



www.abcawards.co.uk

**LEVEL 3 DIPLOMA
IN
PROFESSIONAL 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.

Copyright

All rights reserved. No part of this publication may be reproduced, stored in a retrieval system, or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior permission of the publishers.

Information in this publication is correct at time of going to press but may be subject to change. Any amendments will be published on our web site and centres are encouraged to check this site regularly.

Qualification Summary

ABC Level 3 Diploma in Professional Patisserie and Confectionery

Qualification	
Level 3 Diploma in Professional 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	Six of the units in this qualification also appear in the new smaller Level 3 Certificate in General Patisserie and Confectionery (31 credits). Learners who have completed units in that qualification may wish to add other units from the Diploma to gain this larger qualification. Learners may progress onto relevant competence based qualifications. 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	31/07/2016
ABC Sector	Catering
QCDA Tier 2 Sector	07.4 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 3 Diploma in Professional Patisserie and Confectionery

Rules of Combination: Learners must achieve 53 credits from the 9 mandatory units.

Unit	Level	Credit Value	GLH	Page No.
Produce hot, cold and frozen desserts [J/601/6567]	3	6	50	3
Produce fermented dough and batter products [L/601/6568]	3	4	37	5
Produce biscuits, cakes and sponges [R/601/6569]	3	6	49	7
Produce paste products [K/601/6562]	3	4	38	9
Produce petits fours [A/601/6565]	3	6	56	11
Produce display pieces and decorative items [R/601/6572]	3	5	39	13
Supervisory skills in the hospitality industry [J/600/9151]	3	8	30	15
The principles of food safety supervision for catering [K/502/3775]	3	3	25	17
Practical gastronomy [L/600/9152]	3	11	60	19

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		16 – 18	ü	19 +	ü
LSC Qualification Code	501/0612/0					
Recommended GLH	384					
Points Score	See ABC web site / Qualifications Directory					
Contribution to Threshold	See ABC Qualifications Directory					
ASL Option	N/A					
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	J/601/6567 Produce hot, cold and frozen desserts
Level	3
Credit Value	6
Guided Learning Hours	50
Unit Summary	This unit provides the opportunity for learners to develop their knowledge, understanding and skills to prepare, cook and finish hot, cold and frozen desserts 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. Produce hot, cold and frozen desserts	<p>1.1 Perform operations in line with current professional practices</p> <p>1.2 Produce hot, cold and frozen desserts to recipe specifications</p> <ul style="list-style-type: none"> • Using traditional, classical and modern skills and techniques • Using culinary science • Using contemporary styles <p>1.3 Carry out quality checks during production of hot, cold and frozen desserts</p> <p>1.4 Identify potential faults for a range of hot, cold and frozen desserts</p> <p>1.5 Correct dishes that do not meet quality requirements</p> <p>1.6 Explain techniques for the production of hot, cold and frozen desserts, including</p> <ul style="list-style-type: none"> • Traditional, classical and modern skills and techniques • Culinary science • Contemporary styles <p>1.7 List appropriate flavour combinations</p> <p>1.8 Explain considerations when balancing ingredients in recipes for hot, cold and frozen</p> <p>1.9 Explain the effect of preparation and cooking methods on the end product</p>

	<p>1.10 Describe how to control time, temperature and environment to achieve desired outcome when producing hot, cold and frozen desserts</p>
<p>2. Finish hot, cold and frozen desserts</p>	<p>2.1 Finish hot, cold and frozen desserts</p> <ul style="list-style-type: none"> • Using traditional, classical and modern skills and techniques • Using culinary science • Using contemporary styles <p>2.2 Check the finished product meets dish requirements</p> <p>2.3 Present dishes to meet styles of service</p> <p>2.4 Store hot, cold and frozen desserts correctly</p> <p>2.5 Identify relevant fillings and refined sauces for hot, cold and frozen desserts</p> <p>2.6 Identify ingredients in hot, cold and frozen desserts that may cause allergic reactions</p> <p>2.7 Calculate food costs for producing hot, cold and frozen desserts</p> <p>2.8 Explain how food costs and other factors affect profit when producing hot, cold and frozen desserts</p>
<p>Mapping to National Occupational Standards Level 3 NVQ Diploma in Professional Cookery (Patisserie and Confectionery) 3FPC12/10 3FPC13/10</p>	

