

Unit 309: Produce and present advanced desserts and dough using standardised recipes

Unit introduction

Unit information

Level: 3
GLH: 80

Unit aims

An operation's own standardised recipes are used to control production, ensuring standards are achieved no matter who is producing it, whether it is a new employee making a dish for the first time or an experienced member of staff increasing the recipe to meet the number of guests expected.

The aim of this unit is to provide learners with the skills of how to produce and present advanced desserts and dough products using standardised recipes, ensuring an ability to adjust standardised recipes to meet volume demands or guest needs.

Learners will also use classical and contemporary methods of preparation, cookery and finishing to create desserts course dishes and advanced dough items for a meal experience suitable for restaurant and volume catering.

- Learners should consider the following questions as a starting point to this unit:
 - What contemporary methods of preparation, cookery and finishing are available to produce hot and cold desserts?
 - What are some of the advanced techniques can be used to garnish cold desserts?
 - How can basic dough items be enhanced?

Learning outcomes

The learner will:

1. Be able to prepare, cook and finish advanced hot dessert dishes
2. Be able to prepare, cook and finish advanced cold dessert dishes
3. Be able to prepare, cook and finish advance dough items

Summary of assessment methods and conditions

Practical assessments

Learners are required to successfully complete practical assignments to be assessed in centre. The Assessment Pack which includes specific guidance, information and instructions can be located at www.cityandguilds.com