

## CURRICULUM of COMPETENCY UNIT (CoCU)

<b>Sub Sector</b>	FOOD AND BEVERAGES					
<b>Job Area</b>	BAKERY PRODUCTION					
<b>Competency Unit Title</b>	PIZZA PREPARATION					
<b>Competency Unit Descriptor</b>	Pizza preparation is to produce pizza product in accordance with standard recipe, production requirement, standing order and Hazard Analysis and Critical Control Points (HACCP), Good Manufacturing Practice (GMP) and Halal requirements. The personnel who are competent in pizza preparation shall be able to carry out pizza preparation, finishing, decoration and end product display to meet required quality and quantity.					
<b>Competency Unit ID</b>		<b>Level</b>	2	<b>Training Duration</b>	120 Hours	<b>Credit Hours</b>
<b>Work Activities</b>	<b>Related Knowledge</b>	<b>Applied Skills</b>	<b>Attitude / Safety / Environmental</b>	<b>Training Hours</b>	<b>Delivery Mode</b>	<b>Assessment Criteria</b>
1. Identify pizza preparation requirements	i. Safety, health and hygiene practices guidelines such as; <ul style="list-style-type: none"> <li>• OSHA</li> <li>• Environmental Quality Act 1974 (Act127)</li> <li>• Halal product compliance</li> <li>• HACCP</li> <li>• GMP</li> </ul> ii. Pizza standing order iii. Production quantity iv. Delivery time v. Pizza standard recipe vi. Pizza preparation workflow			4 hours	Lecture	i. Standing order interpreted ii. Production quantity determined iii. Delivery time determined iv. Standard recipe obtained v. Pizza preparation workflow determined

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		i. Interpret standing order ii. Determine production quantity iii. Determine delivery time iv. Obtain standard recipe v. Determine pizza preparation workflow	<u>Attitude:</u> i. Resourceful in identifying pizza preparation requirements  <u>Safety:</u> -Not applicable-	6 hours	Demonstration & Observation	
2. Prepare pizza <i>mise en place</i>	i. Types of cooking utensils and equipment such as; <ul style="list-style-type: none"> <li>• Baking tray</li> <li>• Scale</li> <li>• Measurement cups</li> <li>• Mixing bowl</li> <li>• Mixer</li> <li>• Oven</li> </ul> ii. Function and usage of			10 hours	Lecture	i. Types of cooking utensils and equipment determined ii. Function and usage of cooking utensils and equipment determined iii. Cooking utensils

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	cooking utensils and equipment for pizza preparation iii. Pizza ingredients such as; <ul style="list-style-type: none"> <li>• Sugar</li> <li>• Salt</li> <li>• Yeast</li> <li>• Flour</li> <li>• Water</li> <li>• Format</li> <li>• Olive oil</li> <li>• Pizza sauce</li> <li>• Cheese</li> <li>• Pizza topping such as;               <ul style="list-style-type: none"> <li>– Beef</li> <li>– Chicken</li> <li>– Ham (turkey)</li> <li>– Vegetables</li> <li>– Pepperoni</li> </ul> </li> </ul>					and equipment arranged iv. Pizza ingredients prepared according to standard recipe
		i. Determine types of cooking utensils and equipment ii. Determine function and usage of cooking utensils and equipment iii. Arrange cooking utensils and		14 hours	Demonstration & Observation	

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		equipment iv. Prepare pizza ingredients according to standard recipe	<u>Attitude:</u> i. Organise in preparing pizza <i>mise en place</i>  <u>Safety:</u> i. Careful in checking and testing equipment in good condition ii. Adhere to safety practice			
3. Carry out pizza preparation	i. Method of mixing pizza dough <ul style="list-style-type: none"> <li>• Straight dough method</li> <li>• Sponge method</li> </ul> ii. Techniques of pizza sauce preparation <ul style="list-style-type: none"> <li>• <i>Saute</i></li> <li>• Boiling</li> <li>• Simmering</li> </ul> iii. Techniques of pizza preparation			16 hours	Lecture	i. Pizza standard recipe followed ii. Utensils and equipment utilised iii. Pizza ingredients measured according to standard recipe iv. Pizza ingredients

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	<ul style="list-style-type: none"> <li>• Mixing</li> <li>• Kneading</li> <li>• Rolling</li> <li>• Shaping</li> <li>• Topping</li> <li>• Panning</li> <li>• Prooving</li> <li>• Baking</li> </ul> iv. Procedure of pizza sauce preparation v. Procedure of pizza preparation					mixed according to standard recipe v. Pizza dough prooved according to standard recipe vi. Pizza sauce preparation technique applied vii. Procedure of pizza sauce preparation followed
		i. Follow pizza standard recipe ii. Utilise utensils and equipment iii. Measure pizza ingredients according to standard recipe iv. Mix pizza ingredients according to standard recipe v. Proove pizza dough according to standard recipe vi. Apply pizza sauce preparation technique vii. Follow procedure of pizza sauce preparation		58 hours	Demonstration & Observation	viii. Pizza topping applied according to standing order ix. Pizza baking technique applied x. Procedure of pizza preparation followed

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		viii. Apply pizza topping according to standing order ix. Apply pizza baking technique x. Follow procedure of pizza preparation	<p><u>Attitude:</u></p> i. Adhere to hygiene practise ii. Neat and tidy in carrying out pizza preparation			
			<p><u>Safety:</u></p> i. Wear appropriate Personal Protective Equipment (PPE) ii. Careful when handling sharp utensils and electrical equipment iii. Adhere to kitchen safety, hygiene and health procedure			