Unit Title	L/601/6568 Produce fermented dough and batter products
Level	3
Credit Value	4
Guided Learning Hours	37
Unit Summary	This unit provides the opportunity for learners to develop their knowledge, understanding and skills to prepare, cook and finish fermented dough and batter 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. Produce fermented dough and batter products	<p>1.1 Perform operations in line with current professional practices</p> <p>1.2 Produce fermented dough and batter products to recipe specifications</p> <ul style="list-style-type: none"> • Using traditional, classical and modern skills and techniques • Using culinary science • Using contemporary styles <p>1.3 Carry out quality checks during production of fermented dough and batter products</p> <p>1.4 Identify potential faults for a range of fermented dough and batter products</p> <p>1.5 Correct products that do not meet quality requirements</p> <p>1.6 Explain techniques for the production of fermented dough and batter products, including</p> <ul style="list-style-type: none"> • Traditional, classical and modern skills and techniques • Culinary science • Contemporary styles <p>1.7 List appropriate flavour combinations</p> <p>1.8 Explain considerations when balancing ingredients in recipes for fermented dough and batter products</p> <p>1.9 Explain the effect of preparation and cooking methods on the end product</p>

	<p>1.10 Describe how to control time, temperature and environment to achieve desired outcome when producing fermented dough and batter products</p>
<p>2. Finish fermented dough and batter products</p>	<p>2.1 Finish fermented dough and batter products</p> <ul style="list-style-type: none"> • Using traditional, classical and modern skills and techniques • Using culinary science • Using contemporary styles <p>2.2 Check the finished product meets dish requirements</p> <p>2.3 Present products to meet styles of service</p> <p>2.4 Store fermented dough and batter products correctly</p> <p>2.5 Identify relevant fillings, glazes, creams and icings for fermented dough and batter products</p> <p>2.6 Identify ingredients in fermented dough and batter products that may cause allergic reactions</p> <p>2.7 Calculate food costs for producing fermented dough and batter products</p> <p>2.8 Explain how food costs and other factors affect profit when producing fermented dough and batter products</p>
<p>Mapping to National Occupational Standards Level 3 NVQ Diploma in Professional Cookery (Patisserie and Confectionery) 3FPC4/10</p>	

Unit Title	R/601/6569 Produce biscuits, cakes and sponges
Level	3
Credit Value	6
Guided Learning Hours	49
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. Produce biscuits, cakes and sponges	<p>1.1 Perform operations in line with current professional practices</p> <p>1.2 Produce biscuits, cakes and sponges to recipe specifications</p> <ul style="list-style-type: none"> • Using construction techniques • Using traditional, classical and modern skills and techniques • Using culinary science • Using contemporary styles <p>1.3 Carry out quality checks during production of biscuits, cakes and sponges</p> <p>1.4 Identify potential faults for a range of biscuits, cakes and sponges</p> <p>1.5 Correct products that do not meet quality requirements</p> <p>1.6 Explain techniques for the production of biscuits, cakes and sponges, including</p> <ul style="list-style-type: none"> • Construction • Traditional, classical and modern skills and techniques • Culinary science • Contemporary styles <p>1.7 List appropriate flavour combinations</p> <p>1.8 Explain considerations when balancing ingredients in recipes for biscuits, cakes and sponges</p> <p>1.9 Explain the effect of preparation and cooking methods on the end product</p>

	<p>1.10 Describe how to control time, temperature and environment to achieve desired outcome when producing biscuits, cakes and sponges</p>
<p>2. Finish biscuits, cakes and sponges</p>	<p>2.1 Finish biscuits, cakes and sponges</p> <ul style="list-style-type: none"> • Using construction techniques • Using traditional, classical and modern skills and techniques • Using culinary science • Using contemporary styles <p>2.2 Check the finished product meets dish requirements</p> <p>2.3 Present products to meet styles of service</p> <p>2.4 Store biscuits, cakes and sponges correctly</p> <p>2.5 Identify relevant fillings, glazes, creams and icings for biscuits, cakes and sponges</p> <p>2.6 Identify ingredients in biscuits, cakes and sponges that may cause allergic reactions</p> <p>2.7 Calculate food costs for producing biscuits, cakes and sponges</p> <p>2.8 Explain how food costs and other factors affect profit when producing biscuits, cakes and sponges</p>
<p>Mapping to National Occupational Standards Level 3 NVQ Diploma in Professional Cookery (Patisserie and Confectionery) 3FPC5/10</p>	

Unit Title	K/601/6562 Produce paste products
Level	3
Credit Value	4
Guided Learning Hours	38
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. Produce paste products	<p>1.1 Perform operations in line with current professional practices</p> <p>1.2 Produce paste products to recipe specifications</p> <ul style="list-style-type: none"> • Using construction techniques • Using traditional, classical and modern skills and techniques • Using culinary science • Using contemporary styles <p>1.3 Carry out quality checks during production of paste products</p> <p>1.4 Identify potential faults for a range of paste products</p> <p>1.5 Correct products that do not meet quality requirements</p> <p>1.6 Explain techniques for the production of paste products, including</p> <ul style="list-style-type: none"> • Construction • Traditional, classical and modern skills and techniques • Culinary science • Contemporary styles <p>1.7 List appropriate flavour combinations</p> <p>1.8 Explain considerations when balancing ingredients in recipes for paste products</p> <p>1.9 Explain the effect of preparation and cooking methods on the end product</p> <p>1.10 Describe how to control time, temperature and environment to achieve desired outcome when producing paste products</p>

<p>2. Finish paste products</p>	<p>2.1 Finish paste products</p> <ul style="list-style-type: none"> • Using construction techniques • Using traditional, classical and modern skills and techniques • Using culinary science • Using contemporary styles <p>2.2 Check the finished product meets dish requirements</p> <p>2.3 Present products to meet styles of service</p> <p>2.4 Store paste products correctly</p> <p>2.5 Identify relevant fillings, glazes, creams and icings for paste products</p> <p>2.6 Identify ingredients in paste products that may cause allergic reactions</p> <p>2.7 Calculate food costs for producing paste products</p> <p>2.8 Explain how food costs and other factors affect profit when producing paste products</p>
--	---

Mapping to National Occupational Standards
 Level 3 NVQ Diploma in Professional Cookery (Patisserie and Confectionery)
 3FPC6/10 3FPC8/10

Unit Title	A/601/6565 Produce petits fours
Level	3
Credit Value	6
Guided Learning Hours	56
Unit Summary	This unit provides the opportunity for learners to develop their knowledge, understanding and skills to prepare, cook and finish petits fours 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. Produce petits fours	<p>1.1 Perform operations in line with current professional practices</p> <p>1.2 Produce petits fours, including glacé, sec and confiserie variée, to recipe specifications</p> <ul style="list-style-type: none"> • Using traditional, classical and modern skills and techniques • Using culinary science • Using contemporary styles <p>1.3 Carry out quality checks during production of petits fours</p> <p>1.4 Identify potential faults for a range of petits fours</p> <p>1.5 Correct products that do not meet quality requirements</p> <p>1.6 Explain techniques for the production of petits fours, including</p> <ul style="list-style-type: none"> • Importance of consistency • Traditional, classical and modern skills and techniques • Culinary science • Contemporary styles <p>1.7 List appropriate flavour combinations</p> <p>1.8 Explain considerations when balancing ingredients in recipes for petits fours</p> <p>1.9 Explain the effect of preparation and cooking methods on the end product</p> <p>1.10 Describe how to control time, temperature and environment to achieve desired outcome when producing petits fours</p>

<p>2. Finish petits fours</p>	<p>2.1 Finish petits fours</p> <ul style="list-style-type: none"> • Using traditional, classical and modern skills and techniques • Using culinary science • Using contemporary styles <p>2.2 Check the finished product meets dish requirements</p> <p>2.3 Present products to meet styles of service</p> <p>2.4 Store petits fours correctly</p> <p>2.5 Identify relevant fillings, glazes, creams and icings for petits fours</p> <p>2.6 Identify ingredients in petits fours that may cause allergic reactions</p> <p>2.7 Calculate food costs for producing petits fours</p> <p>2.8 Explain how food costs and other factors affect profit when producing petits fours</p>
--------------------------------------	--

Mapping to National Occupational Standards
 Level 3 NVQ Diploma in Professional Cookery (Patisserie and Confectionery)
 3FPC8/10

Unit Title	R/601/6572 Produce display pieces and decorative items
Level	3
Credit Value	5
Guided Learning Hours	39
Unit Summary	This unit provides the opportunity for learners to develop their knowledge, understanding and skills to prepare, cook and finish decorative items
Learning Outcomes (1 to 2) <i>The learner will</i>	Assessment Criteria (1.1 to 2.5) <i>The learner can</i>
1. Produce display pieces and decorative items	<p>1.1 Perform operations in line with current professional practices</p> <p>1.2 Design display pieces and decorative items for production</p> <p>1.3 Produce display pieces and decorative items to design specifications</p> <ul style="list-style-type: none"> • Using construction techniques • Using traditional, classical and modern skills and techniques • Using culinary science • Using contemporary styles <p>1.4 Carry out quality checks during production of display pieces and decorative items</p> <p>1.5 Identify potential faults for a range of display pieces and decorative items</p> <p>1.6 Correct pieces and items that do not meet quality requirements</p> <p>1.7 Explain techniques for the production of display pieces and decorative items, including</p> <ul style="list-style-type: none"> • Construction techniques • Traditional, classical and modern skills and techniques • Culinary science • Contemporary styles <p>1.8 Explain key design considerations for display pieces and decorative items</p>

	<p>1.9 Describe how to control time, temperature and environment to achieve desired outcome when producing display pieces and decorative items</p>
<p>2. Finish display pieces and decorative items</p>	<p>2.1 Finish display pieces and decorative items</p> <ul style="list-style-type: none"> • Using construction techniques • Using traditional, classical and modern skills and techniques • Using culinary science • Using contemporary styles <p>2.2 Check the finished product meets dish requirements</p> <p>2.3 Store display pieces and decorative items correctly</p> <p>2.4 Describe finishes for display pieces and decorative items</p> <p>2.5 Calculate costs for producing display pieces and decorative items</p>
<p>Mapping to National Occupational Standards Level 3 NVQ Diploma in Professional Cookery (Patisserie and Confectionery) 3FPC8/10</p>	

Unit Title	J/600/9151 Supervisory skills in the hospitality industry
Level	3
Credit Value	8
Guided Learning Hours	30
Unit Summary	<p>The aim of this unit is to enable the learner to develop the necessary knowledge and understanding of how to supervise, lead, and train staff. This covers the legislative requirements including the supervisory responsibilities associated with ensuring that the organisation's working environment and staff are fully compliant with legal requirements.</p> <p>Importance is also placed on identification, monitoring and recording risk assessments and the production and application of health and safety policies and procedures</p>
Learning Outcomes (1 to 2) <i>The learner will</i>	Assessment Criteria (1.1 to 2.9) <i>The learner can</i>
1. Be able to apply and monitor good health and safety practices	<p>1.1 Source support to meet health and safety legislative requirements</p> <p>1.2 Conduct self in the workplace to meet relevant health and safety requirements</p> <p>1.3 Carry out risk assessments</p> <p>1.4 Record and store relevant information</p> <p>1.5 Implement and monitor health and safety policies and procedures</p> <p>1.6 Identify the requirements of health and safety legislation in relation to the professional kitchen</p> <p>1.7 Explain how organisations ensure compliance with legislation</p> <p>1.8 Explain the responsibilities of supervisors in relation to health and safety</p> <p>1.9 Identify sources of support in meeting health and safety requirements</p> <p>1.10 Explain the importance of carrying out risk assessments</p> <p>1.11 Describe the process of carrying out a risk assessment</p>

	<p>1.12 Explain the purpose of recording and reporting procedures</p>
<p>2. Be able to explain how to apply staff supervisory skills within a small team</p>	<p>2.1 Carry out a staff training needs analysis to meet health and safety requirements</p> <p>2.2 Produce effective training materials</p> <p>2.3 Describe the range of supervisory tasks within the hospitality industry</p> <p>2.4 Describe the purpose of supervision</p> <p>2.5 Describe characteristics of leadership</p> <p>2.6 Identify leadership styles suitable for different situations</p> <p>2.7 Describe the benefits of team development</p> <p>2.8 Identify the characteristics of a good team</p> <p>2.9 Explain different methods of training</p>
<p>Mapping to National Occupational Standards N/SVQ in Professional Cookery Units 603 (3 Gen 3), 701 (3 Gen 1) N/SVQ in Hospitality Supervision and Leadership units 301 (HSL1), 302 (HSL2), 303 (HSL3), 304 (HSL4), 331 (HSL31)</p>	

