



**LEVEL 2 CERTIFICATE  
FOR  
PASTRY CHEFS AND PATISSIERS**

**CANDIDATE RECORD  
OF ACHIEVEMENT  
PRACTICAL COURSEWORK**

**CANDIDATE:** .....

**CENTRE:** .....

**CANDIDATE NUMBER:** .....

## **ABC: LEVEL 2 CERTIFICATE FOR PASTRY CHEFS AND PATISSIERS**

This book records achievement in the practical units only. It is not a certificate.

Unit 2	Prepare, cook and present basic fermented products
Unit 3	Prepare, cook and present basic pastry products
Unit 4	Prepare, cook and present basic hot sweets
Unit 5	Prepare, cook and present basic cold sweets
Unit 6	Prepare, cook and present basic sponge, cake and confectionery items

A full certificate will be awarded on successful completion of the five units listed above and the Basic Patisserie Knowledge paper (Unit 1). A Statement of Achievement will be issued to candidates successfully completing each unit or set of units. **All competences must be achieved in all units undertaken.**

### **NOTES TO CANDIDATES**

This Record of Achievement booklet provides a means of recording your progress and achievements throughout your course of study. Its purpose is both to supply information to the moderator, who will visit your centre and to provide a permanent record for you to keep. It contains a series of sheets, which should be signed and dated by yourself and your tutor /assessor when you have completed **all** of the performance criteria for each unit, and met all the range assessment requirements for each unit.

The column headed 'FEEDBACK' is provided for you or your tutor/assessor to record brief details of the practical activities or assignments you have undertaken and the assessment methods used. You may also include any other information, which you consider appropriate and relevant.

**NB All range items must be produced during the course and evidenced on the record book.**

**In addition candidates must then select the required number of products from each range per unit, to produce for the purposes of internal assessment.**

**These are recorded on the "Final Assessment as per Range Requirements" sheet and the "Feedback" sheet is for any comments the tutor wishes to make relating to these assessments.**

**Quantities/numbers of each product assessed should be of a commercial nature e.g. 12 scones, 10 portion gateau, etc.**

For candidates completing Key Skills as a separate award, an evidence log is contained at the back of this book to record any suitable evidence that may occur naturally during the completion of this award.



## DECLARATION OF AUTHENTICITY

This declaration must be completed and signed by the candidate and countersigned by the tutor/assessor.

Candidate Name: .....

Candidate Number: .....

Centre: .....

### Candidate statement of authenticity

I confirm that the attached assignment/portfolio is all my own work\* and does not include any work completed by anyone other than myself. I have completed the assignment/portfolio in accordance with the ABC Awards' instructions and within the time limits set by my Centre.

Signature: ..... Date: .....

### Centre confirmation of authenticity

On behalf of .....(insert centre name), I confirm that the above mentioned candidate, to the best of my knowledge, is the sole author of the completed assignment/portfolio attached.

Signed: ..... Date: .....

Name: .....

Job Description: .....

\*Unless otherwise stated e.g. for some entry level qualifications candidates can work together but should show sections which are their own work.

### Summary of Achievement

Unit Title	Unit start (Date)	Achievement of Objectives (Date)	Signature of Candidate	Signature of Assessor	Signature of Internal Moderator (if sampled)
Prepare, cook and present basic fermented products					
Prepare, cook and present basic pastry products					
Prepare, cook and present basic hot sweets					
Prepare, cook and present basic cold sweets					
Prepare, cook and present basic sponge, cake & confectionery items					
SIGNATURE OF EXTERNAL MODERATOR (IF SAMPLED)					DATE

## Unit 2 Prepare, cook and present basic fermented products

Candidates to choose and complete the identified products in this unit (including the related fillings, creams, finishes and glazes).

