MINISTRY OF EDUCATION, MALAYSIA

VOCATIONAL COLLEGE STANDARD CURRICULUM

COURSE INFORMATION

PROGRAMME	:	**BAKING & PASTRY**		
COURSE NAME	:	**SPECIAL PASTRY PRODUCT DECORATION**		
COURSE CODE	:	**HBP 3043**		
YEAR / SEMESTER	:	**2 SEMESTER 3**		
CREDIT UNIT	:	**3.0**		
CONTACT HOUR	:	**FACE TO FACE**	:	**5.0 HOURS/WEEK**
	:	**NON FACE TO FACE**	:	
COURSE TYPE	:	**VOCATIONAL**		
PREREQUISITE	:	**-**		
CORE REQUISITE	:	**-**		

COURSE OUTCOMES (COMPETENCY UNIT WORK ACTIVITIES)

At the end of the course, students should be able to:-

1. Identify special pastry product decoration requirements
2. Prepare special pastry product decoration *mise en place*
3. Carry out special pastry product decoration
4. Check special pastry product decoration quality
5. Produce special pastry product decoration preparation & costing activities report

COURSE DESCRIPTION (COMPETENCY UNIT DESCRIPTION)

Special pastry product decoration is to produce special pastry product decoration in accordance with Standard Operating Procedure (SOP), standard recipe, production requirement, standing order, Hazard Analysis and Critical Control Points (HACCP), Good Manufacturing Practice (GMP) and Halal requirements. The personnel who are competent in producing special pastry product decoration shall be able to carry out costing, special pastry product finishing and end product display to meet required quality and quantity.

CONTENT AND LEARNING STANDARDS

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CONTACT HOURS (TRAINING DURATION)	CONTENT STANDARD (WORK ACTIVITIES)	LEARNING STANDARD	ASSESSMENT CRITERIA

		(RELATED KNOWLEDGE / APPLIED SKILLS / ATTITUDE / SAFETY / ENVIRONMENTAL)	
10 HOURS **(2 WEEKS)** **THEORY** **(8 HOURS)** **PRACTICAL** **(2 HOURS)**	**1. IDENTIFY SPECIAL PASTRY PRODUCT DECORATION REQUIREMENTS**	**<u>RELATED KNOWLEDGE</u>** 1.1 Safety, health and hygiene practices guidelines such as; ● OSHA ● Environmental Quality Act 1974 (Act127) ● Halal product compliance ● HACCP ● GMP 1.2 Special pastry product decoration standing order 1.3 Pastry product decoration specification according to special occations. 1.4 Special pastry product decoration standing order ● Production quantity ● Delivery time	1.1 Safety, health and hygiene practices guidelines identified. 1.2 Standing order interpreted thoroughly. 1.3 Pastry product decoration specification according to special occations determined. 1.4 Production quantity listed out 1.5 Delivery time determined

		1.5 Types of special pastry product decoration such as; ● Sauce ● Roll fondant ● Marzipan ● Nougat ● Jelly ● Icing ● Cream ● Sugar 3.4 Special pastry product decoration standard recipe. 3.5 Special pastry product decoration preparation workflow. 3.6 Special pastry product decoration costing : ● Raw material cost ● Packaging cost ● Other overheads cost	1.6 Types of special pastry product decoration listed out. 1.7 Special pastry product decoration standard recipe determined. 1.8 Special pastry product decoration preparation workflow determined. 1.9 Special pastry product decoration cost listed out.

		3.7 Special pastry product decoration costing workflow. 3.8 Faults and causes in produce special pastry product decoration. 3.9 Ways of display and packing special pastry product decoration. 3.10 Safety precaution and ethical principles in the workplace. **APPLIED SKILLS** 1.1 Interpret standing order. 1.2 Determine production quantity. 1.3 Determine delivery time. 1.4 Obtain standard recipe. 1.5 Determine types of special pastry product decoration 1.6 Determine special pastry product decoration preparation workflow.	1.10 Special pastry product decoration costing workflow determined. 1.11 Faults and causes in the production of special pastry product decoration identify. 1.12 Ways of display and packing special pastry product decoration identify. 1.13 Importance of hygienic and safety practices explained. 1.14 Standing order interpreted thoroughly. 1.15 Types of special pastry product decoration, production quantity and delivery time determined. 1.16 Special pastry product decoration standard recipe, ingredients and production workflow determined.

		1.7 Determine personnel / department involve in special pastry product decoration costing. 1.8 Determine special pastry product decoration costing workflow. **<u>ATTITUDE / SAFETY / ENVIRONMENTAL</u>** *<u>Attitude:</u>* 1.1 Resourceful in identifying special pastry product decorations requirements. 1.2 Analytical mind in identifying special pastry product decorations product costing requirements. *<u>Safety:</u>* -Not applicable-	1.17 Personnel / department involve in special pastry product decoration determined. 1.18 Special pastry product decoration costing workflow determined.

