

## CURRICULUM of COMPETENCY UNIT (CoCU)

<b>Sub Sector</b>	FOOD AND BEVERAGES					
<b>Job Area</b>	PASTRY PRODUCTION					
<b>Competency Unit Title</b>	MALAYSIAN DESSERTS AND KUIH PREPARATION					
<b>Competency Unit Descriptor</b>	Malaysian desserts and kuih preparation is to produce Malaysian desserts and kuih in accordance with Standard Operating Procedure (SOP), standard recipe, production requirement, standing order, Hazard Analysis and Critical Control Points (HACCP), Good Manufacturing Practice (GMP) and Halal requirements. The personnel who are competent in producing Malaysian deserts and kuih shall be able to carry out Malaysian desserts and kuih 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>	90 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 Malaysian desserts and kuih 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. Malaysian desserts and kuih standing order iii. Production quantity iv. Delivery time v. Malaysian desserts and kuih standard recipe			3 hours	Lecture	i. Standing order interpreted ii. Production quantity determined iii. Delivery time determined iv. Types of Malaysian desserts and kuih determined v. Malaysian desserts and kuih preparation workflow

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	vi. Types of Malaysian desserts and kuih such as; <ul style="list-style-type: none"> <li>• Malay               <ul style="list-style-type: none"> <li>– Bubur/Pengat</li> <li>– Pulut panggang</li> <li>– Karipap</li> </ul> </li> <li>• Indian               <ul style="list-style-type: none"> <li>– Gulab</li> <li>– Jamun</li> <li>– Laddu</li> </ul> </li> <li>• Chinese               <ul style="list-style-type: none"> <li>– Egg tart</li> <li>– Dumpling</li> <li>– Lotus pastries</li> </ul> </li> </ul> vii. Malaysian desserts and kuih preparation workflow					determined
		i. Interpret standing order ii. Determine production quantity iii. Determine delivery time iv. Obtain standard recipe v. Determine types of Malaysian desserts and kuih		3 hours	Demonstration & Observation	

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		vi. Determine Malaysian desserts and kuih preparation workflow	<u>Attitude:</u> i. Resourceful in identifying Malaysian desserts and kuih requirements  <u>Safety:</u> -Not applicable-			
2. Prepare Malaysian desserts and kuih <i>mise en place</i>	i. Types of cooking utensils and equipment such as; <ul style="list-style-type: none"> <li>• Whisk</li> <li>• Baking tray</li> <li>• Scale</li> <li>• Measurement cups</li> <li>• Mixer</li> <li>• Stove</li> <li>• Mould</li> <li>• Oven</li> <li>• Steamer</li> <li>• Wok</li> </ul> ii. Function and usage of cooking utensils and equipment for Malaysian desserts and kuih preparation			4 hour	Lecture	i. Types of cooking utensils and equipment listed out ii. Function and usage of cooking utensils and equipment listed out iii. Cooking utensils and equipment arranged correctly iv. Malaysian desserts and kuih

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	iii. Determine Malaysian desserts and kuih ingredients such as; <ul style="list-style-type: none"> <li>• Flours</li> <li>• Eggs</li> <li>• Salt</li> <li>• Sugar</li> <li>• Coconut milk</li> <li>• Cooking oil</li> <li>• Flavourings</li> <li>• Ghee</li> </ul>					ingredients determined
		i. Determine types of cooking utensils and equipment ii. Determine function and usage of cooking utensils and equipment iii. Arrange cooking utensils and equipment iv. Determine Malaysian desserts and kuih ingredients	<u>Attitude:</u> i. Organise in preparing Malaysian desserts and kuih <i>mise en place</i>	6 hours	Demonstration & Observation	

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			<u>Safety:</u> i. Careful in checking and testing equipment ii. Adhere to kitchen safety practice			
3. Carry out Malaysian desserts and kuih preparation	i. Techniques of Malaysian desserts and kuih preparation <ul style="list-style-type: none"> <li>• Whisking</li> <li>• Folding</li> <li>• Mixing</li> <li>• Kneading</li> </ul> ii. Methods of Malaysian desserts and kuih preparation such as; <ul style="list-style-type: none"> <li>• Boiling</li> <li>• Poaching</li> <li>• Steaming</li> <li>• Baking</li> <li>• Frying</li> </ul> iii. Procedures of Malaysian desserts and kuih preparation			22 hour	Lecture	i. Malaysian desserts and kuih standard recipe interpreted ii. Cooking utensil and equipment utilised iii. Malaysian desserts and kuih ingredients measured according to standard recipe iv. Malaysian desserts and kuih ingredients prepared according to standard recipe
		i. Follow Malaysian desserts and kuih standard recipe ii. Utilise cooking utensil		36 hours	Demonstration & Observation	i. Malaysian desserts and kuih ingredients prepared according to standard recipe

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		<p>and equipment</p> <p>iii. Measure Malaysian desserts and kuih ingredients according to standard recipe</p> <p>iv. Prepare Malaysian desserts and kuih ingredients according to standard recipe</p> <p>v. Apply techniques of Malaysian desserts and kuih preparation</p> <p>vi. Apply method of Malaysian desserts and kuih preparation</p> <p>vii. Follow procedures of Malaysian desserts and kuih preparation</p>	<p><u>Attitude:</u></p> <p>i. Adhere to hygiene practise</p> <p>ii. Neat and tidy in carrying out Malaysian desserts and kuih preparation</p> <p><u>Safety:</u></p> <p>i. Wear appropriate Personal Protective Equipment (PPE)</p> <p>ii. Careful when handling sharp</p>			<p>v. Techniques of Malaysian desserts and kuih preparation applied</p> <p>vi. Method of Malaysian desserts and kuih preparation applied</p> <p>vii. Procedures of Malaysian desserts and kuih preparation followed</p>