**N.B. All range items must be produced during the course and evidenced on the record book.**

**In addition candidates must then select the required number of products from each range per unit, to produce for the purposes of internal assessment.**

**Range A**

**Basic bread dough products**

**Any two**

- White bread rolls
- Brown bread rolls
- Flavoured bread loaf (e.g. Stollen, walnut & sultana bread)

Assessor Initials	Date

**Range B**

**Basic bun dough products**

**Any two (can be completed as group work)**

- Doughnuts
- Bath buns
- Swiss buns
- Currant buns
- Chelsea buns
- Cream filled buns
- Hot Cross buns

Assessor Initials	Date

**Final Assessment as per Range Requirements**  
**Unit 2 Prepare, cook and present basic fermented products**

Performance Criteria	Assessment Activity			
	A	A	B	B
Range				
Product Name	Assessor Initials & Date			
1. Produce the fermented range products in line with current Health and Safety guidelines.				
2. Produce the fermented range products in line with current Food Hygiene legislation.				
3. Produce the fermented product range following standardised recipes and approved method of production.				
4. Produce the required product specification, e.g. correct number, weight, finish, etc.				
5. Finish and present products to meet organisational requirements.				
6. Work in an organised and structured manner.				
7. Clean all working area and store products correctly.				

**FEEDBACK – Unit 2 Prepare, cook and present basic fermented products**

(Please state Range A, B etc, Assessment Activity, Product Name and Date)

Candidate Signature .....

Date .....

Assessor Signature .....

Date .....

Internal Moderator Signature .....

Date .....

### Unit 3 Prepare, cook and present basic pastry products

Candidates to choose and complete the identified products in this unit (including the related fillings, creams, finishes and glazes).

**NB All range items must be produced during the course and evidenced on the record book.**

**In addition candidates must then select the required number of products from each range per unit, to produce for the purposes of internal assessment.**

**Range A  
Short Paste**

**Any one**  
Fruit tarts  
Pasties  
Savoury flans

Assessor Initials	Date

**Range B  
Sweet (Sugar) Paste**

**Any one**  
Flans - baked blind/filled  
Biscuits-Shortbread  
Tartlets/ Barquettes

Assessor Initials	Date

**Range C  
Puff Pastry**

**Any one**  
Make English Puff Pastry  
Make French Puff Pastry  
Use convenience puff pastry to make:  
Sausage rolls  
Turnovers  
Bouchées or Vol au Vents  
Fruit band  
Cream horns  
Palmiers  
Eccles Cakes

Assessor Initials	Date

**Range D  
Choux Paste**

**Any one**  
Éclairs  
Cream Buns  
Profiteroles

Assessor Initials	Date

**Range E  
Suet Paste**

**Any one**  
Savoury suet pudding steamed  
Fruit suet pudding steamed

Assessor Initials	Date

**Final Assessment as per Range Requirements**  
**Unit 3 Prepare, cook and present basic pastry products**

Performance Criteria	Assessment Activity				
	A	B	C	D	E
Range					
Product Name					
	Assessor Initials and Date				
1. Produce the paste range products in line with current Health and Safety guidelines.					
2. Produce the paste range products in line with current food hygiene legislation.					
3. Produce the paste product range following standardised recipes and approved method of production.					
4. Produce the required product specification, e.g. correct number, weight, finish.					
5. Finish and present products to meet organisational requirements.					
6. Work in an organised and structured manner.					
7. Clean all working area and store products correctly.					

**FEEDBACK – Unit 3 Prepare, cook and present basic pastry products**

(Please state Range A, B etc, Assessment Activity, Product Name and Date)

Candidate Signature .....

Date .....

Assessor Signature .....

Date .....

Internal Moderator Signature .....

Date .....

## Unit 4 Prepare, cook and present basic hot sweets

Candidates to choose and complete the identified products in this unit (including the related fillings, creams, finishes and glazes).

**NB All range items must be produced during the course and evidenced on the record book.**

In addition candidates must then select the required number of products from each range per unit, to produce for the purposes of internal assessment.

**Range A**

Candidates should make one batch of sponge mixture and create a small sample of all of the following:

**Any one (can be completed as group work)**

- Jam
- Ginger
- Fruit (eg. Eves Pudding)
- Syrup
- Chocolate

**Sponge Puddings**

Assessor Initials	Date

**Range B**

**No final assessment**

**Suet Puddings**

Sweet (Steamed) Please specify: **(Refer to Unit 3, Range E)**

Assessor Initials	Date

**Range C**

**Any one**

**Milk Puddings**

- Boiled
- Baked – Please specify: rice

**Range D**

Bread and Butter Pudding

**Egg Custards**

Assessor Initials	Date

**Range E**

**Any one**

**Batters**

- Pancakes - Lemon
  - Jam
  - Apple
- Yeast Fritters - Apple
  - Banana
  - Pineapple

Assessor Initials	Date

**Range F**

**Any one**

**Fruit**

- Crumble
- Poached (Fresh fruit)
- Compote (Dried fruits)
- Convenience fruits

Assessor Initials	Date

Assessor Initials	Date

**Final Assessment as per Range Requirements**  
**Unit 4 Prepare, cook and present basic hot sweets**

Performance Criteria	Assessment Activity				
	A	C	D	E	F
Range					
Product Name					
	Assessor Initials and Date				
1. Produce the hot sweet range products in line with current Health and Safety guidelines.					
2. Produce the hot sweet range products in line with current food hygiene legislation.					
3. Produce the hot sweet product range following standardised recipes and approved method of production.					
4. Produce the required product specification e.g. correct number, weight, finish.					
5. Finish and present methods to meet organisational requirements.					
6. Work in an organised and structured manner.					
7. Clean all working area and store products correctly.					

**FEEDBACK – Unit 4 Prepare, cook and present basic hot sweets**

(Please state Range A, B etc, Assessment Activity, Product Name and Date)

Candidate Signature .....

Date .....

Assessor Signature .....

Date .....

Internal Moderator Signature .....

Date .....

## Unit 5 Prepare, cook and present basic cold sweets

Candidates to choose and complete the identified products in this unit (including the related fillings, creams, finishes and glazes).

**NB All range items must be produced during the course and evidenced on the record book.**

**In addition candidates must then select the required number of products from each range per unit, to produce for the purposes of internal assessment.**

**Range A  
Bavarois**

**Any one, not convenience (can be completed as group work)**

Sauce Anglaise based  
Fruit based  
Convenience mix  
Fresh

Assessor Initials	Date

**Range B  
Trifle**

**No final assessment**

Trifle (Fruit, Jelly, Sherry, etc)

Assessor Initials	Date

**Range C  
Egg Custards**

**Any one**

Cream caramel

Assessor Initials	Date

**Range D  
Fruit**

**Any one**

Summer/Autumn pudding  
Lemon posset or syllabub  
Fruit fool  
Fresh fruit salad

Assessor Initials	Date

**Final Assessment as per Range Requirements**  
**Unit 5 Prepare, cook and present basic cold sweets**

<b>Performance Criteria</b>	<b>Assessment Activity</b>		
	<b>A</b>	<b>C</b>	<b>D</b>
<b>Range</b>			
<b>Product Name</b>			
	<b>Assessor Initials and Date</b>		
1. Produce cold sweet range products in line with current health and safety guidelines.			
2. Produce the cold sweet range products in line with current hygiene legislation.			
3. Produce the cold sweet range products following standardised recipes and following approved method of production.			
4. Produce goods to the required product specification i.e. correct number, portion size.			
5. Finish and present products to meet organisational requirements.			
6. Work in an organised and structured manner.			
7. Clean working area and store products correctly.			

**FEEDBACK – Unit 5 Prepare, cook and present basic cold sweets**

(Please state Range A, B etc, Assessment Activity, Product Name and Date)

Candidate Signature .....

Date .....

Assessor Signature .....

Date .....

Internal Moderator Signature .....

Date .....

