



Republic of Rwanda
Ministry of Education



RTB | RWANDA
TVET BOARD

FOPBP303

BAKED PASTRY MAKING

MAKE BAKED 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	Baked pastry products are consumed worldwide, therefore baked pastry processing units are focusing on satisfying the demand. The Baked pastries add value to flour by processing flour into many baked products like cakes, biscuits and cookies. This module provides the skills, knowledge and attitude for a learner to be competent in a range of routine tasks and activities. After completion of this module the learners will be able to Prepare workplace for baked pastry, Make the dough, Bake the dough, packaging, labeling and store baked pastry products. They are expected to perform these tasks respecting food quality and safety standards under regular supervision.					
Learning assumed to be in place	N.A					
Delivery modality	Training delivery		100%	Assessment		Total 100%
	Theoretical content		30%	Formative assessment	40%	50%
	Practical work:		70%		60%	
	• 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 ingredients for baked pastries	1.1. Materials, tools and equipment are appropriately selected according to intended use
	1.2. Work area is well organized 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 kneaded according to product quality
	2.3. Dough is well moulded or shaped according to customer's preferences.
3. Bake the dough	3.1. The oven is correctly pre-heated according to the product to be baked
	3.2. Cake, cookies and biscuits are well baked according to quality

	parameters
	3.3. Product is effectively cooled according to product requirements
4. Package, label and store baked pastry product	4.1. Packaging material is properly identified according to standard
	4.2. Product is well packaged according to type of product
	4.3. Label is well applied according to product standard
	4.4. Product is well stored according to product requirement

Learning outcomes	At the end of the module the learner will be able to: 1. Prepare workplace and ingredients for baked pasties 2. Make the dough 3. Bake the dough 4. Package, label and store baked pastry product...
Learning outcome 1: Prepare workplace and ingredients for baked pastries	Learning hours: 5
Indicative content	
Selection of Materials, tools and equipment for cake, biscuit and cookies ✓ Identification of tools and equipment used in cake, biscuit and cookies making. + List the tools and equipment + Use of tools and equipment + Functionality and adjustment ✓ Identification of materials used in cake, biscuit and cookies making + List of ingredient used in cake, biscuit and cookies making + Selection criteria for ingredient used in cake, biscuit and cookies making ✓ Identification of cleaning agents + Types of cleaning agents + Hazard and safety precaution of cleaning products to user + Direction of use of cleaning products	

- **Organization of Working area for baked pastry making**

- ✓ Hygienic precautions to avoid contamination
- ✓ Factors that influence cleaning efficiency
- ✓ Application of Cleaning method
 - ✚ Wet and dry method
- ✓ Application of Cleaning techniques
 - ✚ Cleaning in place (CIP)
 - ✚ Cleaning Out of place (COP)
- ✓ Importance of equipment Arrangement
- ✓ Arrangement of tools and equipment used in cake, biscuit and cookies making
 - ✚ Processing flowchart of cake, biscuit and cookies making

- **Preparation of ingredient for cake, biscuit and cookies making**

- ✓ Description of ingredient based on intended use.
- ✓ Types of weighing scales
- ✓ application of ratio of ingredient used in cake, biscuit and cookies making
- ✓ Weighing of ingredients based on product

Resources required for the learning outcome

Equipment	Oven, dough mixer, blackboard, projector, computer , PPE, Combination dough divider/rounder, packaging machine
Materials	Flipchart, markers, chalks, Ingredient: flour, Salts, brown sugar, water, fat, oil, milk, eggs, meat, icing sugar, white sugar Cleaning agent : water, detergents, disinfectant ,sanitizer
Tools	Weighing scales ,spatula, spoon, knives, plates, table, buckets, trolley

	brushes, towels, sponges, scraper, Waste bin, decorating pins, pastry bags,
Facilitation techniques	• Individual and group work • Practical exercise • Trainer guided • Internet research • Audio vision • Brainstorming
Formative assessment methods	• Written assessment • Oral presentation • Performance assessment

