
**CTH LEVEL 3 DIPLOMA IN
PROFESSIONAL COOKERY:
CONFECTIONERY AND
PATISSERIE
(OFQUAL - 603/1076/5)**

**QUALIFICATION
SPECIFICATION**

DECEMBER 2017

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Introduction to the CTH Level 3 Diploma in Professional Cookery: Confectionery and Patisserie

Introduction:

The purpose of this document is to explain the aims, structure, and content of the CTH Level 3 Diploma in Professional Cookery: Confectionery and Patisserie.

This document includes the learning outcomes, assessment criteria and indicative content for each unit. In this document, there is guidance relating to learning, teaching and assessment strategies for this qualification and an explanation of the assessment quality assurance processes.

Aims of the Qualification:

The aims of this qualification are to:

- Provide students with the skills required to work in a professional kitchen
- Develop student's cooking skills
- Develop the student's ability to integrate cooking skills in order to produce a variety of dishes
- Develop the student's ability to evaluate their cooking
- Develop the student's time management, hygiene, safety and personal appearance skills required of a professional chef

Access and Entry Requirements:

The selection of students for admission to the CTH Level 3 Diploma in Professional Cookery is at the discretion of individual approved centres. It is strongly recommended that applicants have completed formal secondary education. Students who did not complete formal secondary education but have industry experience should also be considered. Students enrol as a student member then submit their examination applications through the centre.

Qualification Accreditation Requirements:

For centres wishing to offer this qualification, there is a minimum level of professional kitchen facilities and equipment required, in addition to teaching staff with a strong vocational background. Centres should not run a new qualification before being approved by CTH. A centre inspection may take place as part of the accreditation process.

Qualification Level, Size and Structure

Qualification Level and Size:

The qualification is at Level 3 and designed to be 70 credits. The qualification conforms to the relevant level descriptors as developed by Ofqual. One credit represents ten hours of study at any specified level, therefore, this Diploma normally requires programmes of study that have been designed to include a minimum of 840 learning hours. This figure includes but is not limited to formal classes, self-study, revision and assessment. However, students completing this qualification should also be able to demonstrate their ability as independent students.

The credit values and unit structures for the qualification are set out in the following table. The qualification is designed to be delivered in 700 hours of TQT (Total Qualification Time), of which 588 are Guided Learning Hours (GLH). **GLH is comprised of any study time when the tutor is present.**

The qualification structure is below, please note all units are mandatory.

CTH Level 3 Diploma in Professional Cookery - Confectionery and Patisserie							
QAN: 603/1076/5							
For the Diploma, students must achieve:							
<ul style="list-style-type: none"> All 8 mandatory units, providing a combined 70 credits, all at level 3 							
Credit value (CV): 70							
Guided Learning Hours (GLH) for Qualification: 588				Total Qualification Time (TQT) for Qualification: 700			
Mandatory Units							
Unit Code	Unit Title	L	CV	GLH	TQT	URN.	Assessment Method
PCCHD	Techniques and skills in producing frozen, cold and hot desserts	3	5	42	50	F/508/0676	Practical
PCBBP	Techniques and skills in baking and baked products	3	5	42	50	J/508/0677	Practical
PCDP	Techniques and skills in producing fermented dough products	3	10	84	100	R/508/0682	Practical
PCDDP	Techniques and skills in producing decorative items and display products	3	10	84	100	R/615/4905	Practical

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PCPPP	Techniques and skills in producing paste products and petits fours	3	10	84	100	J/615/4917	Practical
PCSS	Food safety practices in the preparation, service and storage of food	3	10	84	100	L/508/0678	Assignment
PCKO	Kitchen organisation	3	10	84	100	R/508/0679	Assignment
PCSPS	Supervising the pastry section	3	10	84	100	T/615/5318	Assignment
Diploma Total (8 units)			70	588	700		

This qualification provides for progression to other qualifications, particularly to CTH's qualifications at Level 4. Further details of articulation agreements with universities can be obtained via the CTH website at: <http://www.cthawards.com>

Assessment Information

Given the broad and highly varied nature of the tourism and hospitality business, assessment of knowledge purely by examination is not generally felt to be an appropriate assessment method. Students need to demonstrate their higher-level skills and qualities specified in the learning outcomes within a heterogeneous vocational context where investigative assignments and presentations are more appropriate.

Assessments of students' work will be carried out by a range of methods including assignment and practical examinations. Students' work will be measured against the specified learning outcomes and assessment criteria of each unit.

