Qualification:	BREAD AND PASTRY PRODUCTION NC II			
Project – Based Assessment Title:	PERFORM BREAD AND PASTRY PR	ODUCTIO	N	
Units of Competency Covered:	Prepare and produce bakery product Prepare and produce pastry product Prepare and present gateaux, tortes Prepare and display petits fours Present desserts		ts	
	questions in the left-hand column of the chart. the appropriate box opposite each question to i	ndicate you	ır answe	
Can I?		YES	NO	
 Select, measure a requirements 	and weigh ingredients according to recipe			
bread, pastry, cal	f bakery and patissiers' products (e.g. ke, petits fours) according to standard s/ formulation/recipes and desired istics			
Select and use approximately	Select and use appropriate equipment, tools and utensils			
•	erature to bake products in accordance acteristics, recipe specifications and es			
 Bake products ac 	cording to techniques and appropriate nterprise requirements and standards*			
Decorate and pre	sent products*			
	((. 1			

mixing procedures/ formulation/recipes and desired product characteristics

Select and use appropriate equipment, tools and utensils

Select oven temperature to bake products in accordance with desired characteristics, recipe specifications and enterprise practices

Bake products according to techniques and appropriate conditions; and enterprise requirements and standards*

Decorate and present products*

Prepare different types of desserts according to recipe specifications, desired product characteristics and standard operating procedures*

Plate and decorate a variety of dessert products*

Store and package bakery and patissiers' products/ desserts*

Apply food hygiene and safety principles*

Demonstrate knowledge on varieties and characteristics of products and desserts

I agree to undertake assessment in the knowledge that information gathered will only be used for professional development purposes and can only be accessed by concerned assessment personnel and my manager/supervisor.

Candidate's Signature:	Date:
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Qualification:	BREAD AND PASTRY PRODUCTION NC II		
Certificate of Competency 1:	BREAD MAKING		
Units of Competency Covered:	Prepare and produce bakery productsPresent desserts		
	e questions in the left-hand column of the countries the appropriate box opposite each question		ite your
Can I?		YES	NO
 Select, measure a requirements 	nd weigh ingredients according to recipe		
	bakery products according to standard / formulation/recipes and desired stics		
 Select and use ap 	propriate equipment, tools and utensils		
•	erature to bake goods in accordance with stics, recipe specifications and		
 Bake bakery produ 	ucts according to techniques and ions; and enterprise requirements and		
Decorate and pres	sent products*		
	different types of desserts according to ns, desired product characteristics and procedures*		
Plate and decorate	e a variety of dessert products*		
Store and package	e bakery products/ desserts*		
Apply food hygien	e and safety principles*		
 Demonstrate know products and dess 	vledge on varieties and characteristics of serts		
only be used for profe	assessment in the knowledge that informa essional development purposes and can o ment personnel and my manager/superviso	only be acc	

Date:

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Candidate's Signature:

Qualification:	BREAD AND PASTRY PRODUCTION NC II		
Certificate of Competency 2:	PASTRY MAKING		
Units of Competency Covered:	Prepare and produce pastry produPresent desserts	cts	
	questions in the left-hand column of the c the appropriate box opposite each questic		ıte your
Can I?		YES	NO
 Select, measure ar requirements 	nd weigh ingredients according to recipe		
	pastry products according to standard formulation/recipes and desired stics		
 Select and use app 	propriate equipment, tools and utensils		
Select oven temper	rature to bake pastry products		
	cts according to techniques and ons; and enterprise requirements and		
Decorate and presented	ent products*		
	other types of desserts according to s, desired product characteristics and procedures*		
 Plate and decorate 	a variety of dessert products*		
Store and package pastry products/ desserts*			
 Apply food hygiene 	and safety principles*		
 Demonstrate know pastry products* 	ledge on varieties and characteristics of		
only be used for profe	ssessment in the knowledge that informa ssional development purposes and can on nent personnel and my manager/superviso	only be acc	

Candidate's Signature:

Date:

QUALIFICATION:	N: BREAD AND PASTRY PRODUCTION NC II		
Certificate of Competency 3:	Prepare and present gateaux, tortes and cakes Present desserts		
Units of Competency Covered:			kes
	questions in the left-hand column of the one appropriate box opposite each question		te your
Can I?		YES	NO
Select, measure and requirements	d weigh ingredients according to recipe		
Select and use appr	opriate equipment, tools and utensils		
Prepare sponges an	d cakes		
Select oven tempera	ature to bake cake products		
Select and prepares	fillings		
Assemble cakes and	d fillings		
Decorate and preser	nt gateaux, tortes and cake products		
Plate and decorate of	cakes/dessert products		
Store and package cakes/desserts*			
Apply food hygiene a	and safety principles*		
Demonstrate knowle specialized cakes *	edge on varieties and characteristics of		
only be used for profes	sessment in the knowledge that informational development purposes and can dent personnel and my manager/supervise	only be acc	

Candidate's Signature:

Date:

QUALIFICATION:	BREAD AND PASTRY PRODUCTION NC II		
Certificate of Competency 4:	PETITS FOURS MAKING		
Units of Competency Covered:	Prepare and display petits foursPresent desserts		
	e questions in the left-hand column of the c the appropriate box opposite each question		ite your
Can I?		YES	NO
Select, measure a	nd weigh ingredients		
Select and use ap	propriate equipment, tools and utensils		
Select oven temper	erature to bake petits fours		
Select and prepare decorations	e fillings, coatings (finishing),		
Prepare garnishes	, glazes and choux paste		
Prepare marzipan fours	, caramelized and various types of petits		
Assemble cakes a	nd fillings		
Decorate and pres	ent petits fours		
Store and package	Store and package petits fours/desserts*		
Apply food hygien	e and safety principles*		
Demonstrate know petits fours product	vledge on varieties and characteristics of ets*		
only be used for profe	assessment in the knowledge that informa essional development purposes and can o ment personnel and my manager/supervise	only be acc	

Candidate's Signature:

Date: