

Higher Nitec in Pastry & Baking

HFPBK

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6 month IA Duration

FB5022FPE

1. Prepare artisan / decorative bread products
2. Bake artisan / decorative bread products
3. Finish artisan / decorative bread products
4. Store artisan / decorative bread products
5. Prepare yeast-raised pastries (Croissant and Danish)
6. Shape yeast-raised pastries (Croissant and Danish)
7. Prepare fillings
8. Bake yeast-raised pastries
9. Finish yeast-raised pastries
10. Store yeast-raised pastries
11. Prepare entremets (base and mousse)
12. Prepare fillings for entremets
13. Assemble and finish entremets
14. Store entremets
15. Produce chocolate showpieces
16. Produce sugar showpieces
17. Make candies
18. Make jam
19. Prepare desserts (sauces, crunch elements, frozen elements and main items)
20. Assemble desserts

21. Assess the benefits and costs of using healthier food substitutes and substitutes for common food allergies
22. Analyse nutritional / calorie contents of pastry menu items
23. Analyse pastry products
24. Plan and develop recipe
25. Calculate recipe costs