



Republic of Rwanda
Ministry of Education



RTB | RWANDA
TVET BOARD

FOPFP303

FRIED PASTRY MAKING

MAKE FRIED PASTRY

Competence

RQF Level: 3

Learning Hours



50

Credits: 5

Sector: Agriculture and Food Processing

Trade: Food Processing

Module Type: Specific

Curriculum: AGRFOP3003- TVET Certificate 3 Food Processing

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Purpose statement	The fried pastries add value to flour by processing flour into Chapatti and doughnuts. This module provides the skills, knowledge and attitude for a learner to be competent in a range of routine tasks and activities related to food processing. After completion of this module the learner will be able to prepare workplace, Make the dough, Fry the dough and Store fried pastries In addition, the trainee will have marketable knowledge, hands-on skills and attitude needed in pastry industry where he/she can produce fried pastry under regular and directive supervision					
Learning assumed to be in place	N.A					
Delivery modality	Training delivery		100%	Assessment		Total 100%
	Theoretical content		30%	Formative assessment	30%	50%
	Practical work:		70%		70%	
	• Group project and presentation	20%				
	• Individual project /Work	50%				
			Integrated Assessment		50%	

Elements of Competency and Performance Criteria

Elements of competency	Performance criteria
1. Prepare workplace and ingredient for fried pastries	1.1. Materials, tools and equipment are appropriately selected according to the protocol
	1.2. Work area is well arranged according to production process
	1.3. Ingredients are well prepared according to product specification
2. Make the dough	2.1. Ingredients are well mixed according to product specification
	2.2. Dough is effectively prepared according to product quality parameters
	2.3. Dough is well shaped according to product specification and customer preferences.
3. Fry the dough	3.1. The cooking oil is correctly heated according to the product specification
	3.2. Chapatti and doughnut are well fried according to quality parameters

	3.3. Doughnut is well cooled according to quality requirements
4. Store fried pastries	4.1. Packaging material is well prepared according to product specification
	4.2. Fried pastries are well packaged according to product specifications
	4.3. Fried pastries are well kept according to product requirements

Learning outcomes	At the end of the module the learner will be able to:
	1. Prepare workplace 2. Make the dough 3. Fry the dough 4. Store fried pastries
5. Learning outcome 1: Prepare workplace	Learning hours: 10

Indicative content	
• Selection of tools and equipment used in fried pastry ✓ Description tools and equipment for making fried pastries ✚ Selection criteria of tools and equipment ✚ List and use of tools and equipment ✚ Adjustment and functionality of tools and equipment • Selection of materials used in fried pastry ✓ Description of ingredients used in fried pastry ✚ Selection criteria of ingredients ✚ List and Usage of ingredient ✓ Description of Cleaning products ✚ Types of cleaning products ✚ Usage of cleaning products ✚ Hazard and safety precaution of cleaning products ✚ Direction of use of cleaning products • Organization of working area for making fried pastry ✓ Hygienic precaution to avoid contamination ✓ Preparation of cleaning product ✓ Application of Cleaning method ✚ Wet cleaning	

✚ Dry cleaning

✓ Layout (Production process)

- **Preparation of ingredients**

✓ Identification Ratio of ingredients used fried pastries making

✚ Ratio ingredients used doughnut making

✚ Ratio ingredients used chapatti making

✚ Weighing of ingredients

Resources required for the learning outcome

Equipment	Dough mixer, Fryer, Flour shifter, Auto flour sifter, Combination dough divider/rounder, packaging machine, board
Materials	Cleaning Products: Soaps, sanitizers, Disinfectants, Flour, Salts, sugar, water, fat, oil, milk, eggs, yeast, Internet
Tools	spoon, knives, plates, table, Balance, Stainless steel Tables, Wax Paper, Pans, Cooling Racks, Long Serrated Knife, Rollers, Cutters, Trays, sieves, Moppers, Projector, computer, Books
Facilitation techniques	• Demonstration and simulation • Individual and group work • Practical exercise • Individualized • Trainer guided • Group discussion • Demonstration • audio-visual • brainstorming
Formative assessment methods	• Written assessment • Oral presentation • Performance assessment

