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| JPK's logo  sldn's logo  LEARN AND WORK ASIGNMENT  (LWA) | | | |
| NOSS  (CODE NOSS) | **FOOD PREPARATION AND PRODUCTION**  **(HT-012-2:2012)** | | |
| Competency Unit Title  (CU CODE) | **DESSERT PRODUCTION**  **(HT-012-2:2012 CU8)** | LEVEL | **2** |
| Competency Unit Descriptor | The CU title describes the competency in dessert production. He or she is the person who will prepare the dessert production for customers’ satisfaction.  The person who is competent in this CU shall be able to obtain dessert production menu requirement, select dessert production standard recipes, utensils, equipment and ingredients, carry out dessert production of dishes and carry out hygiene and cleanliness of work area in accordance with establishment requirement.  The outcome of this competency is to execute dessert production to provide food for guest satisfaction in accordance with company Standard Operating Procedure (SOP). | | |
| Candidate Name |  | | |
| Candidate I/C  Number |  | | |
| Company’s Name |  | | |

**CU WORK ACTIVITY STATEMENT : Prepare dessert production activity**

**DURATION :**

**A. SETTING GOAL**

You are required to prepare dessert production activity based on performance criteria below:

1.1 Dessert Production menu requirement identified in accordance with company standard recipes:

1.1.1 Local dessert such as;

1.1.1.1 Malay,

1.1.1.2 Chinese,

1.1.1.3 Indian,

1.1.1.4 etc

1.1.2 International dessert such as;

1.1.2.1 European ,

1.1.2.2 Asian,

1.1.2.3 American,

1.1.2.4 Mediterranean ,

1.1.2.5 etc

1.2Dessert production standard recipes are chosen according to menu requirement :

