

CERTIFICATE IN BAKING & PASTRY

Introduction

Euroskills Technical & Vocational Academy (ETVA) stands as a preeminent institution dedicated to imparting top-tier education to a diverse student body, fostering the development of highly skilled individuals. In pursuit of this goal, ETVA is unwavering in its commitment to meeting the fundamental requirements of recent graduates by upholding rigorous educational standards.

Every program offered by ETVA is meticulously crafted with the overarching aim of nurturing graduates who possess not only a profound knowledge of their respective fields but also the cognitive acumen necessary for critical thinking and problem-solving. Furthermore, ETVA endeavours to equip its graduates with the adaptability required to thrive in diverse environments, thus ensuring their readiness for continuous lifelong learning.

Purpose of the Qualification

The Certificate Program in Baking & Pastry is a 90 days (220 Hrs) program, meticulously designed to prioritize the development of essential baking skills, making it the ideal choice for aspiring professionals seeking to excel in the demanding environment of a hotel's professional kitchen. This program is tailored to equip students with the hands-on expertise and in-depth knowledge needed to thrive in the hotel industry, enhancing their employability prospects. Graduates of this program emerge fully prepared to meet the rigorous standards of a professional hotel kitchen, bringing their passion for baking excellence to life in every product they create.

Eligibility Criteria

The selection of appropriate students for admission to the Certificate in Baking & pastry is the responsibility of the centres. Students should:

- Have a minimum age of 16 on enrolment.
- Must have completed secondary education.
- Have a strong desire and motivation to become a professional chef.
- Must have a level of English sufficient to enable students to complete written assignments, presentations and produce recipe logs with recipes in English.

Qualification Structure

S.No.	Unit Title	ILT	Assessment Method
1	Introduction to Catering & Hospitality Industry	18	Written Examination
2	Kitchen Hygiene and Food Safety	12	Written Examination
3	Principles of Baking	48	Written Examination
4	Bakery Practical	142	Practical Examination

Course Planning

This qualification is primarily practical in nature, emphasizing the importance of aligning teaching methods accordingly. Students must actively engage in exploring culinary skills through the preparation and cooking of a diverse range of dishes that encompass the entire spectrum of menu structure. This approach allows students to hone the necessary skills essential for successfully meeting assessment criteria.

To achieve the desired proficiency, it is advisable to initiate the teaching process with fundamental dishes, progressively reinforcing the requisite skills and techniques throughout the course.

Students should demonstrate the capability to identify and employ relevant methods and skills to complete tasks and address issues of limited complexity. ETVA encourages incorporating international cuisine into the curriculum alongside local dishes to ensure a well-rounded culinary education. Maintaining professional, safe, and hygienic practices is imperative for students during culinary practical sessions as well as during the practical assessment. While students typically work individually on their dishes, it is advisable to occasionally promote teamwork, such as in planning and preparing food for significant events.

Furthermore, students should receive guidance on providing constructive feedback for their own and their peers' dishes, encompassing aspects of taste, flavours, and presentation.

Assessment Methodology

Theory Units

- Attendance/Grooming & General Conduct - 10%
- Midterm Examination -20%
- Assignment/Quiz/Presentation - 20%
- Final theory Examination - 50%

The Theory Examination shall consist of 50 marks.

- 10 MCQ question each 1 marks (10 Marks)
- 4 short answer question each 5 marks (Attempt 4 out of 6) (20 marks)
- 2 long answer question each 10 marks (Attempt 2 out of 3) (20 marks)

Practical Units

- Grooming & Personal Hygiene-10%
- Menu Knowledge & VIVA – 20%
- Kitchen Hygiene & Food Safety Practices -20%
- Food Production – 50%

The practical examination shall consist of 100 marks.

Grading Scale

A+ (85-100), A (80-84), A- (75-79), B+ (70-74), B (65-69), B-(60-64)C+ (57-59), C (53-56), C- (50-52), D+ (45-49), D (40-44), F < 39

A student is deemed to have passed the module if the cumulative marks of the continuous assessment and the final exam is 50% and above.

Unit Name: Introduction to Catering and Hospitality Industry

Unit Code:

Instructor led training (ILT): 18 Hours

Unit Description: The aim of this unit is to develop students' knowledge of the different sectors in the catering and hospitality industry and the training and experience needed for employment.

Unit Learning Outcome: At the end of the unit, the students will have comprehensive knowledge about the different sectors of hospitality, services offered by them and the career opportunities available.

Learning Outcome 1 Introduction to Catering & Hospitality

Evolution of hospitality and catering industry, Segments of catering industry; commercial, service, public, and voluntary sector organisations. Catering outlets; Restaurant, Bar, Coffee shop, Banquet, Room service, Take Away, Fast food, Food court, Club, Pub, Drive in, Parlour (Sandwich/Sushi).

Learning Outcome 2 Types of Ownership Patterns

Sole Trading, Partnership, Private limited company, Public limited company, Franchise, Chain operations, Management contract.

