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**LEVEL 2 CERTIFICATE
IN
GENERAL PATISSERIE
AND
CONFECTIONERY**

UNITS AND RULES OF COMBINATION

About ABC Awards

ABC Awards (ABC) is one of the largest vocational awarding bodies in the United Kingdom with an established reputation for quality and customer service. ABC is recognised by the regulatory authorities. ABC is a Component Awarding Body (CAB) for 14-19 Diplomas.

The ABC portfolio of qualifications includes National Vocational Qualifications (NVQs) and Vocationally Related Qualifications (VRQs).

ABC's VRQs may also be

- Technical Certificates
- Additional and/or Specialist Learning for the 14-19 Diplomas
- Included within Foundation Learning

ABC's national operation is supported through its regional offices which provide support to centres and a full range of assessment services. ABC has a team of dedicated staff who can offer advice and guidance on the full Portfolio, Examination and Moderation services including e-Assessment offered by ABC, as well as the full range of ABC training events and conferences. The team is committed to helping you in the way that suits your requirements and is available to visit you at your convenience.

ABC encourages centres to use its on-line registration service. Registration facilities are available through our web site – <http://www.abcawards.co.uk/secure/register.php>

Sources of Additional Information

The ABC web site www.abcawards.co.uk provides access to a wide variety of information.

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Qualification Summary

ABC Level 2 Certificate in General Patisserie and Confectionery

Qualification	
Level 2 Certificate in General Patisserie and Confectionery	
Assessment	Internal assessment, internal and external moderation Specific requirements and restrictions may apply to individual units within qualifications. Please check unit and qualification details for specific information.
Grading	Pass
Progression	All the units in this qualification also appear in the new Level 2 Certificate in Professional Patisserie and Confectionery (32 credits). Learners who complete units in this qualification may wish to add other units from this to gain the larger qualification. Learners may also progress onto the Level 3 Certificate in General Patisserie and Confectionery (31 credits) and/or the Level 3 Diploma in Professional Patisserie and Confectionery (53 credits). Centres should be aware that Reasonable Adjustments which may be permitted for assessment may in some instances limit a learner's progression into the sector. Centres must, therefore, inform learners of any limits their learning difficulty may impose on future progression.
Accreditation Start Date	01/08/2010
Accreditation End Date	31/07/2013
Certification End Date	31/07/2015
ABC Sector	Catering
QCDA Tier 2 Sector	7.4 Hospitality and Catering
Support from sector bodies	People 1st
ABC Administering Office	Additional guidance and advice to support this qualification and units is freely available to approved ABC centres. See ABC web site for the contact details of the administering office

Level 2 Certificate in General Patisserie and Confectionery

Rules of Combination: Learners must achieve 14 credits from the 4 Mandatory units.

Unit	Level	Credit Value	GLH	Page No.
Mandatory Units				
Produce hot and cold desserts and puddings [L/601/6506]	2	3	24	3
Produce biscuit, cake and sponge products [A/601/6503]	2	4	28	5
Produce paste products [Y/601/6508]	2	3	20	7
Produce fermented dough products [J/601/6505]	2	4	28	9

Numbers in box brackets indicate QCF unit Number

If learners achieve credits from units of the same title (or linked titles) at more than one level, they cannot count credits achieved from both units towards the credit target of a qualification

Entry Requirements	No specific requirements					
Section 96/97	Pre 16	ü	16 – 18	ü	19 +	ü
LSC Qualification Code	501/0606/5					
Recommended GLH	100					
Points Score	See ABC web site / Qualifications Directory					
Contribution to Threshold	See ABC Qualifications Directory					
ASL Option	Yes					
Foundation Learning	N/A					
Type of Funding Available	See LAD (Learning Aims Database)					
Minimum Qualification Fee	See ABC web site for current fees and charges					
Unit Fee	Unit fees are based upon a unit's individual credit value. Please see the ABC web site for the current fee charged per credit.					
Additional Information	Please see ABC web site for qualifications that are eligible for Credit Transfer/RPL/Exemption This could also include information about Technical Certificates/Apprenticeships					