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4. Carry out pizza finishing work	<ul style="list-style-type: none"> <li>i. Pizza finishing work (cutting)</li> <li>ii. Method of pizza product display and packaging</li> </ul>			2 hours	Lecture	<ul style="list-style-type: none"> <li>i. Pizza finishing work determined</li> <li>ii. Pizza product displayed and packed according to requirements</li> </ul>
		<ul style="list-style-type: none"> <li>i. Determine pizza finishing work</li> <li>ii. Display and pack pizza product according to requirements</li> </ul>	<p><u>Attitude:</u></p> <ul style="list-style-type: none"> <li>i. Adhere to hygiene practise</li> <li>ii. Neat and tidy in carrying out finishing work</li> </ul> <p><u>Safety:</u></p> <ul style="list-style-type: none"> <li>i. Wear appropriate Personal Protective Equipment (PPE)</li> <li>ii. Careful when handling equipment</li> <li>iii. Adhere to kitchen safety and health procedure</li> </ul>	4 hours	Demonstration & Observation	

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5. Check pizza quality and quantity	i. Pizza shape ii. Pizza texture iii. Pizza aroma iv. Pizza colour v. Pizza flavour and taste vi. Pizza appearance vii. Pizza quantity and quality contribution factors <ul style="list-style-type: none"> <li>• Preparation process</li> <li>• Temperature</li> </ul>			2 hours	Lecture	i. Pizza shape checked ii. Pizza texture checked iii. Pizza aroma checked iv. Pizza colour checked v. Pizza flavour and taste checked vi. Pizza appearance checked vii. Pizza quantity meets with standing order confirmed
		i. Check pizza shape ii. Check pizza texture iii. Check pizza aroma iv. Check pizza colour v. Check pizza flavour and taste vi. Check pizza appearance vii. Confirm pizza quantity meets with standing order	<u>Attitude:</u> i. Responsible in checking pizza quality and quantity ii. Adhere to hygiene practise	2 hours	Demonstration & Observation	



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			<u>Safety:</u> i. Wear appropriate Personal Protective Equipment (PPE) ii. Adhere to kitchen safety, hygiene and health procedure			
6. Record pizza preparation activities	i. Flow of reporting line ii. Pizza preparation reporting format iii. Method of reporting pizza preparation activities <ul style="list-style-type: none"> <li>• Verbal</li> <li>• Checklist</li> <li>• Written</li> </ul> iv. Procedure of reporting pizza preparation activities			1 hour	Lecture	i. Personnel involved determined ii. Pizza preparation activities reporting format determined iii. Method of reporting pizza preparation activities applied
		i. Determine personnel involved ii. Determine pizza preparation activities reporting format iii. Apply method of reporting pizza preparation activities		1 hour	Demonstration & Observation	iv. Pizza preparation activities report generated v. Procedure of reporting pizza preparation

Work Activities	Related Knowledge	Applied Skills	Attitude / Safety / Environmental	Training Hours	Delivery Mode	Assessment Criteria
		iv. Generate pizza preparation activities report v. Follow procedure of reporting pizza preparation activities	<u>Attitude:</u> i. Meticulous in writing report ii. Clarity and responsible in reporting pizza preparation activities iii. Adhere to report submission dateline  <u>Safety:</u> -Not applicable-			activities followed

## Employability Skills

Core Abilities	Social Skills
<p>01.01 Identify and gather information.</p> <p>01.02 Document information procedures or processes.</p> <p>02.01 Interpret and follow manuals, instructions and SOP's.</p> <p>02.03 Communicate clearly.</p> <p>02.04 Prepare brief reports and checklist using standard forms.</p> <p>02.05 Read/Interpret flowcharts and pictorial information.</p> <p>03.01 Apply cultural requirement to the workplace.</p> <p>03.02 Demonstrate integrity and apply practical practices.</p> <p>03.03 Accept responsibility for own work and work area.</p> <p>03.04 Seek and act constructively upon feedback about work performance.</p> <p>03.05 Demonstrate safety skills.</p> <p>03.06 Respond appropriately to people and situations.</p> <p>03.07 Resolve interpersonal conflicts.</p> <p>06.01 Understand systems.</p> <p>06.02 Comply with and follow chain of command.</p> <p>06.03 Identify and highlight problems.</p> <p>06.04 Adapt competencies to new situations/systems.</p> <p>01.04 Analyse information.</p> <p>04.01 Organize own work activities.</p> <p>04.02 Set and revise own objectives and goals.</p> <p>04.03 Organize and maintain own workplace.</p> <p>04.04 Apply problem solving strategies.</p> <p>04.05 Demonstrate initiative and flexibility.</p>	<ol style="list-style-type: none"> <li>1. Communication skills</li> <li>2. Conceptual skills</li> <li>3. Interpersonal skills</li> <li>4. Multitasking and prioritizing</li> <li>5. Self-discipline</li> <li>6. Teamwork</li> </ol>

## Tools, Equipment and Materials (TEM)

ITEMS	RATIO (TEM : Trainees)
1. Stationery	As required
2. Kitchen utensils(Pan, scale, measurement spoon & cups, pizza cutter, mixing bowl, rolling pin, scraper, baking tray, tray rack, kitchen cloth, bench brush)	1:4
3. Working table	1:4
4. Stove	1:4
5. Mixer	1:4
6. Proover	1:20
7. Oven	1:20
8. Chillers	1:20
9. Freezer	1:20
10. Pizza ingredients	1:1
11. Pizza standard recipe	1:1
12. Personal Protective Equipment (Safety boot, chef hat, disposable glove, apron)	1:1

## References

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