

## Higher Nitec in Pastry & Baking

HF3PB

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3 month IA Duration

FB43016FPE

1. Apply communication skills to workplace tasks
2. Respond to enquiries and requests
3. Create business documentations
4. Maintain personal and workplace hygiene
5. Maintain safety and health of the individual
6. Attend to accidents and emergencies
7. Carry out sustainability and care economy practices at work
8. Deliver service excellence
9. Select and process ingredients
10. Prepare for operations
11. Prepare ingredients
12. Maintain inventory
13. Demonstrate basic baking and cooking techniques

HF3PB, HF2PB, HFXPB

Higher Nitec in Pastry & Baking

6 month IA Duration

FB53011FPE

FB53012FPE

1. Apply communication skills to workplace tasks
2. Respond to enquiries and requests
3. Prepare for operations
4. Maintain personal and workplace hygiene
5. Maintain safety and health of the individual
6. Make sweet paste, choux paste, puff paste and cookie dough
7. Prepare pastry fillings / toppings
8. Bake pastry products
9. Make cakes (creamed cakes, sponge cakes, tea cakes, mousse cakes)
10. Make bread products (lean, quick, rich, sourdough)
11. Make desserts (hot, cold frozen, dessert condiments, garnishes and sauces)
12. Plan menu, develop recipe, compute costs and pricing
13. Prepare traditional Asian pastries (steamed, poached/simmered, baked, fried)
14. Decorate cakes (make decorations, prepare piping mediums and fillings)
15. Display cakes
16. Produce chocolate decorations, pralines and bon bons
17. Make candies
18. Make entremets
19. Assess the benefits and costs of using healthier food substitutes
20. Assess suitable allergen substitutes
21. Evaluate the quality characteristics of pastry products using sensorial analysis
22. Analyse nutritional value / calorie contents of pastry items