Indicative content

- **Mixing ingredients**
 - ✓ Description of mixing methods for fried pastries
 - ✓ Mixing for doughnut making
 - ✓ Mixing for chapatti making
- **Preparation of dough**
 - ✓ Application Method of kneading dough for fried pastries
 -  kneading dough for doughnut
 -  kneading dough for chapatti
 - ✓ Perform proofing the dough for doughnut
 -  Proofing conditions
 - ✓ Checking quality parameter of dough for fried pastries
 -  Quality parameter of dough for doughnut making
 -  Quality parameter of dough for chapatti making
- **Shaping dough**
 - ✓ Application method of dough shaping for fried pastries
 -  dough shaping for chapatti
 -  Dough shaping for doughnut

Resources required for the indicative content

Equipment	Dough mixer, Flour shifter, Auto flour sifter, Combination dough divider/rounder, proofer, board
Materials	Flour, Salts, sugar, water, fat, oil, milk, eggs, yeast
Tools	spoon, knives, plates, table, Balance, Stainless steel Tables, Pans, Cooling Racks, Long Serrated Knife, Rollers, Cutters, Trays, Projector, computer, Books
Facilitation techniques	• Lecturing • Demonstration and simulation • Individual and group work • Practical exercise • Individualized

	• Trainer guided • Group discussion • Demonstration • audio-visual • brainstorming • Field visit
Formative assessment methods	• Written assessment • Oral presentation • Performance assessment • Product based assessment

Learning outcome 3: Fry the dough		Learning hours: 15	
Indicative content			
● Heating oil for fried pastry making ✓ Conditions of heating oil for doughnut making ✓ Conditions of heating oil for chapatti making ● Frying dough for fried pastry making ✓ Application of frying methods for fried pastries ✚ Pan frying ✚ Deep frying ● Cooling doughnuts ✓ Cooling conditions of doughnuts ● Check quality parameters for fried pastry ✓ Quality parameter of doughnuts ✓ Quality parameter of chapatti			
Resources required for the indicative content			
Equipment		Dough mixer, Fryer,	
Materials		Cooking Oil	
Tools		spoon, plates, table,Stainless steel Tables, Pans, Cooling Racks, Long Serrated Knife,	

	Trays, Projector, computer, Books
Facilitation techniques	• Demonstration and simulation • Individual and group work • Practical exercise • Individualized • Trainer guided • Group discussion • Demonstration • audio-visual • brainstorming • Field visit
Formative assessment methods	• Written assessment • Oral presentation • Performance assessment • Product based assessment

Learning outcome 4: Store fried pastries	Learning hours: 10
Indicative content	
• Identification of Packaging material ✓ Description of packaging material + Purpose of packaging doughnut and chapatti + Factors to Consider When Choosing Packaging Materials + Type of packaging • Packaging of fried pastries ✓ Identification of packaging conditions for fried pastries ✓ Labelling of fried pastries + Identification of labelling types + Identification of labelling requirements • Storing of fried pastries ✓ Identification Storage condition ✓ Perform Storage management + FIFO: first in first out	

Resources required for the indicative content	
Equipment	packaging machine
Materials	Flipchart, Marker pens, doughnuts, chapatti, packaging Materials
Tools	Cooling Racks, thermometer,
Facilitation techniques	• Demonstration and simulation • Individual and group work • Practical exercise • Individualized • Trainer guided • Field visit • Group discussion • Demonstration • audio-visual • brainstorming
Formative assessment methods	• Written assessment • Oral presentation • Performance assessment • Product based assessment

Integrated/Summative assessment

Integrated situation

IGISUBIZO Ltd is one of the Bakery in Kicukiro District, Masaka Sector. It has a pastry processing section that produces diverse pastry products for clients. However, this bakery is receiving a low demand of supplying doughnuts and chapatti due to high consumer complaints about those products defects. For this reason, the managing Director of IGISUBIZO hires you as an assistant technician in food processing to make doughnut and chapatti products to satisfy consumers' needs by respecting the conditions. All materials, tools and equipment are availed in IGISUBIZO Ltd bakery workshop.