1.2.1 Identify types of local and International dessert recipes such as;

1.2.1.1 Malay,

1.2.2.2 Chinese,

1.2.3.3 Indian,

1.2.4.4 European ,

1.2.5.5 Asian,

1.2.6.6 American,

1.2.7.7 Mediterranean

1.2.8.8 etc

1.2.2 Understanding of local and International dessert recipes such as;

1.2.2.1 Malay,

1.2.2.2 Chinese,

1.2.2.3 Indian,

1.2.2.4 European ,

1.2.2.5 Asian, American,

1.2.2.6 Mediterranean

1.2.2.7 etc

**1.3** Type of utensils and equipment chosen in accordance with company standard recipes:

1.3.1 Types of utensils and equipment determined :

1.3.1.1 Utensils

1.3.1.1.1 ladle

1.3.1.1.2 knives

1.3.1.1.3 spatula

1.3.1.1.4 pot

1.3.1.1.5 pan

1.3.1.1.6 etc

1.3.1.2 Equipment

1.3.1.2.1 meat slicer

1.3.1.2.2 chiller

1.3.1.2.3 freezer

1.3.1.2.4 food chopper

1.3.1.2.5 blender

1.3.1.2.6 etc

1.3.2 Usage of utensils and equipment determined such as;

1.3.2.1 utensils

1.3.2.1.1 Cutting

1.3.2.1.2 Portioning

1.3.2.2 Equipment

1.3.2.2.1 Baking

1.3.2.2.2 steaming

1.4 Types of ingredients collected in accordance with company standard recipes:

1.4.1 Types of dessert production ingredients determined

1.4.1.1 Flour

1.4.1.2 Butter

1.4.1.3 Egg

1.4.1.4 Sugar

1.4.1.5 etc

1.4.2 Physical condition of dessert production ingredient determined

1.4.2.1 texture

1.4.2.2 freshness

1.4.2.3 quality

1.4.2.4 portion

1.4.2.5 color

1.4.2.6 size

1.4.3 Quality of dessert production ingredients ensured

1.4.3.1 texture

1.4.3.2 freshness

1.4.3.3 quality

1.4.3.4 portion

1.4.3.5 color

1.4.3.7 size

1.4.4 *Mise-en-place* properly done

1.4.4.1 refer to standard recipe

1.4.4.2 refer to event order

1.4.5 Standard weight, scaling and measurement technique

1.4.5.1 Weight

1.4.5.1.1Gram, kilogram

1.4.5.2 Volume

1.4.5.2.1Liter, milliliter

1.4.5.3 Length

1.4.5.3.1Meter, centimeter,

1.4.5.4 Temperature

1.4.5.4.1Celsius

1.5 Dessert production preparations are done in accordance with company standard recipes:

1.5.1 Types of dessert preparation and cooking determined

1.5.1.1 Cooking technique

1.5.1.1.1 baking ,

1.5.1.1.2 steaming,

1.5.1.1.3 etc

1.5.2 Portioning ensured according to standard recipes;

1.5.2.1 Size

1.5.3.2 Weight

1.5.3.3 volume

1.5.3 Taste, colour and flavour complied

1.5.3.1 Sweet

1.5.3.2 Creamy

1.5.3.3 Sour

1.5.3.4 etc

1.5.4 Presentation and garnish technique

1.5.4.1 Presentation technique

1.5.4.1.1 Plating

1.5.4.1.2 colour

1.5.4.1.3 portion size

1.5.4.1.4 etc

1.5.4.2 Garnish technique

1.5.4.2.1 modifying

1.5.4.2.2 arranging

1.5.4.2.3 Decorating

1.5.4.2.4 etc

**B. PLANNING**

You are required to plan activities in preparing dessert productionto achieve setting goal by using resources listed below:

* 1. Identify dessert production activity tools, equipment & materials.

|  |  |
| --- | --- |
| **ITEMS** | **RATIO (TEM : Trainees)** |
| 1. Kitchen Equipment 2. Kitchen Utensils 3. Ingredients 4. Checklist form 5. Standard Recipe 6. Standard Operation Procedure (SOP)/Manual / Personnel Management System (PMS) 7. Uniform Attire | 1 : 5  1 : 1  1 : 1  1 : 1  1 : 1  1 : 5  1 : 1 |

* 1. Determine dessert production activity workflow.
  2. Identify dessert production activity procedures, flow chart and correct sequence.
  3. Plan duration/time of dessert production activity procedures.
  4. Identify manpower in performing dessert production activity.
  5. You may refer to references below as a guidance to perform this activity.
     1. The Culinary Institute of America, 2011. The Professional Chef. 9th Edition. Wiley. ISBN: 978-0-470-42135-2
     2. Wayne Gisslen, 2011. Professional Cooking. 7th Edition. Wiley. ISBN 978-0-470-19752-3
     3. The Culinary Institute of America, In the Hands of a Chef: The Professional Chef's Guide to Essential Kitchen Tools. Wiley. ISBN: 978-0-470-08026-9
     4. Wayne Gisslen, 2004. Essentials of Professional Cooking. Wiley. ISBN: 978-0-471-20202-8
     5. Online Video Resources
        1. Roux-Be (The Reluctant Chef online resources) - http://www.reluctantgourmet.com/rouxbe.htm
        2. About.com. Culinary Arts - http://culinaryarts.about.com/od/culinaryreference/tp/culinaryvideos.htm
        3. Stella Culinary - http://www.stellaculinary.com/
        4. The Culinary Institute of America (more than 86,000 culinary & related resources) - http://www.ciachef.edu/

**C. DECISION MAKING**

3.1 You are required to get coach approval before preparing dessert production activity.

**D. EXECUTING & MONITORING**

You are required to prepare dessert production activities accordingly:

* 1. Identify local and international dessert production menu requirement:
     1. Hot

4.1.1.1 Fried

4.1.1.2 Steamed

4.1.1.3 Boiled

* + 1. Cold
    2. Frozen
  1. Determine local and international dessert production menu requirement
     1. Hot
     2. Cold
     3. Basic custard
     4. Basic cream
     5. Puddings
  2. Choose dessert production standard recipes
  3. Interpret dessert production standard recipes
  4. Identify type of utensils and equipment
  5. Determine usage of utensils and equipment such as;
     1. Cutting
     2. Portioning
     3. Cooking
     4. Whipping
  6. Determine types of dessert production ingredients

4.7.1 Wet

4.7.2 Dry

4.7.3 Chill

4.7.4 Frozen

* 1. Ensure quality of dessert production ingredients

4.8.1 Freshness

4.8.2 Texture

4.8.3 Expiry date

4.8.4 etc.

