

SELF - ASSESSMENT GUIDE

Qualification:	BREAD AND PASTRY PRODUCTION NC II		
Project – Based Assessment Title:	PERFORM BREAD AND PASTRY PRODUCTION		
Units of Competency Covered:	<ul style="list-style-type: none"> • Prepare and produce bakery products • Prepare and produce pastry products • Prepare and present gateaux, tortes and cakes • Prepare and display petits fours • Present desserts 		
Instruction: <ul style="list-style-type: none"> • Read each of the questions in the left-hand column of the chart. • Place a check in the appropriate box opposite each question to indicate your answer. 			
Can I?	YES	NO	
• Select, measure and weigh ingredients according to recipe requirements			
• Prepare variety of bakery and patissiers' products (e.g. bread, pastry, cake, petits fours) according to standard mixing procedures/ formulation/recipes and desired product characteristics			
• Select and use appropriate equipment, tools and utensils			
• Select oven temperature to bake products in accordance with desired characteristics, recipe specifications and enterprise practices			
• Bake products according to techniques and appropriate conditions; and enterprise requirements and standards*			
• Decorate and present products*			
• Prepare different types of desserts according to recipe specifications, desired product characteristics and standard operating procedures*			
• Plate and decorate a variety of dessert products*			
• Store and package bakery and patissiers' products/ desserts*			
• Apply food hygiene and safety principles*			
• Demonstrate knowledge on varieties and characteristics of products and desserts			
I agree to undertake assessment in the knowledge that information gathered will only be used for professional development purposes and can only be accessed by concerned assessment personnel and my manager/supervisor.			
Candidate's Signature:	Date:		

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Qualification:	BREAD AND PASTRY PRODUCTION NC II		
Certificate of Competency 1:	BREAD MAKING		
Units of Competency Covered:	<ul style="list-style-type: none"> • Prepare and produce bakery products • Present desserts 		
Instruction: <ul style="list-style-type: none"> • Read each of the questions in the left-hand column of the chart. • Place a check in the appropriate box opposite each question to indicate your answer. 			
Can I?	YES	NO	
• Select, measure and weigh ingredients according to recipe requirements			
• Prepare variety of bakery products according to standard mixing procedures/ formulation/recipes and desired product characteristics			
• Select and use appropriate equipment, tools and utensils			
• Select oven temperature to bake goods in accordance with desired characteristics, recipe specifications and enterprise practices			
• Bake bakery products according to techniques and appropriate conditions; and enterprise requirements and standards*			
• Decorate and present products*			
• Prepare desserts / different types of desserts according to recipe specifications, desired product characteristics and standard operating procedures*			
• Plate and decorate a variety of dessert products*			
• Store and package bakery products/ desserts*			
• Apply food hygiene and safety principles*			
• Demonstrate knowledge on varieties and characteristics of products and desserts			
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Qualification:	BREAD AND PASTRY PRODUCTION NC II		
Certificate of Competency 2:	PASTRY MAKING		
Units of Competency Covered:	<ul style="list-style-type: none"> • Prepare and produce pastry products • Present desserts 		
Instruction: <ul style="list-style-type: none"> • Read each of the questions in the left-hand column of the chart. • Place a check in the appropriate box opposite each question to indicate your answer. 			
Can I?	YES	NO	
• Select, measure and weigh ingredients according to recipe requirements			
• Prepare variety of pastry products according to standard mixing procedures/ formulation/recipes and desired product characteristics			
• Select and use appropriate equipment, tools and utensils			
• Select oven temperature to bake pastry products			
• Bake pastry products according to techniques and appropriate conditions; and enterprise requirements and standards*			
• Decorate and present products*			
• Prepare desserts / other types of desserts according to recipe specifications, desired product characteristics and standard operating procedures*			
• Plate and decorate a variety of dessert products*			
• Store and package pastry products/ desserts*			
• Apply food hygiene and safety principles*			
• Demonstrate knowledge on varieties and characteristics of pastry products*			
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QUALIFICATION:	BREAD AND PASTRY PRODUCTION NC II	
Certificate of Competency 3:	CAKE MAKING	
Units of Competency Covered:	<ul style="list-style-type: none"> • Prepare and present gateaux, tortes and cakes • Present desserts 	
Instruction: <ul style="list-style-type: none"> • Read each of the questions in the left-hand column of the chart. • Place a check in the appropriate box opposite each question to indicate your answer. 		
Can I?	YES	NO
• Select, measure and weigh ingredients according to recipe requirements		
• Select and use appropriate equipment, tools and utensils		
• Prepare sponges and cakes		
• Select oven temperature to bake cake products		
• Select and prepares fillings		
• Assemble cakes and fillings		
• Decorate and present gateaux, tortes and cake products		
• Plate and decorate cakes/dessert products		
• Store and package cakes/desserts*		
• Apply food hygiene and safety principles*		
• Demonstrate knowledge on varieties and characteristics of specialized cakes *		
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QUALIFICATION:	BREAD AND PASTRY PRODUCTION NC II	
Certificate of Competency 4:	PETITS FOURS MAKING	
Units of Competency Covered:	<ul style="list-style-type: none"> • Prepare and display petits fours • Present desserts 	
Instruction: <ul style="list-style-type: none"> • Read each of the questions in the left-hand column of the chart. • Place a check in the appropriate box opposite each question to indicate your answer. 		
Can I?	YES	NO
• Select, measure and weigh ingredients		
• Select and use appropriate equipment, tools and utensils		
• Select oven temperature to bake petits fours		
• Select and prepare fillings, coatings (finishing), decorations		
• Prepare garnishes, glazes and choux paste		
• Prepare marzipan, caramelized and various types of petits fours		
• Assemble cakes and fillings		
• Decorate and present petits fours		
• Store and package petits fours/desserts*		
• Apply food hygiene and safety principles*		
• Demonstrate knowledge on varieties and characteristics of petits fours products*		
I agree to undertake assessment in the knowledge that information gathered will only be used for professional development purposes and can only be accessed by concerned assessment personnel and my manager/supervisor.		
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