See Appendix A for specimen assessment materials.

Practical Examination

For all units which are assessed via a practical examination, students will be required to produce dishes in a real kitchen environment to demonstrate they have met the requirements of the assessment criteria. The Practical Examinations are internally written, internally assessed and externally verified by a CTH External Verifier who will either visit the centre to observe the practical examination or assess remotely through Skype, and analyse the assessment and internal verifiers mark schemes for consistency of application of marks in applying CTH standards.

The five practical units can be assessed via two or three separate examinations:

- Unit PCCHD, one of each dessert needs to be produced (frozen, cold and hot).
- Unit PCBBP, two different products need to be produced.
- Unit PCDP, two different products will need to be produced.
- Unit PCDDP, decorative items can be incorporated in the assessment of other units. One display item needs to be produced.
- Unit PCPPP, one paste product and 2 types of petit fours need to be produced.

For each examination, students are required to produce a time plan to show they are able to plan and an ingredient request form to demonstrate they can order the food they need.

Qualification Grading Criteria

Individual units can be graded either as fail, pass, merit or distinction. However, the qualification is not subject to grading. The qualification is either achieved or not achieved.

In terms of certification, this means that students will receive a transcript of their results showing the grades for each unit successfully completed, plus the Diploma that recognises their level of achievement.

All assessments carry equal weighting and will be marked out of 100 marks and graded as follows:

Fail	Pass	Merit	Distinction
0 – 39 Marks	40 – 59 Marks	60 - 79 Marks	80 – 100 Marks

The following

table

explains the generic grading criteria that should be used by centres in conjunction with the unit mark sheets to assess all students' work.

Level 3	Students who fail:	To achieve a pass, students must:	To achieve a merit grade (60% to 79%) students must:	To achieve a distinction grade (80%+) students must:
	do not meet the requirements of the assessment criteria and learning outcomes of the unit	meet the requirements of the assessment criteria and learning outcomes	<ul style="list-style-type: none"> • meet the requirements of the assessment criteria and learning outcomes • demonstrate a level of understanding of key issues in the kitchen including food hygiene, health and safety and food handling • demonstrate safe and correct use of all kitchen equipment • demonstrate a willingness to complete all tasks including preparation and clean up tasks • pay attention to the details of demonstrations and recipes • interpret and evaluate correctly key concepts • produce food that is well presented, well structured and tastes good. 	<ul style="list-style-type: none"> • meet the requirements of the assessment criteria and learning outcomes • demonstrate in depth understanding and knowledge of relevant issues in the kitchen including food hygiene, health and safety and food handling • provide a good level of interpretation and evaluation of concepts and models • demonstrate proactive willingness to complete all tasks including preparation and clean up tasks • pay positive attention to the details of demonstrations and recipes • interpret and evaluate correctly key concepts • produce finished food that is exactly as demonstrated by the lecturer • produce finished food that matches the recipe and tastes very good.

Delivering the Qualification

Resources

A professional kitchen environment, including associated food storage areas is essential for the delivery of this qualification. The kitchen may take the form of a full production kitchen and/or a skills-based kitchen. These would need to be completely furnished with the professional equipment and tools to teach professional cookery at this level. A cookery demonstration area would also be an advantage. Access to a range of cookery and food related books is essential. Centres will need to meet these specialist resource requirements when they seek approval from CTH.

CTH aims to support centres by providing examples of recipes and combinations of dishes on the CTH members website that meet the grading criteria at each level, as it is important that centres delivering CTH qualifications understand the requirements fully for each level. In general Level 3 expectations are for an increased range of cooking techniques and more complex dishes than a Level 2 qualification. For example, a purée soup is at Level 2 whereas a Lobster bisque would be a Level 3 soup due to the complexity of preparation and cooking methods.

Teaching staff

Staff delivering and assessing the Level 3 Diploma in Professional Cookery: Confectionery and Patisserie should be completely familiar with current practice standards in the sector and have experience of cooking at the level above the level to be delivered as a minimum. Ideally the teaching staff should have had experience as a Sous Chef at high standard establishments such as 5 star hotels.

A teaching qualification, experience of teaching and a professional qualification in the subject taught, at one level higher than the level taught, is also desirable. CTH will require the CV's of all teaching staff when the centre seeks approval to deliver the qualification.

Equipment

Students will be required to wear suitable protective clothing (PPE) during all practical sessions throughout the course to meet the requirements of the Food Safety Act 1990 (or similar legislation). Chef's whites, headwear and safety shoes would be the preferred option. Knives will be an essential requirement of the course and provision of a personal set will be necessary. These could be made available through the centre to ensure suitability.

Delivery strategies – Practical units

This qualification is primarily practical in structure and it is important that the teaching reflects this. Students must have the opportunity to explore cuisine through the preparation and cooking of a range of dishes which cover the full spectrum of the menu structure, enabling students to develop the skills to take their assessments.

Students need to experience through demonstration and practical work all the key elements of cooking for which they are being assessed.

The Qualification Handbook **includes has** an indicative content column for each practical/food unit, showing the minimum requirement, which has to be covered by the time the unit is completed. Teachers should ensure that practical work carried out by the students fully reflects the purpose of the unit to be assessed and covers the indicative content requirements.

Centres need to show, on each recipe making up the portfolio and on each exam marking sheet, what indicative content was covered.

Students will be required to follow professional, safe and hygienic practices at all times.

Students will need to build an electronic portfolio of evidence to demonstrate their skills level. This should be made up of recipes which have been produced during the length of the course. Recipes should include ingredients, methods, a picture of the completed dish held by the student, students' notes, assessor's feedback and indicative content covered when making the dish.

Qualification Units and Assessment Criteria

Unit Title	Techniques and Skills in Producing Frozen, Cold and Hot Desserts
URN:	F/508/0676
Unit Code:	PCCHD
Unit aim and purpose:	This unit aims to develop the skills required to producing frozen cold and hot desserts using a range of techniques using precision speed and control in existing skills and develop more advanced skills and techniques. Student will be expected to demonstrate that they can select, correct use, maintain and store all equipment including any specialised tools.
Level:	3
Size:	50 hours Total Qualification Time (TQT); 42 Guided Learning Hours (GLH); 5 credits (CV)

Learning Outcomes At the end of this unit the learner will be able to:	Assessment Criteria The learner can:
LO1 Prepare frozen, cold and hot desserts for cooking and finishing using a range of techniques and skills	1.1 Select the type and quantity of ingredients required for the dish 1.2 Check the ingredients to ensure they meet requirements and quality standards 1.3 Select preparation methods suitable for the requirements of the dish 1.4 Prepare the ingredients to maintain the quality and meet the requirements of the dish
LO2 Cook frozen, cold and hot desserts for finishing using a range of techniques and skills	2.1 Select methods of cookery which meet the requirements of the dish 2.2 Use methods of cookery which meet the requirements of the dish
LO3 Finish frozen, cold and hot desserts using a range of techniques and skills	3.1 Finish the dish to agreed quality standard 3.2 Serve the finished dish to agreed quality standard and at an appropriate temperature 3.3 Demonstrate professional, safe and hygienic kitchen practice

Unit Title:	Techniques and Skills in Baking and Baked Products
URN:	J/508/0677
Unit Code:	PCBBP
Unit aim and purpose:	This unit aims to develop the skills and techniques and skill required in producing baking and baked products using a range of techniques using precision speed and control in existing skills and develop more advanced skills and techniques. Student will be expected to demonstrate that they can select, correct use, maintain and store all equipment including any specialised tools.
Level:	3
Size:	50 hours Total Qualification Time (TQT); 42 Guided Learning Hours (GLH); 5 credits (CV)

Learning Outcomes At the end of this unit the learner will be able to:	Assessment Criteria The learner can:
LO1 Prepare baked products for cooking and finishing using a range of techniques and skills	1.1 Select the type and quantity of ingredients required for the baked product 1.2 Check the ingredients to ensure they meet requirements and quality standards 1.3 Select preparation methods suitable for the requirements of the baked product 1.4 Prepare the ingredients to maintain the quality and meet the requirements of the baked product
LO2 Cook baked products for finishing using a range of techniques and skills	2.1 Select methods of cookery which meet the requirements of the baked product 2.2 Use methods of cookery which meet the requirements of the baked product
LO3 Finish baked products using a range of techniques and skills	3.1 Finish the baked product to agreed quality standard 3.2 Serve the finished dish in an appropriate manner 3.3 Demonstrate professional, safe and hygienic kitchen practices