Unit Details

Unit Title	L/601/6506 Produce hot and cold desserts and puddings
Level	2
Credit Value	3
Guided Learning Hours	24
Unit Summary	This unit is for learners being taught prep/cooking/finishing of hot and cold desserts and puddings for service
Learning Outcomes (1 to 4) <i>The learner will</i>	Assessment Criteria (1.1 to 4.7) <i>The learner can</i>
1. Prepare and cook cold desserts	1.1 Identify different types of cold dessert 1.2 Identify quality points of ingredients for cold desserts 1.3 Prepare and cook cold desserts using correct equipment 1.4 Apply quality points to each stage of the process 1.5 State how to adjust the quantity of ingredients to give the correct portion yield from cold desserts 1.6 Demonstrate safe and hygienic practices 1.7 Describe preparation and cooking methods for cold desserts
2. Finish cold desserts	2.1 Finish and present cold desserts using correct equipment 2.2 Describe the quality points when finishing cold desserts 2.3 Describe finishing and decorating techniques 2.4 Identify sauces, creams and coulis that may be served with cold desserts 2.5 Check the finished product meets dish requirements 2.6 Identify correct holding and storage procedures for finished products 2.7 Identify ingredients in cold desserts that may cause allergic reactions

<p>3. Prepare and cook hot desserts and puddings</p>	<p>3.1 Identify different types of hot desserts and puddings</p> <p>3.2 Identify quality points of ingredients for hot desserts and puddings</p> <p>3.3 Prepare and cook hot desserts and puddings using correct equipment</p> <p>3.4 Apply quality points to each stage of the process</p> <p>3.5 State how to adjust the quantity of ingredients to give the correct portion yield from hot desserts and puddings</p> <p>3.6 Demonstrate safe and hygienic practices</p> <p>3.7 Describe preparation and cooking methods for hot desserts and puddings</p>
<p>4. Finish hot desserts and puddings</p>	<p>4.1 Finish and present hot desserts and puddings using correct equipment</p> <p>4.2 Describe the quality points when finishing hot desserts and puddings</p> <p>4.3 Describe finishing and decorating techniques</p> <p>4.4 Identify sauces, creams and coulis that may be served with hot desserts and puddings</p> <p>4.5 Check the finished product meets dish requirements</p> <p>4.6 Identify correct holding and storage procedures for finished products</p> <p>4.7 Identify ingredients in hot desserts and puddings that may cause allergic reactions</p>
<p>Mapping to National Occupational Standards Level 2 NVQ Diploma in Professional Cookery 2FPC14/10</p>	

Unit Title	A/601/6503 Produce biscuit, cake and sponge products
Level	2
Credit Value	4
Guided Learning Hours	28
Unit Summary	This unit provides the opportunity for learners to develop their knowledge, understanding and skills to prepare, cook and finish biscuit, cake and sponge products for service
Learning Outcomes (1 to 2) <i>The learner will</i>	Assessment Criteria (1.1 to 2.8) <i>The learner can</i>
1. Prepare and cook biscuit, cake and sponge products	1.1 Identify different types of biscuit, cake and sponge product 1.2 Identify the quality points of the main ingredients for biscuit, cake and sponge products 1.3 Prepare biscuit products for baking 1.4 Prepare and cook cake and sponge mixtures for baking 1.5 Demonstrate use of the correct tools and equipment to prepare and cook biscuit, cake and sponge products 1.6 State the uses for biscuit, cake and sponge products 1.7 State how to adjust the quantity of ingredients to give the correct portion yield from biscuit, cake and sponge products 1.8 Demonstrate safe and hygienic practices 1.9 Describe the preparation and cooking methods for biscuit, cake and sponge products
2. Finish biscuit, cake and sponge products	2.1 Use tools and equipment in the finishing of biscuit, cake and sponge products 2.2 Describe the quality points when checking finished biscuit, cake and sponge products 2.3 Identify fillings, glazes, creams and icings that may be used to finish biscuit, cake and sponge products 2.4 Finish and present biscuit, cake and sponge products