Learning outcome 2: Make the dough	Learning hours: 20
Indicative content	
• Mixing of ingredient used in cake, biscuit and cookies making ✓ Purpose of mixing ingredient ✓ Description of Ingredient mixing parameter ✓ Application of mixing ingredient Methods • Kneading of the dough used in cake, biscuit and cookies making ✓ purpose of kneading the dough ✓ Application of Method of kneading dough ✓ Checking of Physical quality parameter of dough • Moulding or shaping of dough for cake, biscuit and cookies making ✓ Purpose of moulding ✓ Criteria of selecting mould	
Resources required for the indicative content	
Equipment	Dough mixer , Oven, blackboard, projector, computer , PPE, Combination dough

	divider/rounder, packaging machine, board
Materials	Flipchart, markers Ingredient: flour, Salts, sugar, water, fat, oil, milk, eggs, meat, leavening agent Cleaning agent : water, detergents, disinfectant ,sanitizer
Tools	Rolling pin, Bucket, Weighing scales , spoon, knives, plates, table, trolley, computer , PPE, Waste bin ,moulds
Facilitation techniques	• Individual and group work • Practical exercise • Trainer guided • Group discussion • Internet research • Video • Brainstorming
Formative assessment methods	• Written assessment • Oral presentation • Performance assessment

Learning outcome 3: Bake the dough	Learning hours: 20
Indicative content	
• pre-heating of oven ✓ Important of pre-heating oven ✓ Setting of pre- heating oven parameter + Time + Temperature + ventilation • Baking of Cake, cookies and biscuits quality parameters ✓ Identification of Purpose of baking ✓ Adjustment of oven according to product to be baked ✓ Baking parameters ✓ Cake, cookies and biscuits quality parameters + Organoleptic test + Moisture content	

 Consistency and texture

- **Cooling of product based on requirements**

- ✓ Purpose of cooling

- ✓ Cooling techniques

-  Active cooling

-  Passive cooling

Resources required for the indicative content

Equipment	Oven, blackboard, projector, computer , PPE, packaging machine, board, frigo
Materials	Flipchart, markers, chalks, blackboard, Ingredient: flour, Salts, sugar, water, fat, oil, milk, eggs, meat, Cleaning agent : water, detergents, disinfectant ,sanitizer
Tools	Rolling pin, Bucket, Weighing scales , spoon, knives, plates, table, trolley, computer , PPE, Waste bin ,moulds
Facilitation techniques	• Individual and group work • Practical exercise • Trainer guided • Group discussion • Internet research • Video • Brainstorming
Formative assessment methods	• Written assessment • Oral presentation • Performance assessment • Product based assessment

Indicative content

- **Selection of Packaging material**
 - ✓ Description of packaging material for cake, biscuit and cookies making
 - + Purpose of packaging.
 - + Factors to Consider When Choosing Packaging Materials
 - + Identification of Type of packaging
- **Packaging of product**
 - ✓ Condition of packaging
 - ✓ Package quantity
 - ✓ Sealing status
- **Application of label**
 - ✓ Purpose of labelling
 - ✓ Labelling requirement
- **Storing cake, cookies and biscuit**
 - ✓ Identification of Storage condition
 - ✓ Storage management
 - + LIFO
 - + FIFO

Resources required for the indicative content

Equipment	Packaging machine and cold room.
Materials	Flipchart, markers, chalks, blackboard, Electrical current or wood, paper Ingredient: flour, Salts, sugar, water, fat, oil, milk, eggs, meat, Cleaning agent : water, detergents, disinfectant ,sanitizer,packaging materials ,labels
Tools	Rolling pin, Bucket, Weighing scales , spoon, knives, plates, table, trolley, computer , PPE, Waste bin ,moulds ,Cooling Racks, thermometer, stamp
Facilitation techniques	• Individual and group work • Practical exercise • Trainer guided • Group discussion • Internet research

	• Video • Brainstorming
Formative assessment methods	• Written assessment • Oral presentation • Performance assessment • Product based assessment

Integrated/Summative assessment (For specific module)

Integrated situation

HONEST UZIEP LTD is one of bakery in NGORORERO District. This Bakery receives the command of NMC (Ngororero Mining Company) of one month but there is lack of baked pastries in production line. Bakery managing director wishes to hire baked pastry maker for starting pastry production line. You are one of Candidate who shortlisted to pass the exam of making the sample of cake, sample of biscuit, and sample of cookies.