Unit Title	Techniques and Skills in Producing Fermented Dough Products	
Unit purpose and aim(s)	This unit aims to develop the skills required to prepare, cook and finish fermented dough products using a range of techniques and equipment. Students will be expected to demonstrate precision when completing tasks.	
URN	R5080682	
Unit code	PCDP	
Level	3	
Credit value (CV)	10	
Guided Learning Hours (GLH)	84	
Total Qualification Time (TQT)	100	
Learning Outcomes	Assessment Criteria	Indicative content
At the end of this unit the learner will be able to:	The learner can:	A minimum of () needs to be covered
LO1 Prepare fermented dough goods for cooking and finishing using a range of techniques and skills	<p>1.1 Select and explain the type and quantity of ingredients required for the product</p> <p>1.2 Check the ingredients to ensure they meet quality standards</p> <p>1.3 Select and explain preparation methods suitable for the requirements of the product</p> <p>1.4 Prepare the ingredients to maintain the quality and meet the requirements of the product</p>	<p>Ingredients (6 to include one dough starter)</p> <ul style="list-style-type: none"> flour, dried fruit, flavourings, dairy products, fats, yeast (fresh or dried), water, dough starters (sponge, ferment, sour poolish, biga) <p>Check (all)</p> <ul style="list-style-type: none"> Freshness, aroma, texture, colour, use by date, best before date <p>Preparation methods (10)</p> <ul style="list-style-type: none"> Sifting, mixing, blending, rubbing, rolling, cutting, shaping, folding, kneading, laminating, emulsification, fermentation, greasing, lining, portioning <p>Prepare (all)</p> <ul style="list-style-type: none"> Portion, size, appearance, flavour, aroma, temperature, colour consistency, texture
LO2 Cook fermented dough goods for finishing using a range of techniques and skills	<p>2.1 Select and explain methods of cookery which meet the requirements of the product</p> <p>2.2 Use methods of cookery which meet the requirements of the product</p>	<p>Methods of cookery (2)</p> <ul style="list-style-type: none"> Baking (with or without the aid of steam), deep frying, degree of cooking <p>Requirements of the product (all)</p> <ul style="list-style-type: none"> Portion, size, appearance, flavour, aroma, temperature, colour, consistency, texture

<p>LO3 Finish fermented dough goods using a range of techniques and skills</p>	<p>3.1 Finish the dish in an appropriate manner</p> <p>3.2 Serve the finished dish in an appropriate manner</p> <p>3.3 Demonstrate professional, safe and hygienic kitchen practices</p>	<p>Finish (5)</p> <ul style="list-style-type: none"> • Glazing, dusting, piping, decorating, coating, dipping, icing/fondant, portioning <p>Serve (all)</p> <ul style="list-style-type: none"> • Style of establishment, presentation tools <p>Kitchen Practices (all)</p> <ul style="list-style-type: none"> • Appearance, health & safety advanced techniques, use tools and equipment with precision/ speed safely, work to timescale adjusting as necessary
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Unit Title	Techniques and Skills in Producing Decorative Items and Display Products	
Unit purpose and aim(s)	This unit aims to develop the skills required to produce a range of decorative items and display pieces using different techniques and equipment. Students will be expected to demonstrate precision and work to timescales when completing tasks.	
URN	R6154905	
Unit code	PCDDP	
Level	3	
Credit value (CV)	10	
Guided Learning Hours (GLH)	84	
Total Qualification Time (TQT)	100	
Learning Outcomes	Assessment Criteria	Indicative content
At the end of this unit the learner will be able to:	The learner can:	A minimum of () needs to be covered
LO1 Be able to in Produce Decorative Items and Display Products	<p>1.1 Demonstrate professional, safe and hygienic kitchen practices</p> <p>1.2 Plan and design decorative item to maintain quality and meet the requirements of the item or product</p> <p>1.3 Produce decorative items and display products to design specification</p> <p>1.4 Check quality of decorative items and display products during production</p>	<ul style="list-style-type: none"> • Kitchen practices (all) Appearance, health & safety, advanced techniques, use tools and equipment with precision/speed, safely, work to timescale adjusting as necessary • Requirements (4) Client's needs, occasion and any restrictions relating to venue, environment (heat, light, exposure to draughts and so on), specific issues relating to sugar work and or chocolate and or time available • Specifications (2 plus 2 styles) Style (contemporary, traditional, classic, modern), techniques, modern skills, construction techniques • Quality (all) Colour, size, degree of cooking, proportions, precision, consistency, accuracy, appearance, temperature
	2.1 Finish decorative items and display pieces	<ul style="list-style-type: none"> • Techniques (4) Sugar boiling, addition of colours