	<p>2.5 Describe finishing and decorating techniques</p> <p>2.6 Check the finished product meets dish requirements</p> <p>2.7 State the storage procedures for finished products</p> <p>2.8 Identify ingredients in biscuit, cake and sponge products that may cause allergic reactions</p>
<p>Mapping to National Occupational Standards Level 2 NVQ Diploma in Professional Cookery 2FPC11/10</p>	

Unit Title	Y/601/6508 Produce paste products
Level	2
Credit Value	3
Guided Learning Hours	20
Unit Summary	This unit provides the opportunity for learners to develop their knowledge, understanding and skills to prepare, cook and finish paste products for service
Learning Outcomes (1 to 2) <i>The learner will</i>	Assessment Criteria (1.1 to 2.8) <i>The learner can</i>
1. Prepare and cook paste products	<p>1.1 Identify different types of paste product</p> <p>1.2 Identify the quality points of the main ingredients</p> <p>1.3 Use correct tools and equipment to prepare and cook paste products, including</p> <ul style="list-style-type: none"> • Short • Sweet • Puff • Choux <p>1.4 State the uses for paste products</p> <p>1.5 State how to adjust the quantity of ingredients to give the correct portion yield from paste products</p> <p>1.6 Demonstrate safe and hygienic practices</p> <p>1.7 Describe the preparation and cooking methods for paste products</p>
2. Finish paste products	<p>2.1 Use tools and equipment in the finishing of paste products</p> <p>2.2 Describe the quality points when checking finished paste products</p> <p>2.3 Identify fillings, glazes, creams and icings that may be used to finish paste products</p> <p>2.4 Finish and present paste products</p> <p>2.5 Describe finishing and decorating techniques</p>

	<p>2.6 Check the finished product meets dish requirements</p> <p>2.7 State the storage procedures for finished products</p> <p>2.8 Identify ingredients in paste products that may cause allergic reactions</p>
<p>Mapping to National Occupational Standards Level 2 NVQ Diploma in Professional Cookery 2FPC10/10</p>	

Unit Title	J/601/6505 Produce fermented dough products
Level	2
Credit Value	4
Guided Learning Hours	28
Unit Summary	This unit is for learners being taught prep/cooking/finishing of fermented dough products for service
Learning Outcomes (1 to 2) <i>The learner will</i>	Assessment Criteria (1.1 to 2.8) <i>The learner can</i>
1. Prepare and cook fermented dough products	<p>1.1 Identify different types of fermented dough products</p> <p>1.2 Identify quality points of the main ingredients for fermented dough products</p> <p>1.3 Prepare fermented dough products for baking</p> <p>1.4 Use correct tools and equipment to prepare and cook fermented dough products</p> <p>1.5 State the uses of fermented dough products</p> <p>1.6 State how to adjust the quantity of ingredients to give the correct portion yield from fermented dough products</p> <p>1.7 Demonstrate safe and hygienic practices</p> <p>1.8 Describe preparation and cooking methods for fermented dough products</p> <p>1.9 State storage procedures for raw dough</p>
2. Finish fermented dough products	<p>2.1 Use correct tools and equipment in the finishing of fermented dough products</p> <p>2.2 Describe the quality points when checking finished fermented dough products</p> <p>2.3 Identify fillings, glazes, creams and icings that may be used for fermented dough products</p> <p>2.4 Finish and present fermented dough products</p> <p>2.5 Describe finishing and decorating techniques</p>

	<p>2.6 Check the finished product meets dish requirements</p> <p>2.7 State the storage procedures for finished fermented dough products</p> <p>2.8 Identify ingredients in fermented dough products that may cause allergic reactions</p>
<p>Mapping to National Occupational Standards Level 2 NVQ Diploma in Professional Cookery 2FPC9/10</p>	