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			utensils and electrical equipment iii. Adhere to kitchen safety, hygiene and health procedure			
4. Carry out Malaysian desserts and kuih product finishing and decoration	i. Types of Malaysian desserts and kuih product finishing and decoration such as: <ul style="list-style-type: none"> <li>• Topping such as;               <ul style="list-style-type: none"> <li>– Grated coconut</li> <li>– <i>Kaya</i></li> <li>– Sugar coating</li> <li>– Nuts</li> </ul> </li> <li>• Filling such as;               <ul style="list-style-type: none"> <li>– Coconut</li> <li>– Chest nut</li> <li>– Lotus nut</li> <li>– Bean paste</li> <li>– Savoury</li> </ul> </li> </ul> ii. Technique of coating, topping and filling iii. Method of Malaysian desserts and kuih product display and packaging			4 hour	Lecture	i. Types of Malaysian desserts and kuih product finishing and decoration listed out ii. Ingredients for Malaysian desserts and kuih product finishing and decoration selected iii. Malaysian desserts and kuih product coated, topped and filled according to standing order
		i. Determine types of Malaysian desserts and kuih product		6 hours	Demonstration & Observation	iv. Malaysian desserts and kuih product display and

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		finishing and decoration ii. Select ingredients for Malaysian desserts and kuih product finishing and decoration iii. Coat, top and fill Malaysian desserts and kuih product according to standing order iv. Display and pack Malaysian desserts and kuih product according to requirements	<u>Attitude:</u> i. Adhere to hygiene practise ii. Neat and tidy in finishing and decoration Malaysian desserts and kuih product  <u>Safety:</u> i. Wear appropriate Personal Protective Equipment (PPE) ii. Careful when handling equipment			packed according to requirements



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			iii. Adhere to kitchen safety, hygiene and health procedure			
5. Check Malaysian desserts and kuih preparation product quality and quantity	<ul style="list-style-type: none"> <li>i. Malaysian desserts and kuih product appearance</li> <li>ii. Malaysian desserts and kuih product texture</li> <li>iii. Malaysian desserts and kuih product aroma</li> <li>iv. Malaysian desserts and kuih product colour</li> <li>v. Malaysian desserts and kuih product flavour and taste</li> <li>vi. Malaysian desserts and kuih product quantity and quality contribution factors</li> </ul>			2 hours	Lecture	<ul style="list-style-type: none"> <li>i. Malaysian desserts and kuih product appearance confirmed</li> <li>ii. Malaysian desserts and kuih product texture confirmed</li> <li>iii. Malaysian desserts and kuih product aroma confirmed</li> <li>iv. Malaysian desserts and kuih product colour confirmed</li> <li>v. Malaysian desserts and kuih product flavour and taste confirmed</li> <li>vi. Malaysian desserts and</li> </ul>
		<ul style="list-style-type: none"> <li>i. Check Malaysian desserts and kuih product appearance</li> <li>ii. Check Malaysian desserts and kuih product texture</li> <li>iii. Check Malaysian desserts and kuih product aroma</li> <li>iv. Check Malaysian desserts and kuih product colour</li> </ul>		2 hours	Demonstration & Observation	<ul style="list-style-type: none"> <li>v. Malaysian desserts and kuih product flavour and taste confirmed</li> <li>vi. Malaysian desserts and</li> </ul>

Work Activities	Related Knowledge	Applied Skills	Attitude / Safety / Environmental	Training Hours	Delivery Mode	Assessment Criteria
		v. Check Malaysian desserts and kuih product flavour and taste vi. Confirm Malaysian desserts and kuih product quantity meets with standing order	<u>Attitude:</u> i. Responsible in checking Malaysian desserts and kuih quality and quantity ii. Adhere to hygiene practise  <u>Safety:</u> i. Wear appropriate Personal Protective Equipment (PPE) ii. Adhere to kitchen safety, hygiene and health procedure			kuih product quantity confirmed
6. Produce Malaysian desserts and kuih	i. Flow of reporting line ii. Malaysian desserts and kuih preparation reporting format			1 hour	Lecture	i. Malaysian desserts and kuih preparation

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preparation activities report	iii. Method of reporting Malaysian desserts and kuih preparation activities such as; <ul style="list-style-type: none"> <li>• Verbal</li> <li>• Checklist</li> <li>• Written</li> </ul> iv. Procedure of reporting Malaysian desserts and kuih preparation activities					activities reporting format determined ii. Method of reporting Malaysian desserts and kuih preparation activities applied
		i. Determine personnel involved ii. Determine Malaysian desserts and kuih preparation activities reporting format iii. Apply method of reporting Malaysian desserts and kuih preparation activities iv. Generate Malaysian desserts and kuih preparation activities report v. Follow procedure of reporting Malaysian desserts and kuih preparation activities		1 hours	Demonstration & Observation	iii. Malaysian desserts and kuih preparation activities report generated

Attitude:

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			i. Meticulous in writing report ii. Clarity and responsible in reporting Malaysian desserts and kuih preparation activities iii. Adhere to report submission dateline  <u>Safety:</u> -Not applicable-			

## 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 (whisk, wooden spoon, sieve, knife, chopping board, pot, pan, mixing bowl, spatula, measuring spoon& cup, rolling pin, pastry brush, frying skimmer, food tongs)	1:4
3. Working table	1:4
4. Stove	1:4
5. Mixer	1:4
6. Food processor	1:4
7. Chillers	1:20
8. Freezer	1:20
9. Food containers	1:1
10. Malaysian desserts and kuih ingredients	1:1
11. Malaysian desserts and kuih standard recipe	1:1
12. Personal Protective Equipment (safety boot, Chef hat, apron, disposable glove)	1:1

## References

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