
Prepare, mix, deposit, and bake chou paste products

level:	4
credits:	4
final date for comment:	December 2011
expiry date:	December 2012
subfield:	Pastry
purpose:	This unit standard is for people working or intending to work in a bakery. People credited with this unit standard are able to: use safe working practices; prepare and weigh and/or measure chou paste ingredients; mix and cook chou paste; pipe chou paste; bake chou paste products; and finish chou paste products.
entry information:	Open
accreditation option:	N/A
moderation option:	N/A
special notes:	<ol style="list-style-type: none"> 1 Range <i>Products</i> may include but are not limited to: small or large, sweet or savoury chou paste products. <i>Ingredients</i> may include but are not limited to: flour, fats, eggs, water, aerating agents. <i>Equipment</i> may include but is not limited to: mixers, piping bags, ovens, water baths, palette knife. 2 Definitions <i>Organisational procedures</i> refers to documents that include: worksite rules, codes, and practices; equipment operating instructions; production specifications; documented quality management systems; and health and safety requirements. <i>PPE</i> refers to personal protective equipment and may include but is not limited to: protective clothing; gloves; safety glasses, headwear, and footwear; hearing protection; safety devices. 3 Competence is to be demonstrated on three occasions of preparing, mixing, depositing, and baking chou paste products.

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Elements and Performance criteria

element 1

Use safe working practices.

performance criteria

- 1.1 PPE is used in accordance with organisational procedures.
- 1.2 Work environment is kept clean and free from hazards in accordance with organisational procedures.

Range hazards to – personnel, product, plant.
- 1.3 Documentation is referred to and/or completed in accordance with organisational procedures.

element 2

Prepare and weigh and/or measure choux paste ingredients.

performance criteria

- 2.1 Ingredients are checked for shelf life and signs of contamination in accordance with organisational procedures.
- 2.2 Ingredients are prepared in accordance with recipe specifications and organisational procedures.

Range may include but is not limited to – at correct temperature, sieved.
- 2.3 Ingredients are accurately weighed and/or measured in accordance with recipe specifications.
- 2.4 Preparation and weighing and/or measuring of ingredients is in accordance with organisational procedures.

element 3

Mix and cook choux paste.

performance criteria

- 3.1 Mixing equipment appropriate to choux paste and scheduled production is selected.

Prepare, mix, deposit, and bake chou paste products

- 3.2 Mixing equipment is clean, free from contamination, and operational in accordance with organisational procedures.
- 3.3 First ingredients are mixed and cooked in accordance with recipe specifications.
- Range may include but are not limited to – fats, moisture or liquid content, flour, temperature, time, consistency of paste.
- 3.4 Paste is removed from heat and cooled to below cooking temperature of the eggs.
- 3.5 Eggs are added and paste is mixed to required consistency and texture.
- 3.6 Sequence and pace of ingredient addition is in accordance with recipe specifications.
- 3.7 Mixed paste conforms to recipe and product specifications, and is of required consistency.
- 3.8 Operation of mixing and cooking equipment is in accordance with organisational procedures.
- 3.9 Equipment is cleaned, and available in location for next user, in accordance with organisational procedures.

element 4

Pipe choux paste.

performance criteria

- 4.1 Piping equipment selected is clean, free from contamination, and operational in accordance with organisational procedures.
- 4.2 Piping bag is neatly filled with choux paste, and correct type and diameter of nozzle attached.
- 4.3 Choux paste is piped to correct shape and size in accordance with product specifications.

element 5

Bake choux paste products.

performance criteria

- 5.1 Oven is clean, free from contamination, and available for baking in accordance with organisational procedures.

Prepare, mix, deposit, and bake chou paste products

- 5.2 Oven is operational and set according to recipe specifications.
- Range may include but is not limited to – temperature top and bottom, damper controls, time.
- 5.3 Products are baked in accordance with recipe specifications and production schedule.
- 5.4 Baked products conform to product specifications.
- Range may include but is not limited to – crust colour, uniformity of baking, degree of baking, size, shape, volume, hollow middle.
- 5.5 Operation of oven is in accordance with organisational procedures.

element 6

Finish choux paste products.

performance criteria

- 6.1 Finishing equipment appropriate to product and scheduled production is selected.
- 6.2 Finishing equipment is clean and operational in accordance with organisational procedures.
- 6.3 Fillings, icings, and/or glazes appropriate to end product are selected and prepared in accordance with industry practice.
- Range may include but is not limited to – icings, glazes, savoury fillings, sweet fillings.
- 6.4 Fillings are deposited in accordance with product specifications.
- Range amount, application, temperature.
- 6.5 Icings and glazes are applied in accordance with product specifications.
- Range amount, application, temperature.
- 6.6 Finished products conform to product specifications.
- Range may include but is not limited to – size, shape, fillings, icings, glazes, uniformity, neatness, flavour, mouthfeel.
- 6.7 Choux pastries are stored under correct conditions in accordance with food safety requirements.
- Range may include but is not limited to – temperature, time.

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Comments on this unit standard

Please contact the MQA if you wish to suggest changes to the content of this unit standard.

Please note

Providers must be accredited by the Mauritius Qualifications Authority.