Unit Title	K/502/3775 The principles of food safety supervision for catering
Level	3
Credit Value	3
Guided Learning Hours	25
Unit Summary	The aim of the unit is to ensure that learners are trained in accordance with REGULATION (EC) No 853/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 29 April 2004, These regulations require food businesses to develop and implement food safety management systems that are based on HACCP principles. The unit will ensure that supervisors or prospective supervisors receive training in food safety management and the development and implementation of food safety management procedures that is commensurate with their responsibilities
Learning Outcomes (1 to 4) <i>The learner will</i>	Assessment Criteria (1.1 to 4.2) <i>The learner can</i>
1. Understand the role of the supervisor in ensuring compliance with food safety legislation	1.1 Summarise the importance of food safety management procedures 1.2 Explain the responsibilities of employers and employees in respect of food safety legislation and procedures for compliance 1.3 Outline how the legislation is enforced
2. Understand the application and monitoring of good hygiene practice	2.1 Explain the importance of, and methods for, temperature control 2.2 Explain procedures to control contamination and cross-contamination 2.3 Justify the importance of high standards of personal hygiene 2.4 Explain procedures for cleaning, disinfection and waste disposal 2.5 Outline requirements relating to the design of food premises and equipment 2.6 Describe the importance of, and methods for, pest control

<p>3. Understand how to implement food safety management procedures</p>	<p>3.1 Describe the importance to food safety of microbial, chemical, physical and allergenic hazards</p> <p>3.2 Describe methods and procedures for controlling food safety to include critical control points, critical limits and corrective actions</p> <p>3.3 Explain the requirements for monitoring and recording food safety procedures</p> <p>3.4 Describe methods for, and the importance of, evaluating food safety controls and procedures</p>
<p>4. Understand the role of the supervisor in staff training</p>	<p>4.1 Explain the requirements for induction and on-going training of staff</p> <p>4.2 Explain the importance of effective communication of food safety procedures</p>
<p>Mapping to National Occupational Standards The qualification is mapped to the following NOS: 3Gen1 Ensure appropriate food safety practices are followed whilst food is prepared, cooked and served</p>	

Unit Title	L/600/9152 Practical gastronomy
Level	3
Credit Value	11
Guided Learning Hours	60
Unit Summary	The aim of this unit is to enable the learner to develop the necessary knowledge and understanding of the principles of the dining experience. It covers the influences of the impact of gastronomy including cultural, religious, geographic location, transportation of commodities, science and technology. Learners will also investigate suppliers of produce, and understand the benefits of sourcing food locally where possible
Learning Outcomes (1 to 2) <i>The learner will</i>	Assessment Criteria (1.1 to 2.4) <i>The learner can</i>
1. Be able to explore the influences on eating and drinking cultures from the chefs perspective	1.1 Analyse and evaluate dining experiences 1.2 Give a definition of the term gastronomy 1.3 Identify the factors that make a good dining experience 1.4 Identify different meal types and dining experiences 1.5 Explain the relationship between customer needs and different types of dining experience 1.6 Identify the types of beverages that complement different foods 1.7 Explain the influences of different cultures/religions on eating and drinking 1.8 Explain how science and technology have affected eating and drinking 1.9 Explain the influence changes in lifestyles have had on eating and drinking 1.10 Describe the influence of the media on eating and drinking 1.11 Describe the contributions of individuals who have made significant impact on professional cookery

<p>2. Be able to investigate the supply and use of commodities</p>	<p>2.1 Investigate the supply of commodities</p> <p>2.2 Explain the considerations to take into account when choosing suppliers</p> <p>2.3 Describe the effect geography has on local produce</p> <p>2.4 Explain the impact that the development of transport/transportation has had on food</p>
---	--

Mapping to National Occupational Standards

N/SVQ in Hospitality Supervision and Leadership units 304 (HSL4), 309 (HSL9)