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10 HOURS **(2 WEEKS)** **THEORY** **(5 HOURS)** **PRACTICAL** **(5 HOURS)**	***2.*** **PREPARE SPECIAL PASTRY PRODUCT DECORATION *MISE EN PLACE***	**<u>RELATED KNOWLEDGE</u>** 2.1 Special pastry product decoration standard recipe. 2.2 Materials price list. 2.3 Costing sheet format. 2.4 Types of cooking utensils and equipment such as; ● Food thermometer ● Pastry bag ● Whisk ● Baking tray ● Scale ● Measurement cups ● Mixer	2.1 Costing sheet formated. 2.2 Types of cooking utensils and equipment listed out.

		● Stove ● Mould ● Oven ● Nozzles 2.5 Function and usage of cooking utensils and equipment for special pastry product decoration preparation 2.6 Determine special pastry product decoration ingredients such as; ● Glucose ● Acid citric ● Corn syrup ● Flour ● Eggs ● Salt ● Sugar ● Milk ● Butter ● Flavourings **APPLIED SKILLS**	2.3 Function and usage of cooking utensils and equipment listed out. 2.4 Special pastry product decoration ingredients according to standard recipe determined.

		2.1 Obtain special pastry product decoration standard recipe. 2.2 Obtain materials price list. 2.3 Prepare costing sheet format. 2.4 Determine types of cooking utensils and equipment 2.5 Determine function and usage of cooking utensils and equipment 2.6 Arrange cooking utensils and equipment 2.7 Determine special pastry product decoration ingredients according to standard recipe **ATTITUDE / SAFETY / ENVIRONMENTAL** Attitude: 2.1 Resourceful in obtaining materials price list. 2.2 Resourceful in preparing costing sheet format.	2.5 Costing sheet format prepared. 2.6 Cooking utensils arranged according to requirements. 2.7 Ingredients scaled and weighed according to standard recipe

		2.3 Organise in preparing special pastry product decoration *mise en place* *Safety:* *2.1* Careful in checking and testing equipment *2.2* Adhere to kitchen safety practice	

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60 HOURS (12 WEEKS) **THEORY (17 HOURS)** **PRACTICAL (43 HOURS)**	**3. CARRY OUT SPECIAL PASTRY PRODUCT DECORATION**	**RELATED KNOWLEDGE** 3.1 Techniques of special pastry product decoration preparation ● Mixing ● Dipping ● Tempering ● Cutting ● Coating ● Modelling	3.1 Techniques of special pastry product decoration preparation identify.

		• Painting / spraying • Piping • Assembling • Portioning • Plating • Shaving / grating • Carving	
		3.2 Methods of special pastry product decoration such as; • Boiling • Baking • Water bath / bain marie / double boiling • Frying	3.2 Method of special pastry product decoration identified.
		3.3 Procedure of special pastry product decoration	3.3 Procedure of special pastry product decoration identify.
		APPLIED SKILLS	

		3.1 Follow special pastry product decoration standard recipe. 3.2 Utilise utensil and equipment. 3.3 Measure special pastry product decoration ingredients according to standard recipe. 3.4 Prepare special pastry product decoration ingredients according to standard recipe 3.5 Apply techniques of special pastry product decoration preparation 3.6 Apply method of special pastry product decoration preparation 3.7 Follow procedure of special pastry product decoration preparation. 3.8 Apply basic mathematical skill. 3.9 Tabulate special pastry product decoration costing. 3.10 Calculate special pastry product decoration costing. **<u>ATTITUDE / SAFETY / ENVIRONMENTAL</u>** *<u>Attitude:</u>* 3.1 Adhere to hygiene practise	3.4 Decoration product mixed, dipped, tempered, cutted, coated, modelled, painted / sprayed, piped, assembled, portioned, plated, shaved / grated and carved according to standard recipe. 3.5 Decoration product glazed, topped and decorated according to standing order. 3.6 Procedure of special pastry product decoration preparation followed. 3.7 Special pastry product decoration costing tabulated. 3.8 Special pastry product decoration costing calculated.

		3.2 Neat and tidy in carrying out special pastry product decoration preparation. 3.3 Meticulous in interpreting special pastry product decoration recipe. 3.4 Accuracy in calculating special pastry product decoration costing. *Safety:* *3.1* Wear appropriate Personal Protective Equipment (PPE) *3.2* Careful when handling sharp utensils and electrical equipment *3.3* Adhere to kitchen safety, hygiene and health procedure	

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10 HOURS (2 WEEKS) **THEORY (5 HOURS)**	**4. CHECK SPECIAL PASTRY PRODUCT DECORATION QUALITY**	**RELATED KNOWLEDGE** 4.1 Special pastry product decoration appearance 4.2 Special pastry product decoration texture 4.3 Special pastry product decoration aroma	4.1 Special pastry product decoration appearance confirmed 4.2 Special pastry product decoration texture confirmed 4.3 Special pastry product decoration aroma confirmed