TASK:1. To Make 2 packets for Doughnut

2. To Make 2 packets for Chapatti

Instructions:

- Doughnuts must have 80 grs/piece, triangle shape
- chapatti must have 70 grs/piece, round shape
- Each pack should contain 6 pieces
- They should be packed in waxpaper package.
- Time allocated: five (5) hours

Resources

Tools	spoon, knives, plates, table, Balance, Stainless steel Tables, Pans, Cooling Racks, Long Serrated Knife, Rollers, Cutters, Trays, sieves, Mopper.
Equipment	Dough mixer, Flour shifter, Auto flour sifter, Combination dough divider/rounder, frying pans and proofer.
Materials/ Consumables	Cleaning Products: Soaps, sanitizers, Disinfectants, Flour, Salts, sugar, water, fat, oil, milk, eggs, yeast, Wax Paper, cartons and labels,

Assessable outcomes	Assessment criteria (Based on performance criteria)	Indicator	Observation		Marks allocation
			Yes	No	
Learning outcome 1: Prepare workplace and ingredient for fried pastries (25%)	1.1. Materials, tools and equipment are appropriately selected according to the protocol	Ind.1 tools and equipment used in fried pastries are selected			2
		Ind.2 materials used in fried pastries making are selected			2
		Ind.3 cleaning product are selected			2

	1.2. Working area is well organized according to production process	Ind.1 Hygienic precautions to avoid contamination are respected			3
		Ind.2 factors influence cleaning efficiency are respected			3
		Ind.3 cleaning method are applied			3
		Ind.4 tools and equipment are arranged			2
	1.3: Fried pastries are well prepared according to quality parameters	Ind.1: ingredient are identified			3
		Ind.2: Ratio of ingredients are respected			3
		Ind.3: weighing ingredient based in product are done			2
Learning outcome 2: Make the dough (40%)	2.1. ingredients are well mixed according to products specification	Ind.1 Mixing ingredient for doughnut making is done			6
		Ind.2 Mixing ingredient for chapatti making is done			6
	2.2. Dough is effectively prepared according to product quality parameters	Ind.1 kneading dough for doughnut is done			4
		Ind.2 kneading dough for chapatti is done			4
		Ind.2 proofing dough for doughnut is done			3
		Ind.3 check quality of dough is done			5
	2.3. Dough is well shaped according to product specification and customer preferences.	Ind.1 shaping dough for doughnut making is done			6
		Ind.2 shaping dough for chapatti making is done			6

Learning outcome 3: Fry the dough (25%)	3.1. The cooking oil is correctly heated according to the product specification	Ind.1 Conditions of heating oil for doughnut making is respected			5
		Ind.2 Conditions of heating oil for chapatti making is respected			5
	3.2. Chapatti and doughnut are well fried according to quality parameters	Ind.1 pan frying for chapatti making is applied			5
		Ind.2 deep frying for doughnut making is applied			5
	3.3 Doughnut is well cooled according to quality requirements	Ind. 1 temperature of cooling doughnut is respected			5
Learning outcome 4: Store fried pastries (10%)	4.1. Packaging material is well identified according to product specification	Ind.1 Packaging material for doughnut is identified			1
		Ind.1 Packaging material for doughnut is identified			1
	4.2. Fried pastries are well packaged according to product specifications	Ind.1Packaging quantity are respected			2
		Ind. 2. sealing status are achieved			2
		Ind.3 Labelling requirement are respected			1
	4.3Fried pastries are well kept according to product requirement	Ind1. Temperature of storing is respected			1
		Ind2. Relative humidity of storing is respected			1
		Ind3. Storage time is mentioned			1
	Total marks		100		
Percentage Weightage		100%			
Minimum Passing line % (Aggregate): 70%					

References:

1. Halbeisen, L. (2003). Making doughnuts of Cohen reals. *Mathematical Logic Quarterly*: *Mathematical Logic Quarterly*, 49(2), 173-178.
2. Haridas Rao, P., K. Leelavathi, and S. R. Shurpalekar. "Test baking of chapati-development of a method." *Cereal Chemistry* 63.4 (1986): 297-303.
3. Yadav, D. N., Rajan, A., Sharma, G. K., & Bawa, A. S. (2010). Effect of fiber incorporation on rheological and chapati making quality of wheat flour. *Journal of food science and technology*, 47(2), 166-173.
4. Yadav, D. N., Rajan, A., Sharma, G. K., & Bawa, A. S. (2010). Effect of fiber incorporation on rheological and chapati making quality of wheat flour. *Journal of food science and technology*, 47(2), 166-173.
5. Zheng, Y., & Fu, J. (2007). Making a doughnut-shaped egg mass: Oviposition behaviour of *Vibrissaphora boringiae* (Anura: Megophryidae). *Amphibia-Reptilia*, 28(2), 309-311.
6. Zheng, Yuchi, and Jinzhong Fu. "Making a doughnut-shaped egg mass: Oviposition behaviour of *Vibrissaphora boringiae* (Anura: Megophryidae)." *Amphibia-Reptilia* 28.2 (2007): 309-311.