

**Specification of Competency Standards
for the Chinese Catering Industry
Unit of Competency**

1. Title	Make western pastries and desserts
2. Code	CCZZPS312A
3. Level	3
4. Credit	6
5. Competency	<p style="text-align: right;"><u>Performance Requirements</u></p> <p>5.1 Master the skills for making western pastries and desserts</p> <ul style="list-style-type: none"> ◆ Understand the concepts of western pastries and desserts ◆ Understand the features and applications of ingredients of western pastries and desserts ◆ Understand the concepts, ingredients, production methods, storage methods and production requirements of various puddings, mousses, puffs and cookies and make the relevant pastries and desserts ◆ Master the ingredients, production methods, storage methods, production requirements and decorations of pies and tarts and make the relevant pastries and desserts ◆ Master the ingredients, production methods, storage methods, production requirements and decoration/piping (裱花/啣花) of various cakes and make the relevant pastries and desserts <p>5.2 Apply the techniques for making western pastries and desserts</p> <ul style="list-style-type: none"> ◆ Select appropriate production methods to make western pastries and desserts with reference to the features of ingredients
6. Range	While working in Chinese restaurants or relevant workplaces, practitioners should be able to make western pastries and desserts independently, such as various puddings, mousses, puffs, cookies, cakes, pies and tarts
7. Assessment Criteria	<p>The integrated outcome requirements of this unit of competency are:</p> <p>(i) the abilities to understand the features and applications of ingredients of western pastries and desserts; and</p> <p>(ii) the abilities to make various cakes, pies, tarts, puddings, mousses, puffs and cookies independently</p>
8. Remarks	This unit of competency is applicable to practitioners of the production section in Chinese restaurants.