

## SELF - ASSESSMENT GUIDE

Qualification:	<b>BREAD AND PASTRY PRODUCTION NC II</b>		
Project – Based Assessment Title:	<b>PERFORM BREAD AND PASTRY PRODUCTION</b>		
Units of Competency Covered:	<ul style="list-style-type: none"> <li>• Prepare and produce bakery products</li> <li>• Prepare and produce pastry products</li> <li>• Prepare and present gateaux, tortes and cakes</li> <li>• Prepare and display petits fours</li> <li>• Present desserts</li> </ul>		
Instruction: <ul style="list-style-type: none"> <li>• Read each of the questions in the left-hand column of the chart.</li> <li>• Place a check in the appropriate box opposite each question to indicate your answer.</li> </ul>			
<b>Can I?</b>	<b>YES</b>	<b>NO</b>	
• Select, measure and weigh ingredients according to recipe requirements			
• Prepare variety of bakery and patissiers' products (e.g. bread, pastry, cake, petits fours) according to standard mixing procedures/ formulation/recipes and desired product characteristics			
• Select and use appropriate equipment, tools and utensils			
• Select oven temperature to bake products in accordance with desired characteristics, recipe specifications and enterprise practices			
• Bake products according to techniques and appropriate conditions; and enterprise requirements and standards*			
• Decorate and present products*			
• Prepare different types of desserts according to recipe specifications, desired product characteristics and standard operating procedures*			
• Plate and decorate a variety of dessert products*			
• Store and package bakery and patissiers' products/ desserts*			
• Apply food hygiene and safety principles*			
• Demonstrate knowledge on varieties and characteristics of products and desserts			
I agree to undertake assessment in the knowledge that information gathered will only be used for professional development purposes and can only be accessed by concerned assessment personnel and my manager/supervisor.			
<b>Candidate's Signature:</b>	<b>Date:</b>		