Learning Outcome 3 Organizational Structure

Organisational Chart & its importance. Operational & Functional Departments, Hierarchy, Job position, Job role, Employee rights, Employee responsibilities, Job description, Job specification.

Learning Outcome 4 Employment Contract and Conditions.

Seasonal, Fixed term, Permanent, Part-time, Full-time, zero (0) hours contract, Live in, Shift work, Internship.

Learning Outcome 5 Teamwork

Professionalism, working to deadline; its importance. Asking for help, Situations when it is appropriate to help and support others, Clear communication, Disagreement, attitude, conflict, bullying, stealing, use of illegal substances.

Unit Name: Kitchen Hygiene and Food Safety

Unit Code:

Instructor led training (ILT): 12 Hours

Unit Description: The aim of this unit is to develop students' your knowledge of the HACCP, kitchen hygiene and food safety practice to be adopted in a professional work environment to keep it safe and healthy.

Unit Learning Outcome: At the end of the unit, the students will have comprehensive knowledge about identification & control of the hazards, minimize risk, maintain safe and healthy work environment and understand the food safety procedures.

Learning Outcome 1 Risk Assessment in Professional Work Environment

Define hazard, types. Risk assessment methods/steps, control mechanism. Incident reporting and documentation.

Learning Outcome 2 Workplace Design and Workflow

Kitchen design and layout, space and workflow, structure (floors, stairs, doors and windows), services (ventilation, heating, air-conditioning, lighting), maintenance and cleaning schedule. Waste segregation and disposal.

Learning Outcome 3 Food Safety Procedures

Food safety, food poisoning, causes for food poisoning, receiving and storage of food. Cross contamination prevention. HACCP practices and procedures. Pests and pest control procedures.

Learning Outcome 4 Grooming, Personal Hygiene & Workplace Hygiene.

Good personal hygiene practices; handwashing, nails, securing hair, protective clothing. Things to avoid doing at workplace. Illness and infection; reporting sick.

Unit Name: Principles of Baking

Unit Code:

Instructor led training (ILT): 28 Hours

Unit Description: The aim of this unit is to explore various types of tools, equipment, commodities, cooking methods and cooking techniques. It also explores preparation (mise-en-place), holding, plating suitability & design, and balanced diet.

Unit Learning Outcome: At the end of the unit, the students will understand the theoretical aspects of commodities, culinary terminology, and principles of cookery, presentation and plating techniques, and importance of balanced dietary requirement. Special dietary requirements.

Unit 1 Bakery Terminologies

French terms used in the kitchen environment and industry jargons.

Unit 2 Tools & Equipment

Knife: Chef's Knife, Paring Knife, Bread Knife, Utility Knife, Decorating Knife, Garnishing Knife.

Chopping Boards: Green, White, Blue, Yellow, Red, and Brown.

Tools and Equipment: Preparatory(Flour Shifter, Rolling Pin, Pastry Brush, Cooling Rack, Egg Separator, Pastry Mat, Baking paper)Measuring Tools (Dry Measuring Cup, Liquid Measuring Cup, Measuring Spoon, Baking Scale, Timer, Oven Thermometer, Mixing Tools In Baking(Mixing Spoon, Mixing Bowls, Whisks, Electric Whisks, Spatula)Cutting Tools in Baking (Grater, Cookie Cutters, Dough Cutter, Pastry Cutting Wheel, Pastry Blender)Baking Pan(Muffin Pan, Loaf Pan, Round Pan, Sheet Pan, Tube Center Pan)Cake Decorating Tools(Cake Turntable Stand, Piping Bag, Decorating Tips, Cake Smoother, Cake Spatula, Cake Leveller, Cake Board, Cake Topper)

Large Equipment (Oven, Deck Oven, Rack Oven, Conveyor oven, Convection Ovens, Refrigerator, Freezer, Tabletops Refrigerator, Blast Chiller, Commercial Mixer, Spiral Dough Mixer, Dough Sheeter, Dough Dividers, Proofing Cabinet, Bread Slicers, Food Processors, Working Table, Ranges, Inductions, Oven Racks, Sinks, Utility And Delivery Carts, Display Cases.)

Unit 3 Commodities

Vegetable Cuts: Julienne, Brunoise, Dice (small, medium, large), Mirepoix, Chiffonade, Macedoine, Paysanne, Tourne, Batonnet, Jardinière, Floret, Wedge or Quarters, Rondelle.

Herbs: Definition, types of herbs & storage, Usage. Basil, Thyme, Rosemary, Sage, Parsley, Oregano, Cilantro, Mint, Dill, Chives, Lavender, Bay leaf, Marjoram, Tarragon, Coriander, Lemongrass, Fennel, Chamomile, Peppermint, Chervil

Spices: Definition, types of spices, and storage. Cinnamon, Turmeric, Paprika, Cumin, Cloves, Cardamom, Nutmeg, Ginger, Mustard seeds, Black pepper, Cayenne pepper,

Allspice, Fenugreek, Saffron, Star anise, Caraway seeds, Bay leaves, Fennel seeds, Coriander seeds, Vanilla, Uses.