* 1. Prepare *Mise-en-place* properly

4.9.1 refer to standard recipe

4.9.2 Refer to event order

* 1. Determine standard weight, scaling and measurement technique

4.10.1 Weight

4.10.1.1Gram, kilogram

4.10.2 Volume

4.10.2.1 Liter, milliliter

4.10.3 Length

4.10.3.1 Meter, centimeter,

4.10.4 Temperature

4.10.4.1Celsius

* 1. Determine types of dessert preparation and cooking
  2. Ensure portioning

4.12.1 Size

4.12.2 Weight

4.12.3 volume

* 1. Comply taste and flavour
  2. Apply presentation and garnish technique

4.14.1 Presentation technique

4.14.1.1 Plating

4.14.1.2 colour

4.14.1.3 portion size

4.14.1.4 etc

4.14.2 Garnish technique

4.14.2.1 modifying

4.14.2.2 arranging

4.14.2.3 Decorating

4.14.2.4 etc

* 1. Comply with attitude, safety and environment listed below when performing this activity.

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| --- | --- | --- |
| **Attitude** | **Safety** | **Environmental** |
| Meticulous in selecting dessert production menu | Adhere to hygiene and safety requirement |  |
| Apply hygiene and cleanliness of work area | Adhere to safety and HACCP requirement |  |
| Meticulous in selecting dessert production standard recipes |  |  |
| Meticulous in selecting suitable dessert production utensils and equipment’s |  |  |
| Meticulous in selecting dessert production ingredients |  |  |
| Meticulous in carrying-out dessert production |  |  |

* 1. Apply core activities listed below when performing this activity.

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| **Social Skills** | **Core Abilities** |
| Communication skills | 01.02 Document information, procedures or processes  01.03 Utilize basic IT applications  01.05 Utilize the Internet to locate and gather information  01.06 Utilize word processor to process information  02.03 Communicate clearly |
| Conceptual Skills | 02.06 Write memos and letters |
| Interpersonal Skills | 03.07 Resolve interpersonal conflicts  03.06 Respond appropriately to people and situations  01.01 Identify and gather information |
| Learning Skills | 03.05 Demonstrate safety skills  02.05 Read/interpret flowcharts and pictorial information  02.01 Interpret and follow manuals, instructions and SOP’s  02.08 Prepare pictorial and graphic information  02.04 Prepare brief reports and checklists using standard forms  06.02 Comply with and follow chain of command  03.04 Seek and act constructively upon feedback about performance |
| Leadership Skills | 06.03 Identify and highlight problems  04.05 Demonstrate initiative and flexibility  03.02 Demonstrate integrity and apply ethical practices  04.02 Set and revise own objectives and goals |
| Multitasking and prioritizing | 02.02 Follow telephone/ telecommunication procedures  06.05 Analyze technical systems  06.04 Adapt competencies to new situations/systems  06.06 Monitor and correct performance of systems  06.01 Understand systems  01.04 Analyze information  02.02 Follow telephone/ telecommunication procedures  02.07 Utilize Local Area Network (LAN)/ Intranet to exchange information |
| Self-discipline | 04.01 Organize own work activities  04.03 Organize and maintain own workplace  03.01 Apply cultural requirements to the workplace  04.04 Apply problem solving strategies  03.03 Accept responsibility for own work and work area |
| Teamwork | 03.08 Develop and maintain cooperation within work group |

**E. EVALUATING**

You are required to evaluate dessert production activity using checklist below.

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| **A** | **ASSESSMENT CRITERIA**  **(60%)** | **MARKS GIVEN BY APPRENTICE** | | | | | **MARKS GIVEN BY**  **COACH** | | | | |
| 0 | 1-2 | 3-4 | 5-6 | 7 | 0 | 1-2 | 3-4 | 5-6 | 7 |
| 1 | Dessert production menu requirement determined |  |  |  |  |  |  |  |  |  |  |
| 2 | International dessert production menus requirement interpreted |  |  |  |  |  |  |  |  |  |  |
| 3 | Local dessert production menus requirement interpreted |  |  |  |  |  |  |  |  |  |  |
| 4 | Local dessert production standardize recipes identified |  |  |  |  |  |  |  |  |  |  |
| 5 | International dessert production standardize recipes identified |  |  |  |  |  |  |  |  |  |  |
| 6 | Type of utensils and equipment  determined |  |  |  |  |  |  |  |  |  |  |
| 7 | The usage of utensils and equipment applied |  |  |  |  |  |  |  |  |  |  |
| 8 | Types of dessert production ingredients interpreted |  |  |  |  |  |  |  |  |  |  |
| 9 | Quality of dessert production ingredients applied |  |  |  |  |  |  |  |  |  |  |
| 10 | *Mise-en-place* properly done |  |  |  |  |  |  |  |  |  |  |
| 11 | Standard weight, scaling and measurement technique performed |  |  |  |  |  |  |  |  |  |  |