## Unit 6 Prepare, cook and present basic sponge, cake and confectionery items

Candidates to choose and complete the identified products in this unit (including the related fillings, creams, finishes and glazes).

**NB All range items must be produced during the course and evidenced on the record book.**

**In addition candidates must then select the required number of products from each range per unit, to produce for the purposes of internal assessment.**

**Range A  
Sponges**

**Any one (can be completed as group work)**

Genoese base (One)  
Vanilla or Chocolate  
Coffee  
Other – Please specify:  
Swiss roll/Traditional (individual)

Assessor Initials	Date

**Range B**

**Cakes**

**One from Cakes and one from Scones (can be completed as group work)**

Cherry or Madeira  
Victoria/Light fruit cake  
Ginger cake

**Scones**

Sweet/Plain/Fruit  
Savoury

Assessor Initials	Date

**Range C  
Meringue**

**Any one**

Dried - Shells  
- Nests  
Meringue Pie - lemon, apple

Assessor Initials	Date

**Range D  
Celebration Cake**

**Any one**

Genoese base  
Other base - please specify:

Assessor Initials	Date

**Final Assessment as per Range Requirements**

**Unit 6 Prepare, cook and present basic sponge, cake and confectionery items**

<b>Performance Criteria</b>	<b>Assessment Activity</b>				
	<b>A</b>	<b>B</b>	<b>B</b>	<b>C</b>	<b>D</b>
<b>Range</b>					
<b>Product Name</b>					
	<b>Assessor Initials and Date</b>				
1. Produce confectionery range products in line with current health and safety guidelines.					
2. Produce the confectionery range products in line with current hygiene legislation.					
3. Produce the confectionery range products following standardised recipes and following approved method of production.					
4. Produce goods to the required product specification i.e. correct number, portion size.					
5. Finish and present products to meet organisational requirements.					
6. Work in an organised and structured manner.					
7. Clean working area and store products correctly.					

**FEEDBACK – Unit 6 Prepare, cook and present basic sponge, cake and confectionery items**

(Please state Range A, B etc, Assessment Activity, Product Name and Date)

Candidate Signature .....

Date .....

Assessor Signature .....

Date .....

Internal Moderator Signature .....

Date .....

# Key Skills Evidence Log

## Guidance for Candidates

The Key Skills evidence log is completed by indicating the programme reference and the Key Skill reference on the relevant page, then giving a brief description of the type of evidence.

### For example:

**Key Skills Evidence Log: Communication (Level 1)**      **Scheme:** Cake Decorating (Foundation)

Unit Reference	Communication Reference	Evidence
1.6	C1.1	Notes from a talk I gave to the group on personal hygiene. Page 3 of Candidate Record Book

This shows that the evidence for outcome 1.6 of the particular programme has also generated evidence for outcome C1.1 of Communication Level 1, and explains what the evidence is and where in the Candidate Record Book it can be found.

If the whole log is completed in this way, then candidates will have an instant record of evidence for Key Skills whilst undertaking the ABC programme. This could be used at a later date for certification of Key Skills.

**Key Skills Evidence Log: Communication**

**Scheme :**

<b>Unit Reference</b>	<b>Communication Reference</b>	<b>Evidence</b>

**Key Skills Evidence Log: Application of Number**

**Scheme :**

<b>Unit Reference</b>	<b>Application of Number Reference</b>	<b>Evidence</b>

**Key Skills Evidence Log: Information Technology**

**Scheme :**

<b>Unit Reference</b>	<b>Information Technology Reference</b>	<b>Evidence</b>

**Key Skills Evidence Log: Working with Others**

**Scheme :**

<b>Unit Reference</b>	<b>Working with Others Reference</b>	<b>Evidence</b>

**Key Skills Evidence Log: Improving own Learning**

**Scheme :**

<b>Unit Reference</b>	<b>Improving own Learning Reference</b>	<b>Evidence</b>

**Key Skills Evidence Log: Problem Solving**

**Scheme :**

Unit Reference	Problem Solving Reference	Evidence