made during the learner's normal work activity.</p> <p>Skills-based assessment must include direct observation as the main source of evidence and must be carried out over an appropriate period of time.</p> <p>Evidence must confirm that the learner can prepare desserts and sweet foods using appropriate ingredients and equipment.</p> <p>Assessment must reflect realistic catering contexts.</p>

Learning outcomes	
The learner will:	
1.	Understand dessert and sweet food preparation methods.
Delivery content:	
The aim of this learning outcome is to provide learners with the knowledge and skills to understand methods used to prepare desserts and sweet foods in catering environments.	
The learner must:	
1.1 Describe at least two examples of dessert preparation methods used in catering environments.	
1.2 Explain the purpose of following dessert preparation instructions accurately.	
1.3 Outline the importance of using the correct ingredients and equipment during dessert preparation.	
2.	Prepare ingredients and equipment for dessert tasks.
Delivery content:	
The aim of this learning outcome is to provide learners with the knowledge and skills to prepare ingredients and equipment for dessert activities.	
The learner must demonstrate how to:	

2.1 Prepare ingredients for dessert preparation during workplace activities.
 2.2 Prepare equipment for use during dessert tasks.
 2.3 Organise ingredients and equipment ready for dessert preparation.

3. Prepare desserts and sweet foods using appropriate equipment.

Delivery content:
 The aim of this learning outcome is to provide learners with the knowledge and skills to prepare desserts and sweet foods during catering activities.

The learner must demonstrate how to:

3.1 Prepare simple desserts and sweet foods during workplace activities.
 3.2 Use dessert preparation equipment safely when preparing products.
 3.3 Follow dessert preparation instructions during workplace tasks.

4. Maintain safe and hygienic dessert preparation practices.

Delivery content:
 The aim of this learning outcome is to provide learners with the knowledge and skills to maintain safe and hygienic practices during dessert preparation activities.

The learner must demonstrate how to:

4.1 Maintain clean dessert preparation equipment during workplace activities.
 4.2 Maintain safe food handling practices during dessert preparation tasks.
 4.3 Maintain a clean and tidy dessert preparation work area.

Scope of Training

The Scope of Training identifies areas that must be covered during the delivery of this unit. This is the minimum expected but tutors may include additional areas based on local employment contexts.

Requirements

Dessert preparation methods:	<p>Definition. Methods used to prepare desserts and sweet foods in catering environments.</p> <p>Teaching must include. Methods which are usual to the learning context. For example: Mixing ingredients. Chilling or setting desserts. Decorating desserts. Portioning sweet foods.</p> <p>Teaching could include. Methods which are not usual to the learning context.</p>
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