Fruit: Definition, types, and storage. Soft, hard, stoned, tropical. Product produced from fruits (jam, marmalade, & compôte), preparation methods, and storage.

Nuts: Definition, types of nuts, uses, storage.

Cereals & Grains: Definition, storage, types, and uses. Barley, wheat (semolina, cous cous, cracked wheat, bulgur), buckwheat, quinoa, oats, millet, sago, rye, corn/maize, various beans.

Milk & Milk Products: Storage, uses and types; Whole milk, Skim milk, Fat-free milk, Almond milk, Soy milk, Coconut milk, Cashew milk, Oat milk, Rice milk, Flax milk, Hazelnut milk, Goat milk, Evaporated milk, Condensed milk, Lactose-free milk, Buttermilk etc.

Butter: Definition, Process of making Butter, Types of butter (Salted, Unsalted, Clarified Butter, European Butter, Whipped Butter, Ghee, Spreadable Butter), Uses, and Storage.

Cheese: Definition, Process of making Cheese, Types of Cheese (Fresh, Aged Fresh Cheese, Soft White Rind, Semi Soft, Hard, Veined Cheese)

Yoghurt: Definition, Process of Making Yogurt, Types of yoghurt (Dairy Yoghurt, Non Dairy Yoghurt) Storage, Health Benefit of Yoghurt, Uses.

Cream: Definition, Process of making Cream, Types of Cream (Dairy Cream, Non-Dairy Cream), Storage, and uses.

Sugar: Definition, Process of making sugar, types of sugar, uses of sugar, and storage, Sugar Decorating

Flour: Definition, process of making flour, uses, storage, types of flour.

Eggs: Definition, types of eggs, quality control eggs, uses, sizes of eggs, storage of chicken, quail, duck, turkey, ostrich.

Chocolate: Definition, Process of making chocolate, storage, and uses, Tempering, Moulding & Filling, Decorating & garnishes, Chocolate Confectionery, Assembling Chocolate confectionery

Alternative Baking: Gluten Free, Sugar Free Baking, Alternative Sweeteners, Vegan Baking, Egg Alternatives

Sauces: Definition, Types Of Sauce (Butterscotch, Caramel Sauce, Chancaca, Chocolate Gravy, Chocolate Syrup, Coulis, Custard, Fruit Curd, Ganache, Fruits Base Sauce)Storage, Making Procedure, Quality Point while making Sauce.

Unit 5 Patisserie and Confectionery

Pastry And Dough Product: Definition Of Pastries and Dough, Types of Pastries, Types Of Dough, Dough Product(Bread, Classical Bread) Preparation methods, Main Ingredients Used, Storage.

Hot and Cold Dessert: Definition, Types of Hot, cold and Frozen dessert, Ingredients used in hot and cold dessert, Storage of Hot and cold dessert, Finishing of hot and cold dessert.

Biscuits, Cakes and Sponges: Definition Of Biscuits, Cakes and Sponges, Different types of Biscuits, Cakes, Sponges, Quality Point and Storage Of Biscuits, Cakes, Sponges, Finishing techniques of biscuits, cakes, sponges.

Unit 6 Cooking Methods

Process of transfer of heat. Baking, Blind Baking, Broiling, Grilling, Deep-frying, Steaming, Microwaving, Roasting, Convection, Baking, Sautéing, Poaching, Flambéing.

Unit 7 Preparation Methods

Washing & Sorting, Grating, Crushing, Peeling, Soaking, Shredding, De-seeding, Coating, Stuffing, Blanching, Concassé, Sealing, Kneading, Resting, Rolling, Proving (Proofer), Dusting/Dredging/Sprinkling, Piping, Filling, Spreading, Sifting, Rubbing-in, Straining, Stirring, Whisking, Whipping, Greasing, Lining, Aeration(Types Of Aeration), Moulding, Setting, Freezing/Churning, Glazing, Creaming, Beating, Melting, Icing, Feathering, Smoothing.

Unit 8 Plating Suitability and Finishing

Food Presentation: Definition, Guidelines of food presentation, Plating Suitability, Portion Size, Different garnishes , Icing And Frosting:(Definition, Storage, Types of icing(Glaze, Royal Icing, Buttercream, Cream Cheese Frosting, Fondant) Ingredients, Consistency, Uses.

Unit Name: Bakery Practical

Unit Code:

Instructor led training (ILT): 142 Hours

- Identification of tools & equipment.
- Cutting, Chopping.
- Dough products.
- Pastry products
- Hot & Cold Desserts
- Biscuits & Cookies
- Sponges and cakes
- Chocolate garnishes
- Fondant Art