<p>LO2 Be able to finish decorative items and display pieces</p>	<p>using different techniques</p> <p>2.2 Check quality of finished decorative items and display pieces to specifications</p> <p>2.3 Store decorative items and display pieces correctly</p>	<p>and flavours, use of setting agents, tempering chocolate, piping, extension of moulding</p> <ul style="list-style-type: none"> • Quality (all) Colour, size, degree of cooking, proportions, precision, consistency, accuracy, appearance, temperature, glaze • Store (2) Ambient, chilled, frozen
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Unit Title	Techniques and Skills in Producing Paste Products and Petit Fours
Unit purpose and aim(s)	This unit aims to develop the skills required to produce a range of paste products and petit fours using a range of techniques and equipment. Students will be expected to demonstrate precision and work to timescales when completing tasks.
URN	J6154917
Unit code	PCPPP
Level	3
Credit value (CV)	10
Guided Learning Hours (GLH)	84
Total Qualification Time (TQT)	100

Learning Outcomes	Assessment Criteria	Indicative content
At the end of this unit the learner will be able to:	The learner can:	A minimum of () needs to be covered
LO1 Be able to Produce Paste Products and Petit Fours	<p>1.1 Select the type and quantity of ingredients for the product</p> <p>1.2 Check the ingredients to ensure they meet quality standards</p> <p>1.3 Select suitable preparation methods for the required product(s)</p> <p>1.4 Prepare the ingredients to maintain the quality and meet the requirements of the product(s)</p>	<ul style="list-style-type: none"> • Ingredients (8) Flour, nuts, dairy products, eggs, flavourings, sugars, jams, fruit, dried fruit, chocolate, • Check (all) Freshness, aroma, texture, colour, use by date, best before date • Preparation methods (12) Weighing/measuring, creaming/beating, whisking, folding, rubbing in, greasing, portioning, piping, shaping, filling, lining, rolling, kneading, resting, aerating, conditioning/chilling, laminating, tempering • Requirements (all) Portion, size, appearance, flavour, aroma, temperature, colour, consistency, texture
	2.1 Finish the products in an appropriate manner	<ul style="list-style-type: none"> • Finish (10)

<p>LO2 Be able to finish Paste Products and Petit Fours</p>	<p>2.2 Check the finished products meet the requirements</p> <p>2.3 Serve the finished products to meet service requirements</p> <p>2.4 Demonstrate professional, safe and hygienic kitchen practices</p>	<p>Dust/dredge, sprinkle, mixing, stacking, coating, slicing, baking, glazing, piping, decorating, dipping, icing, portioning, lattice, scoring, baking, combination cookery</p> <ul style="list-style-type: none"> • Products (6 to include petit fours) Sweet, shortcrust, puff, choux, sable, hot water, strudel, linzer, petit fours • Serve (2) Style of establishment, classic, contemporary • Kitchen practices (all) Appearance, health & safety, advanced techniques, use tools and equipment with safety, work to timescales adjusting as necessary
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Unit Title:	Food Safety Practices in the Preparation, Service and Storage of Food
URN:	L5080678
Unit Code:	PCSS
Unit aim and purpose:	This unit aims to ensure Students are trained to understand the legislative requirement of a food safety management system that is based on HACCP.
Level:	3
Size:	100 hours Total Qualification Time (TQT); 84 Guided Learning Hours (GLH); 10 credits (CV)

Learning Outcomes At the end of this unit the learner will be able to:	Assessment Criteria The learner can:
LO1 Identify the requirements of maintaining food safety practices in the preparation, service and storage of food	1.1 Describe a range of legislation relevant to food safety 1.2 Explain a range of measures to ensure food safety in the preparation of food 1.3 Explain a range of measures to ensure food safety in the service of food 1.4 Explain a range of measures to ensure food safety in the storage of food
LO2 Develop plans to ensure food safety practices are maintained in the preparation, service and storage of food	2.1 Explain how compliance with legislation can be monitored 2.2 Develop plans to ensure food safety in the preparation of food 2.3 Develop plans to ensure food safety in the service of food 2.4 Develop plans to ensure food safety in the storage of food
LO3 Understand how to maintain and manage food safety practices in the preparation, service and storage of food	3.1 Explain the potential effects of non-compliance 3.2 Identify and explain methods of control measures for monitoring food safety 3.3 Identify and explain a range of food safety management systems