PRACTICAL **(5 HOURS)**		4.4 Special pastry product decoration colour 4.5 Special pastry product decoration flavour and taste 4.6 Special pastry product decoration quantity and quality contribution factors. 4.7 Accuracy of special pastry product decoration costing tabulation. 4.8 Accuracy of special pastry product decoration costing calculation. **<u>APPLIED SKILLS</u>** 4.1 Check special pastry product decoration appearance 4.2 Check special pastry product decoration texture 4.3 Check special pastry product decoration aroma 4.4 Check special pastry product decoration colour	4.4 Special pastry product decoration colour confirmed 4.5 Special pastry product decoration flavour and taste confirmed 4.6 Special pastry product decoration quantity confirmed. 4.7 Accuracy of special pastry product decoration costing tabulation confirmed. 4.8 Accuracy of special pastry product decoration costing calculation confirmed. 4.9 Special pastry product decoration colour, texture, flavour, taste, shape, size, aroma and quantity checked according to standing order.

		4.5 Check special pastry product decoration flavour and taste 4.6 Confirm special pastry product decoration quantity meets with standing order. 4.7 Check accuracy of special pastry product decoration costing tabulation. 4.8 Check accuracy of special pastry product decoration costing calculation. **<u>ATTITUDE / SAFETY / ENVIRONMENTAL</u>** *<u>Attitude:</u>* 5.1 Responsible in checking special pastry product decoration quality and quantity 5.2 Meticulous in checking special pastry product decoration costing calculation. 5.3 Adhere to hygiene practise *<u>Safety:</u>*	4.10 Accuracy of special pastry product decoration costing tabulation confirmed. 4.11 Accuracy of special pastry product decoration costing calculation confirmed.

		5.1 Wear appropriate Personal Protective Equipment (PPE) *5.2* Adhere to kitchen safety, hygiene and health procedure	

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10 HOURS (2 WEEKS)	**5. PRODUCE SPECIAL PASTRY PRODUCT**	**RELATED KNOWLEDGE** 5.1 Flow of reporting line	

THEORY **(5 HOURS)** **PRACTICAL** **(5 HOURS)**	**DECORATION PREPARATION & COSTING ACTIVITIES REPORT**	5.2 Special pastry product decoration preparation & costing reporting format 5.3 Method of reporting special pastry product decorations preparation activities such as; ● Verbal ● Checklist ● Written 5.4 Procedure of reporting special pastry product decoration preparation & costing activities. **<u>APPLIED SKILLS</u>** 5.1 Determine personnel involved 5.2 Determine special pastry product decorations preparation & costing activities reporting format 5.3 Apply method of reporting special pastry product decorations preparation & costing activities 5.4 Generate special pastry product decorations preparation & costing activities report	6.1 Special pastry product decorations preparation & costing activities reporting format determined. 6.2 Method of reporting special pastry product decorations preparation & costing activities determined. 6.3 Special pastry product decoration preparation & costing activities report generated. 6.4 Procedure of reporting special pastry product decorations preparation & costing activities followed. 6.5 Special pastry product decoration preparation & costing activities reported to superior.

		5.5 Follow procedure of reporting special pastry product decorations preparation & costing activities **ATTITUDE / SAFETY / ENVIRONMENTAL** *Attitude:* 6.1 Meticulous in writing report 6.2 Clarity and responsibility in reporting special pastry product decoration preparation & costing activities 6.3 Responsible in reporting special pastry product decoration preparation & costing activities 6.4 Adhere to report submission dateline *Safety:* -Not applicable.	

CORE ABILITY

CORE ABILITY
SILA RUJUK LAMPIRAN A : JADUAL PEMETAAN NOSS DAN KSKV **SILA RUJUK LAMPIRAN B : JADUAL PEMETAAN NOSS DAN CORE ABILITY**

Tools, Equipment and Materials (TEM)

ITEMS	**RATIO (TEM : Trainees)**
1. Stationery	As required 1:4

2. Kitchen utensils (whisk, wooden spoon, sieve, knife, chopping board, pot, pan, mixing bowl, spatula, measuring spoon & cup, nozzle, rolling pin, special pastry product decoration cutter, scraper, can opener, pastry brush, turn table, cake board, sugar thermometer, special pastry product decorations fork, marzipan tools, kitchen scissors, cutter blade)	1:4
3. Working table	1:4
4. Marble Slab	1:4
5. Special pastry product decoration spray gun	1:4
6. Air brush	1:4
7. Blow torch	1:4
8. Stove	1:4
9. Mixer	1:4
10. Food processor	1:20
11. Chillers	1:20
12. Freezer	1:1
13. Food containers	1:1
14. Piping bag	1:1
15. Special pastry product decoration ingredients	1:1
16. Special pastry product decoration standard recipe	1:1
17. Personal Protective Equipment (safety boot, Chef hat, apron, disposable glove)	

References

REFERENCES

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