

**SKILLS FRAMEWORK FOR FOOD SERVICES
TECHNICAL SKILLS AND COMPETENCIES (TSC) REFERENCE DOCUMENT**

TSC Category	Food and Beverage Operations					
TSC	Pastry Preparation					
TSC Description	Bake pastry products that range from basic, intermediate to advanced pastry-based confectioneries					
TSC Proficiency	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6
	FSS-FBS-1017-1.1	FSS-FBS-2017-1.1	FSS-FBS-3017-1.1	FSS-FBS-4017-1.1	<Insert TSC Code>	<Insert TSC Code>
	Demonstrate understanding of the tools and equipment, ingredients and techniques involved in the baking process of pastries	Bake basic level pastry products	Direct the baking of intermediate level pastry products that require some level of attention to details and complexity in techniques	Direct the baking of advanced level pastry products that require high level of attention to details and complexity of techniques		
Knowledge	<ul style="list-style-type: none"> Types and uses of baking tools and equipment Types, characteristics, functions and quality indicators of baking ingredients Ratios and proportions for measurement of ingredients Importance and use of baker's mathematics including baker's percentage and formulas Methods and techniques of handling knives for pastries Importance of sifting dry ingredients, resting doughs and brushing off excess flour from dough surfaces during folding and turning Importance of controlling baking time and temperature at various stages of preparation 	<ul style="list-style-type: none"> Recipes and methods of preparing basic level pastry products Principles of baking basic level pastries Techniques for rolling out, folding, shaping and cutting doughs Quality characteristics, common faults and precautionary measures to take in the preparation of pastry products Types and methods of preparing icings, fillings, toppings, glazes and fondant for different pastries Types of mixing, piping and baking methods and procedures for pastries 	<ul style="list-style-type: none"> Recipes and methods of preparing intermediate level pastry products Principles of baking intermediate level pastries Types and methods assembling, finishing and decorating pastries Methods of making meringues and considerations for the preparation of macarons Techniques for preparation of modern entremets and tarts using suitable fillings Methods to prepare ice creams and frozen desserts Impact of temperature on flavour of hot and cold desserts Fermentation process for yeast-raised pastry products How laminated dough process works and effects of ingredients on the baked quality of puff 	<ul style="list-style-type: none"> Recipes and methods of preparing advanced level pastry products Principles of baking advanced level pastries Differences of confiture and compound chocolate Types of patterns for moulded chocolate and piped chocolate decorations Types, characteristics and varieties of chocolates and fillings for chocolate artistry and methods to prepare them Types of flavouring agents used in preparation of advanced confectionary Components of contemporary plated desserts and their various types Importance of selecting complementary flavour combinations for contemporary plated 		

**SKILLS FRAMEWORK FOR FOOD SERVICES
TECHNICAL SKILLS AND COMPETENCIES (TSC) REFERENCE DOCUMENT**

	<ul style="list-style-type: none"> • Methods to prepare pre-mixes, frozen and bake-off products • Common faults in pastry products and how to prevent them • Methods of cooling and storing finished pastries and raw materials 		<ul style="list-style-type: none"> • and yeast-raised dough products • Variety of fillings and their suitability to be baked with doughs or added after baking 	<ul style="list-style-type: none"> • and buffet displayed desserts • Methods of generating visual appeal through the use of symmetry and asymmetry, colour and visual flow • Advanced types of piping methods to decorate advanced cakes 		
Abilities	<ul style="list-style-type: none"> • Assemble baking tools, equipment and ingredients • Measure ingredients used for dough, filling and pastry preparation • Demonstrate knife skills for pastries • Prepare pre-mix, frozen and bake-off products using various baking methods, tools and equipment according to product instructions • Prepare scratch mix products following standard processing methods for pastries • Store finished pastry products and raw materials • Reinstate workstations 	<ul style="list-style-type: none"> • Prepare doughs and batters for baking • Bake doughs and batters • Prepare fillings, sauces and creams for pastry products • Apply mixing methods in pastry making processes • Apply piping method in baking and finishing processes 	<ul style="list-style-type: none"> • Prepare and assemble components of pastries and confectionaries • Cook batters and mixtures for pastry products • Laminate and rest doughs for puff and yeast-raised pastry products • Process and shape laminated doughs for baking • Prepare suitable fillings and final ferment of dough pieces • Bake filled or unfilled shaped and frozen doughs using various baking processes • Apply finishing touches and decorations for plating and presentation of finished pastries and confectionaries 	<ul style="list-style-type: none"> • Prepare chocolates using moulding, piping and enrobing techniques • Prepare chocolate moulds • Temper chocolates • Prepare ganache-type fillings for making pralines • Prepare, produce, set and finish chocolate decorations and pralines • Assemble chocolate decorations for use as garnish or displays • Select components that complement each other's flavours • Prepare components of plated desserts which may include sauces, crunch elements, garnishes, frozen elements, and main items • Plate components to design show plates that demonstrate a variety of colour and textures, proper portion sizes, complementary flavours, and visual balance 		

SKILLS FRAMEWORK FOR FOOD SERVICES
TECHNICAL SKILLS AND COMPETENCIES (TSC) REFERENCE DOCUMENT

				<ul style="list-style-type: none"> • Present buffet or window displays that demonstrate design principles of eye appeal with consideration of the colour and presentation used to attract customers 		
<p>Range of Application</p>	<p>Basic level pastry products may include but are not limited to:</p> <ul style="list-style-type: none"> • Basic cakes such as sponge cakes • Muffins and scones • Cookies • Short-crust pastry • Choux pastry <p>Intermediate level pastry products that require some level of attention to details and complexity in techniques involved in the baking process may include but are not limited to:</p> <ul style="list-style-type: none"> • Macarons • Entremets and tarts • Hot and cold desserts • Ice cream and sorbets • Yeast-raised pastries • Puff pastries • Café-style cakes such as carrot, banana and cheese cakes, cupcakes and variety of sliced goods <p>Advanced level pastry products that require high level of attention to details and complexity in techniques involved in the baking process may include but are not limited to:</p> <ul style="list-style-type: none"> • Advanced cakes • Chocolate artistry • Advanced confectionery • Contemporary desserts 					