Unit Title:	Kitchen Organisation
URN:	R5080679
Unit Code:	PCKO
Unit aim and purpose:	This unit aims to develop the Students knowledge and understanding of different types of food production kitchens the workflow, costs implications and impacts of these on menu planning and costs.
Level:	3
Size :	100 hours Total Qualification Time (TQT); 84 Guided Learning Hours (GLH); 10 credits (CV)

Learning Outcomes At the end of this unit the learner will be able to:	Assessment Criteria The learner can:
LO1 Investigate kitchen production systems	1.1 Identify and explain the features of a range of kitchen production systems 1.2 Identify and explain the suitability of systems through analysis of a wide range of components
LO2 Examine the structure of kitchen staff organisation	2.1 Describe a range of staffing structures suitable for a food production environment 2.2 Identify and explain the suitability and appropriateness of staffing structures to a variety of situations
LO3 Analyse the workflow within an operating kitchen environment	3.1 Analyse the workflow in a food production environment 3.2 Identify and explain the limitations kitchen design may have on workflow
LO4 Describe the influencing factors on workflow in an operating kitchen environment	4.1 Identify and explain factors which influence workflow 4.2 Examine the impact on workflow of a range of influencing factors

Unit Title:	Supervising in the Professional Kitchen
URN:	T6155318
Unit Code:	PCSPS
Unit aim and purpose:	This unit aims to develop the students' knowledge and understanding of supervising resources, a range of staff and the ensuring the profit margins are monitored and maintained.
Level:	3
Size:	100 hours Total Qualification Time (TQT); 84 Guided Learning Hours (GLH); 10 credits (CV)

Learning outcomes	Assessment criteria
When awarded credit for this unit, a student will:	Assessment of this learning outcome will require a student to demonstrate that they can:
LO1 Brief, coach and train others to maximise their performance and to deliver high quality dishes and menu items	1.1 Ensure culinary standards are achieved to produce quality dishes in line with department requirements 1.2 Provide training that meet identified needs 1.3 Allocate and direct work to meet performance targets and quality standards 1.4 Manage underperformance, and in accordance with organisational requirement
LO2 Understand how to build teams, positively motivate others and influence the behaviour of team members	2.1 Support team members and ensure dishes provided are of high quality, delivered on time and as described on menus 2.2 Motivate and inspire others to perform their roles to their best in line with department requirements 2.3 Share experiences and knowledge to enable team members to develop their skills, knowledge and techniques. 2.4 Allocate work to ensure operational efficiency 2.5 Monitor the standards of work and behaviour of staff
LO3 Understand the principles of profit and loss; and recognise how to support the overall financial performance of the department through operating effectively to reduce wastage and deliver profit margins	3.1 Monitor costs, use forecasts to set realistic targets and effectively control resource allocation 3.2 Actively use techniques and respond to opportunities that help improve business performance, revenue and profit margins
LO4 Describe the principles of supply chain management,	4.3 Implement sustainable procurement practices, minimise wastage and minimise resource allocation

sustainable procurement and working practices in the kitchen	4.4 Encourage and support others to use sustainable working practices
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Sample Assessments

APPENDIX A – SPECIMEN ASSESSMENT MATERIALS

1. Mock examination
2. Sample assignment

Techniques and skills in producing Frozen, Cold and Hot Desserts (F/508/0676)

Assessment methodology
Practical examination

Level 3 Diploma in Professional Cookery – Confectionery and Patisserie

Unit Mark Sheets

Student Name:	Student Number:
Centre Name:	Centre Number:
Assessor Name:	Date of Examination:

Please use this box to list any other documents that are being attached to this mark sheet:
(All documents should contain the student ID number, the unit code, unit title and date of the examination).

I hereby confirm that this student produced a valid CTH membership card and appropriate photographic identification (e.g. passport, national ID, driving licence, or college ID card) during this examination.

Invigilator Signature:

Total Marks awarded for Mandatory Level Units

Units	Marks available	Internal Assessor Marks	CTH Moderated and Final Mark
Techniques and skills in producing frozen, cold and hot desserts	100		
Techniques and skills in baking and baked products	100		
Techniques and skills in producing fermented dough products	100		
Techniques and skills in producing decorative items and display products	100		
Techniques and skills in producing paste products and petits fours	100		
Food safety practices in the preparation, service and storage of food	100		
Kitchen organisation	100		
Supervising in the professional kitchen	100		
TOTAL	800		

Unit PCCHD: Techniques and skills in producing frozen, cold and hot desserts

Student name and CTH number:	Marks available	Indicative Content covered (refer to the right column of the unit description)	Internal Assessor Marks	CTH Moderated and Final Mark
Date and dish(es) name(s):				
Select the type and quantity of ingredients required for the dish	10			
Check the ingredients to ensure they meet quality standards	5			
Select preparation methods suitable for the requirements of the dish	5			
Prepare the ingredients to maintain the quality and meet the requirements of the dish/product	15			
Select methods of cookery which meet the requirements of the dish/product	10			
Use methods of cookery which meet the requirements of the dish/product	15			
Finish the dish/product to agreed quality standards	10			
Serve the finished dish/product in an appropriate manner	10			
Demonstrate professional, safe and hygienic kitchen practices	20			
TOTAL				

Internal Assessor Comments:

Note: Internal Assessors **must** use this box to make comments in relation to the assessment and the awarding of marks. The comments should reinforce the decisions for the awarding of the grade.

Assessor Name:

Student's Signature:

**Food Safety Practices in the Preparation, Service and
Storage of Food
(L/508/0678)**

Assessment methodology
Assignment

Food Safety Practices in the Preparation, Service and Storage of Food (L/508/0678)

Assignment Instructions

Unit title	Food Safety Practices in the Preparation, Service and Storage of Food
Ofqual number	L/508/0678
Credit value	10
Level	3

This unit must be assessed by assignment

Assignment instructions

Students must base their assignments on their own working practice in their place of work or in organisations that are known to them. They must show their knowledge and understanding of the unit of assessment and any recommended reading.

Assignments must:

- include evidence that shows that the student meets all the Learning Outcomes and Assessment Criteria of the unit;
- include a brief introduction to the assignment;
- include an analysis and evaluation of the topic they discuss and facts should be used to support conclusions and recommendations;
- make clear connections between theory and practice;
- provide a demonstration of the practical application of theory in the workplace;
- cite references in accordance with the Harvard System;
- be presented in report format;
- be within 10% of the required word count;
- may include additional information (e.g. working notes and calculations) which should be added as supplementary appendices to the report.

One electronic copy of the final assignment report should be submitted. This should include a front cover page with the student's and tutor's declaration.

Assignment task

Students are required to select organisations within the Hospitality and Catering Industry and prepare a 3,000-word report discussing how food safety is managed with particular reference to the following areas:

- The requirements of maintaining food safety
- Developing plans to maintain food safety
- Managing and maintaining food safety practices

Outline

Students are required to conduct relevant and adequate primary and secondary research on the different hospitality and catering areas. The student should therefore be able to visit the selected organisations.

Students should include a brief introduction to the organisations they have selected in terms of the size, customers, services, products and future plans.

The following areas should be evaluated in detail supported by examples quoted from the selected organisations;

Identify the requirements of maintaining food safety practices in the preparation, service and storage of food

- Describe a range of legislation relevant to food safety
- Explain a range of measures to ensure food safety in the preparation of food
- Explain a range of measures to ensure food safety in the service of food
- Explain a range of measures to ensure food safety in the storage of food

Develop plans to ensure food safety practices are maintained in the preparation, service and storage of food

- Explain how compliance with legislation can be monitored
- Develop plans to ensure food safety in the preparation of food
- Develop plans to ensure food safety in the service of food
- Develop plans to ensure food safety in the storage of food

Understand how to maintain and manage food safety practices in the preparation, service and storage of food

- Explain the potential effects of non-compliance
- Identify and explain methods of control measures for monitoring food safety
- Identify and explain a range of food safety management systems

Students should demonstrate application of theory and knowledge to their chosen organisation and ensure they have addressed the assessment criteria outlined in the following tables. The analysis should be concluded with detailed and well-justified recommendations; relevant examples can also be used. The secondary research undertaken should be appended to this assignment.

Assignment Task

Task instructions - Task 1 Maintaining food safety practices - 30%		
Students must show that they meet the Learning Outcomes (LOs) and Assessment Criteria (AC) of the unit of assessment. Therefore, consideration will be given to whether students achieved the following:		
Assessment criteria	LO/AC ref	Marks
1. Identify a range of legislation relevant to food safety and explain the measures to ensure food safety in the preparation, service and storage of food.	LO1, 1.1, 1.2, 1.3,1.4	30
The word count is 1,000 words		

Task instructions - Task 2 Develop plans to ensure food safety practices - 30%		
Students must show that they meet the Learning Outcomes (LOs) and Assessment Criteria (AC) of the unit of assessment. Therefore, consideration will be given to whether students achieved the following:		
Assessment criteria	LO/AC ref	Marks
2. Explain how compliance with legislation can be monitored and develop plans that ensure food safety in the preparation, service and storage of food.	LO2, 2.1, 2.2, 2.3, 2.4	30
The word count is 1,000 words		

Task instructions -Task 3 Maintain and manage food safety practices - 40%		
Students must show that they meet the Learning Outcomes (LOs) and Assessment Criteria (AC) of the unit of assessment. Therefore, consideration will be given to whether students achieved the following:		
Assessment criteria	LO/AC ref	Marks
3. The potential effects of non-compliance, identification and explanation of control methods for monitoring food safety and identification of a range of food safety management systems.	LO3, 3.1, 3.2, 3.3	40
The word count is 1,000 words		

CTH Assignment Mark Sheet – Food Safety Practices in the Preparation, Service and Storage of Food

Student name	
CTH number	

Task 1: The requirements of maintaining food safety practices - 30%		Marks	Internal marking			CTH
Task / Assessment Criteria	Comments		1st marker (marks)	Internal verifier I/V	Agreed mark	CTH final mark
1.1, 1.2, 1.3, 1.4 Describe a range of legislation relevant to food safety and explain a range of measures to ensure food safety in the preparation of food, the service of food and the storage of food		30				

Task 2: Developing plans to ensure food safety practices - 30%		Weight -ing	Internal marking			CTH
Task / Assessment Criteria	Comments		1st marker (marks)	Internal verifier I/V	Agreed mark	CTH final mark
LO2, 2.1, 2.2, 2.3, 2.4 Explain how compliance with legislation can be monitored and develop plans that ensure food safety in the preparation, service and storage of food.		30				

Task 3: Maintain and manage food safety practices - 40%		Weighting	Internal marking			CTH
Task / Assessment Criteria	Comments		1st marker (marks)	Internal verifier I/V	Agreed mark	CTH final mark
3.1, 3.2, 3.3 The potential effects of non-compliance, identification and explanation of control methods for monitoring food safety and identification of a range of food safety management systems		40				

CTH assignment mark sheet – Food Safety Practices in the preparation, service and storage of food

Student name					
CTH number					
	Total available marks	1st marker (marks)	Internal verifier I/V (marks)	Agreed mark	CTH final mark
Task 1	30				
Task 2	30				
Task 3	40				
Total Marks	100				

CTH assignment mark sheet - Food Safety Practices in the preparation, service and storage of food

CTH name and number	
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First Marker Comments:

Signed:.....Name:.....Date:.....

Internal verifier I/V Comments:

Signed:.....Name:.....Date:.....

Note: These sections should be used by assessors to record their summative feedback, i.e. the strengths and weaknesses of the assessed work.

CTH Comments

Signed:.....Name:.....Date:.....

CTH Unit Assignment Feedback Form

Unit name			
Student name and CTH number			
I/V name and signature			
CRITERIA	SUB-CRITERIA		
Organisation	Structure		
	Layout		
Knowledge and understanding (of relevant ideas and methods)	Knowledge of topic		
	Level of understanding of key issues		
	Use, analysis and interpretation of quantitative and qualitative data		
	The use of academic research sources		
Application (ability to apply relevant ideas and methods to specific problems and issues)	Apply a range of theories in different contexts		
	Make sound judgements that accord with relevant theories and concepts		
	Use problem solving techniques		
Originality (ability to reflect critically on relevant knowledge and methods and to develop clear original arguments)	Creativity and originality		
General Comments			
Agreed Centre mark		Final mark	

APPENDIX B – RECOMMENDED READING

Professional Chef – Level 3 Diploma (2nd Edition) - Gary Hunter & Terry Tinton

Publisher: Cengage Learning EMEA

ISBN-10: 1408064219

Hodder Education – Professional Patisserie Level 2 & 3 and professional chefs

<https://www.hoddereducation.co.uk/Product?Product=9781444196443>

CONTACT CTH

CTH, the Confederation of Tourism and Hospitality, is an Ofqual recognised Awarding Organisation. CTH employs specialist staff with experience in the hospitality and culinary, and travel and tourism industries; they are always pleased to discuss your curriculum requirements. These may include the delivery of individual unit qualifications suitable for local needs or requirements for new qualifications.

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Please use contract email: info@cthwards.com and enter the subject Culinary Query to ensure your email reaches the right person.

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