

Open Awards Qualification Unit



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1 Unit Details

Unit Title:	Baking Bread, Pastry, Cakes and Biscuits
Unit Reference Number:	T/615/9790
Level:	Level 2
Credit Value:	4
Minimum GLH:	32

2 Learning Outcomes and Criteria

Learning Outcome (The Learner will):	Assessment Criterion (The Learner can):
1. Be able to make bread with and without yeast	1.1 Identify ingredients used to make different types of bread
	1.2 Explain the role of the yeast in bread making
	1.3 Make bread with and without yeast
2. Know about different types of pastry	2.1 Identify techniques for making: <ul style="list-style-type: none"> a) Shortcrust pastry b) Hot water crust pastry c) Puff pastry d) Choux pastry
	2.2 Briefly describe the nutritive value for each
	2.3 Use different techniques for making shortcrust pastry
	2.4 Make a raised pie which holds its shape
	2.5 Use pastry making techniques to prepare: <ul style="list-style-type: none"> a) Shortcrust pastry b) Puff pastry c) Choux pastry
3. Be able to make a selection of fancy biscuits	3.1 Identify a minimum of 2 types of biscuits

	3.2 State ingredients and techniques required to make each identified biscuit
	3.3 Make one biscuits
	3.4 Evaluate own work
4. Be able to make a selection of cakes	4.1 Identify a minimum of 2 types of cakes
	4.2 State ingredients and techniques required to make each identified cake
	4.3 Make one cake
	4.4 Evaluate own work
5. Be able to follow principles of health and safety when preparing food	5.1 Apply health and safety principles in practice