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| 12 | Types of dessert preparation and cooking applied |  |  |  |  |  |  |  |  |  |  |
| 13 | Portioning sustained |  |  |  |  |  |  |  |  |  |  |
| 14 | Taste and flavour applied |  |  |  |  |  |  |  |  |  |  |
| 15 | Presentation and garnish technique performed |  |  |  |  |  |  |  |  |  |  |
|  | **SUBTOTAL** | **A1** | | | | | **A2** | | | | |
|  | **FULL MARKS** | **105** | | | | | **105** | | | | |

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| **B** | **ATTITUDE/ SAFETY/ ENVIRONMENT**  **(20%)** | **MARKS GIVEN BY APPRENTICE** | | | | | **MARKS GIVEN BY**  **COACH** | | | | |
| 0 | 1-2 | 3-4 | 5-6 | 7 | 0 | 1-2 | 3-4 | 5-6 | 7 |
| 1 | Attitude |  |  |  |  |  |  |  |  |  |  |
| 2 | Safety |  |  |  |  |  |  |  |  |  |  |
| 3 | Environment |  |  |  |  |  |  |  |  |  |  |
|  | **SUBTOTAL** | **B1** | | | | | **B2** | | | | |
|  | **FULL MARKS** | **21** | | | | | **21** | | | | |
| **C** | **EMPLOYABILITY SKILLS**  **(SOCIAL SKILLS)**  **(20%)** | **MARKS GIVEN BY APPRENTICE** | | | | | **MARKS GIVEN BY**  **COACH** | | | | |
| 0 | 1-2 | 3-4 | 5-6 | 7 | 0 | 1-2 | 3-4 | 5-6 | 7 |
| 1 | Communication skills |  |  |  |  |  |  |  |  |  |  |
| 2 | Conceptual Skills |  |  |  |  |  |  |  |  |  |  |
| 3 | Interpersonal Skills |  |  |  |  |  |  |  |  |  |  |
| 4 | Learning Skills |  |  |  |  |  |  |  |  |  |  |
| 5 | Leadership Skills |  |  |  |  |  |  |  |  |  |  |
| 6 | Multitasking and prioritizing |  |  |  |  |  |  |  |  |  |  |
| 7 | Self-discipline |  |  |  |  |  |  |  |  |  |  |
| 8 | Teamwork |  |  |  |  |  |  |  |  |  |  |
|  | **SUBTOTAL** | **C1** | | | | | **C2** | | | | |
|  | **FULL MARKS** | **56** | | | | | **56** | | | | |

**CALCULATION TABLE**

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|  | MARKS GIVEN BY APPRENTICE | MARKS GIVEN BY COACH | WEIGHTED MARKS GIVEN BY  APPRENTICE | WEIGHTED MARKS GIVEN BY COACH |
| **ASSESMENT CRITERIA** | A1 | A2 | A1 / 105 x 60 | A2 / 105X 60 |
| **ATTITUDE/SAFETY/ENVIRONMENT** | B1 | B2 | B1 / 21X 20 | B2 / 21X 20 |
| **EMPLOYABILITY SKILLS (SOCIAL SKILLS)** | C1 | C2 | C1 / 56X 20 | C2 / 56X 20 |
| Total | | | X | Y |
| Ratio of Percentage (Apprentice: Coach) | | | P% | Q% |
| Grand Total | | | (P/100 x X) + (Q/100 x Y) | |

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| COMMENTS/ RECOMMENDATIONS BY COACH |

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COACH: APPRENTICE:

DATE: DATE: