

CURRICULUM OF COMPETENCY UNIT (CoCU)

Sub Sector		KITCHEN						
Job Area		FOOD PREPARATION AND PRODUCTION						
Competency Unit Title		DESSERT PRODUCTION						
Learning Outcome		<p>The person who is competent in this CU shall be able to produce food handling activities to ensure that the desserts production are prepared with proper standard recipes in accordance with company Standard Operating Procedure (SOP). Upon completion of this competency unit, trainee will be able to:-</p> <ul style="list-style-type: none"> • Obtain dessert production menus requirement • Select dessert production standard recipes • Select suitable dessert production utensils and equipment's • Select dessert production ingredients • Carry out dessert production 						
Competency Unit ID		HT-012-2:2012-C08	Level	2	Training Duration	72	Credit Value	7
Work Activities	Related Knowledge	Related Skills		Attitude /Safety/ Environmental	Training Hours	Delivery Mode	Assessment Criteria	
1. Obtain dessert production menu requirement	i. Introduction to local dessert production menu requirement <ul style="list-style-type: none"> • Hot • Cold • Fried • Steamed • Boiled ii. Introduction to International dessert production menu requirement <ul style="list-style-type: none"> • Hot • Cold • Basic custard • Basic cream • Puddings 				4	Lecture, Video Presentation & Observation	i. Dessert production menu requirement determined ii. International dessert production menus requirement interpreted iii. Local dessert production menus requirement interpreted	

Work Activities	Related Knowledge	Related Skills	Attitude /Safety/ Environmental	Training Hours	Delivery Mode	Assessment Criteria
		i. Identify local and international dessert production menu requirement <ul style="list-style-type: none"> • Hot • Cold • Fried • Steamed • Boiled ii. Determine local and international dessert production menu requirement <ul style="list-style-type: none"> • Hot • Cold • Basic custard • Basic cream • Puddings 	<p><u>Attitude:</u></p> i. Meticulous in selecting dessert production menu ii. Apply hygiene and cleanliness of work area	8	Demonstration, Observation & Hand-on Practices	
			<p><u>Safety:</u></p> i. Adhere to safety and HACCP requirement			

Work Activities	Related Knowledge	Related Skills	Attitude /Safety/ Environmental	Training Hours	Delivery Mode	Assessment Criteria
2. Select dessert production standard recipes	i. Introduction types of dessert production standard recipes <ul style="list-style-type: none"> • Local • International 			4	Lecture, Video Presentation & Observation	i. Local dessert production standardize recipes identified ii. International dessert production standardize recipes identified
		i. Choose dessert production standardize recipes ii. Interpret dessert production standard recipes	<u>Attitude:</u> i. Meticulous in selecting dessert production standard recipes ii. Apply hygiene and cleanliness of work area <u>Safety:</u> i. Adhere to safety and HACCP requirement	8	Demonstration, Observation & Hand-on Practices	
3. Select suitable dessert production utensils and equipment's	i. Introduction types of dessert production utensils and equipment's ii. Usages of dessert production utensil and equipment			4	Lecture, Video Presentation & Observation	i. Type of utensils and equipment determined ii. The usage of utensils and equipment applied

Work Activities	Related Knowledge	Related Skills	Attitude /Safety/ Environmental	Training Hours	Delivery Mode	Assessment Criteria
		i. Identify type of utensils and equipment ii. Determine usage of utensils and equipment such as; <ul style="list-style-type: none"> - Cutting - Portioning - Cooking 	<u>Attitude:</u> i. Meticulous in selecting suitable dessert production utensils and equipment's ii. Apply hygiene and cleanliness of work area <u>Safety:</u> i. Adhere to safety and HACCP requirement	8	Demonstration, Observation & Hand-on Practices	
4. Select dessert production ingredients	i. Types of dessert production ingredients ii. Importance of dessert production ingredients iii. Quality of dessert production ingredients	-		4	Lecture, Video Presentation & Observation	i. Types of dessert production ingredients interpreted ii. Quality of dessert production ingredients applied

Work Activities	Related Knowledge	Related Skills	Attitude /Safety/ Environmental	Training Hours	Delivery Mode	Assessment Criteria
		<ul style="list-style-type: none"> i. Determine types of dessert production ingredients ii. Ensure quality of dessert production ingredients iii. Prepare <i>Mise-en-place</i> properly iv. Determine standard weight, scaling and measurement technique 	<p><u>Attitude:</u></p> <ul style="list-style-type: none"> i. Meticulous in selecting dessert production ingredients ii. Apply hygiene and cleanliness of work area <p><u>Safety:</u></p> <ul style="list-style-type: none"> i. Adhere to safety and HACCP requirement 	8	Demonstration, Observation & Hand-on Practices	<ul style="list-style-type: none"> iii. <i>Mise-en-place</i> properly done iv. Standard weight, scaling and measurement technique performed
5. Carry out dessert production	<ul style="list-style-type: none"> i. Introduction dessert production dishes preparation and cooking ii. Understanding portioning iii. Taste and flavour iv. Presentation and garnish technique 			8	Lecture, Video Presentation & Observation	<ul style="list-style-type: none"> i. Types of dessert preparation and cooking applied ii. Portioning sustained iii. Taste and flavour applied iv. Presentation and garnish technique performed

Work Activities	Related Knowledge	Related Skills	Attitude /Safety/ Environmental	Training Hours	Delivery Mode	Assessment Criteria
		i. Determine types of dessert preparation and cooking Ensure portioning ii. Comply taste and flavour iii. Apply presentation and garnish technique	<u>Attitude:</u> i. Meticulous in carrying-out dessert production ii. Apply hygiene and cleanliness of work area <u>Safety:</u> i. Adhere to safety and HACCP	16	Demonstration, Observation & Hand-on Practices	

Employability Skills

CORE ABILITIES	SOCIAL SKILLS
<p>01.01 Identify and gather information 01.02 Document information, procedures or processes 01.03 Utilize basic IT applications 01.04 Analyze information 01.05 Utilize the Internet to locate and gather information 01.06 Utilize word processor to process information</p> <p>02.01 Interpret and follow manuals, instructions and SOP's 02.02 Follow telephone/ telecommunication procedures 02.03 Communicate clearly 02.04 Prepare brief reports and checklists using standard forms 02.05 Read/interpret flowcharts and pictorial information 02.06 Write memos and letters 02.07 Utilize Local Area Network (LAN)/Intranet to exchange information 02.08 Prepare pictorial and graphic information</p> <p>03.01 Apply cultural requirements to the workplace 03.02 Demonstrate integrity and apply ethical practices 03.03 Accept responsibility for own work and work area 03.04 Seek and act constructively upon feedback about performance 03.05 Demonstrate safety skills 03.06 Respond appropriately to people and situations 03.07 Resolve interpersonal conflicts 03.08 Develop and maintain a cooperation within work group</p> <p>04.01 Organize own work activities 04.02 Set and revise own objectives and goals 04.03 Organize and maintain own workplace 04.04 Apply problem solving strategies 04.05 Demonstrate initiative and flexibility</p> <p>06.01 Understand systems 06.02 Comply with and follow chain of command 06.03 Identify and highlight problems 06.04 Adapt competencies to new situations/systems 06.05 Analyze technical systems 06.06 Monitor and correct performance of systems</p>	<ol style="list-style-type: none"> 1. Communication Skills 2. Conceptual Skills 3. Interpersonal Skills 4. Learning Skills 5. Leadership Skills 6. Multitasking and prioritizing 7. Self-discipline 8. Teamwork

Tools, Equipment and Materials (TEM)

ITEMS	RATIO (TEM : TRAINEES)
1. Kitchen Equipment	1 : 5
2. Kitchen Utensils	1 : 1
3. Ingredients	1 : 1
4. Checklist	1 : 1
5. Standard Recipe	1 : 1
6. Standard Operation Procedure (SOP)/Manual	1 : 5
7. Standard Form	1 : 1

REFERENCES

1. The Culinary Institute of America, 2011. The Professional Chef. 9th Edition. Wiley. ISBN: 978-0-470-42135-2
2. Wayne Gisslen, 2011. Professional Cooking. 7th Edition. Wiley. ISBN 978-0-470-19752-3
3. The Culinary Institute of America, In the Hands of a Chef: The Professional Chef's Guide to Essential Kitchen Tools. Wiley. ISBN: 978-0-470-08026-9
4. Wayne Gisslen, 2004. Essentials of Professional Cooking. Wiley. ISBN: 978-0-471-20202-8
5. Online Video Resources
 - Roux-Be (The Reluctant Chef online resources) - <http://www.reluctantgourmet.com/rouxbe.htm>
 - About.com. Culinary Arts - <http://culinaryarts.about.com/od/culinaryreference/tp/culinaryvideos.htm>
 - Stella Culinary - <http://www.stellaculinary.com/>
 - The Culinary Institute of America (more than 86,000 culinary & related resources) - <http://www.ciachef.edu/>