TASK: To Make sample of cake, biscuit and cookies.

Instructions:

Cake :

- should have rectangle shape
- Each Pieces should have 100g
- They should be packed in paper package of 6 pieces of cake

Biscuit :

- should have round shape
- Each piece should have 60g
- They should be packed in aluminium container of 10 piece of biscuit

Cookies:

- should have round shape
- Each piece should have 30g
- They should be packed in aluminium container of 20 piece of cookies
- Time allocated: ten (10) hours

Resources

Tools	Weighing scales ,spatula, spoon, knives, plates, table, buckets, trolley brushes, towels, sponges, scraper, projector, computer , Waste bin, decorating pins, pastry bags,
Equipment	Dough mixer ,Oven, PPE
Materials/ Consumables	Ingredient: flour, Salts, brown sugar, water, fat, oil, milk, eggs, meat, icing sugar, white sugar, kimbo, coagulant, electricity Cleaning agent : water, detergents, disinfectant ,sanitizer

Assessable	Assessment criteria (Based	Indicator	Observation	Marks allocation
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outcomes	on performance criteria)		Yes	No	
1. Learning outcome 1: Prepare workplace and ingredients for baked pastries (20%)	1.1. Materials, tools and equipment are appropriately selected according to the protocol	Tools and equipment used in cake, biscuit and cookies making are selected			2
		Taterials used in cake, biscuit and cookies making are selected			2
		cleaning agents are selected			2
	1.2. Work area is well organized according to production process	Hygienic precautions to avoid contamination are respected			2
		Factors that influence cleaning efficiency are respected			2
		Cleaning method are applied			2
		Tools and equipment are arranged			2
		Ingredient are identified			2
	1.3Cake, cookies and biscuits are well prepared according to quality parameters	Ratio of ingredient are identified			2
		weighing of ingredients are done			2
Learning outcome 2: Make the dough (30%)	2.1 Ingredients are well mixed according to product specification	Mixing parameter of biscuits are respected			3
		Mixing parameter of cake are respected			3
		Mixing parameter of cookies are respected			3
		Mixing Methods are applied			3
	2.2.Dough is effectively kneaded according to product quality	Kneading the dough are achieved			3
		Method of kneading dough are applied			3
		Physical quality parameter of dough are checked			4
	2.3. Dough is well moulded or shaped according to customer's preferences.	Mould size/shape are identified			4
		Criteria of selecting mould are respected			4

Learning outcome 3: Bake the dough (30%)	3.1.The oven is correctly pre-heated according to the product to be baked	Pre-heating oven are Achieved			3
		Setting of pre- heating oven parameter are Done			3
		Time and temperature are monitored			4
	3.2.Cake,cookies and biscuits are well baked according to quality parameters	Oven are adjusted			4
		Baking parameters are monitored			4
		Baking quality parameters are checked			4
	3.3 Product is effectively cooled according to product requirements	Cooling techniques are applied			4
		Cooling condition are monitored			4
Learning outcome 4: Package, label and store baked pastry product (20%)	4.1 Packaging material is properly identified according to standard	Factors to Consider When Choosing Packaging Materials are respected			2
		Type of packaging are identified			2
	4.2 Product is well packaged according to type of product	Condition of packaging are respected			2
		Package quantity are respected			2
		Sealing status is Achieved.			2
	4.3 Label is well applied according to product standard	labeling type are identified			2
		Labelling requirement are respected			2
	4.4 Product is well stored according to product requirement	Storage condition are identified			3
		Storage management are performed			3
	Total marks		100		
Percentage Weightage		%			
Minimum Passing line % (Aggregate): 70%					

References:

1. Christophe Felder. *Patisserie: Mastering the Fundamentals of French Pastry*. Rizzoli (February 26, 2013)
2. Michel Suas (Author). *Advanced Bread and Pastry*. Cengage Learning; 1 edition (April 4, 2008)
3. French Culinary Institute; Judith Choate. *The Fundamental Techniques of Classic Pastry Arts*. Stewart, Tabori & Chang; 1 edition (November 1, 2009)
4. Paula I. Figoni. *How Baking Works: Exploring the Fundamentals of Baking Science*. Wiley; 3 edition (November 9, 2010)