

Module Outline (7 Sessions)

Lesson 1 of 7

Course & Code: Certificate III in Hospitality (Commercial Cookery) (THH31502)

Units of Competencies	Theory	Details of Lesson	Ref:	Notes
<p>Elements Covered (THHBCC08B) Prepare Hot and Cold Desserts Element 1. Prepare and produce desserts. Element 2. Decorate, portion and present desserts. Element 3. Prepare sweet sauces. Element 4. Prepare accompaniments, garnishes and decorations. Element 5. Store desserts.</p>	<ul style="list-style-type: none"> <input type="checkbox"/> Varieties of pastries, production methods and points of care. <input type="checkbox"/> Equipment used and need for correct measure of ingredients. <input type="checkbox"/> Temperature requirements and cookery methods used in pastries and cakes. <input type="checkbox"/> Menu uses of pastry goods. <input type="checkbox"/> Presentation styles – classic versus modern. 	<ul style="list-style-type: none"> <input type="checkbox"/> Choux Pastry – Profiteroles, Éclairs <input type="checkbox"/> Cream Chantilly <input type="checkbox"/> Crème Pâtissière <input type="checkbox"/> Lemon and Mandarin Tartlets <input type="checkbox"/> Poppy Seed Cake with Coffee Icing 	<p>P.109 P.126 P.110 P.105 P.119 P.126</p>	<ul style="list-style-type: none"> <input type="checkbox"/> Choux Pastry 15 Serves <input type="checkbox"/> Crème Chantilly 10 Serves <input type="checkbox"/> Crème Patissiere 10 Serves <input type="checkbox"/> Lemon and Mandarin Tartlets 15 Serves (Groups of 2) <input type="checkbox"/> Poppy Seed Cake with Coffee Icing 12 Serves (Groups of 2)

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Lesson 2 of 7

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<p>Elements Covered (THHBCC08B) Prepare Hot and Cold Desserts Element 1. Prepare and produce desserts. Element 2. Decorate, portion and present desserts. Element 3. Prepare sweet sauces. Element 4. Prepare accompaniments, garnishes and decorations. Element 5. Store desserts.</p>	<ul style="list-style-type: none"> <input type="checkbox"/> Short paste varieties and preparation methods. <input type="checkbox"/> Use of fillings and sauces with pastries. <input type="checkbox"/> Decoration of pastries using glazes, sugar and accompaniments. <input type="checkbox"/> Portion control and storage requirements. 	<ul style="list-style-type: none"> <input type="checkbox"/> Tulip Baskets <input type="checkbox"/> Caramel Sauce <input type="checkbox"/> Savarin Aux Fruits / Rum Baba <input type="checkbox"/> Stock Syrup <input type="checkbox"/> Sponge Fingers <input type="checkbox"/> Champagne Sabayon <input type="checkbox"/> Demonstration - Cinnamon Ice Cream 	<p>P.137 P.105 P.130 P.129 P.132 P.132 P.106 P.109</p>	<ul style="list-style-type: none"> <input type="checkbox"/> Tulip Baskets 10 Serves (Groups of 2) <input type="checkbox"/> Caramel Sauce 6 Serves <input type="checkbox"/> Savarin Paste 6 Serves <input type="checkbox"/> Savarin Aux Fruit 6 Serves <input type="checkbox"/> Stock Syrup 10 serves <input type="checkbox"/> Rum Baba 6 Serves <input type="checkbox"/> Sponge Fingers 6 Serves <input type="checkbox"/> Champagne Sabayon 6 Serves <input type="checkbox"/> Demonstration - Cinnamon Ice Cream 5 Serves

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Lesson 3 of 7

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<p>Elements Covered (THHBCC08B) Prepare Hot and Cold Desserts Element 1. Prepare and produce desserts. Element 2. Decorate, portion and present desserts. Element 3. Prepare sweet sauces. Element 4. Prepare accompaniments, garnishes and decorations. Element 5. Store desserts.</p>	<ul style="list-style-type: none"> ❑ Importance of different production methods for puff paste and points of care. ❑ Taste variances between butter and commercial puff. ❑ Strudel dough preparation and stretching – compare with filo pastry. ❑ Puff paste products using virgin paste and off cuts. ❑ Use of 1/2, 3/4 and full puff for a variety of menu items. 	<ul style="list-style-type: none"> ❑ Puff Paste ❑ Puff Pastry finished products – Arlettes, Cheese Twists ❑ Vol-au-Vents/Bouchées ❑ Scones ❑ Caramelised Fruit 	<p>P.127 P.127 P.138 P.130 P.105</p>	<ul style="list-style-type: none"> ❑ Puff Paste 10 Serves ❑ Arlettes 4 Serves ❑ Cheese Twists 4 Serves ❑ Vol-au-vents 5 Serves ❑ Bouchées 5 Serves ❑ Scones 18 Serves ❑ Caramelised Fruit 10 Pieces (Groups of 2)

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Lesson 4 of 7

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<p>Elements Covered (THHBCC08B) <u>Prepare Hot and Cold Desserts</u> Element 1. Prepare and produce desserts. Element 2. Decorate, portion and present desserts. Element 3. Prepare sweet sauces. Element 4. Prepare accompaniments, garnishes and decorations. Element 5. Store desserts.</p>	<ul style="list-style-type: none"> <input type="checkbox"/> Yeast temperature requirements and points of care. <input type="checkbox"/> Types of yeast pastes and relevant menu uses. <input type="checkbox"/> Danish products and various fillings. <input type="checkbox"/> Use of stock syrup on the menu. 	<ul style="list-style-type: none"> <input type="checkbox"/> Chocolate Sponge <input type="checkbox"/> Raspberry Mousse Gâteau <input type="checkbox"/> Checkerboard Biscuits 'Sablée Hollander <input type="checkbox"/> Brioche <input type="checkbox"/> Brioche Bread & Butter Pudding 	<p>P.108 P.128 P.107 P.104 P.105</p>	<ul style="list-style-type: none"> <input type="checkbox"/> Chocolate Sponge 6 Serves <input type="checkbox"/> Raspberry Mousse Gâteau 16 Serves (Groups of 2) <input type="checkbox"/> Checkerboard Biscuits 5 Serves <input type="checkbox"/> Brioche 5 Serves <input type="checkbox"/> Brioche Bread & Butter Pudding 6 serves

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Lesson 5 of 7

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<p>Elements Covered (THHBCC08B) Prepare Hot and Cold Desserts Element 1. Prepare and produce desserts. Element 2. Decorate, portion and present desserts. Element 3. Prepare sweet sauces. Element 4. Prepare accompaniments, garnishes and decorations. Element 5. Store desserts.</p>	<ul style="list-style-type: none"> ❑ Types of Desserts ❑ Menu applications ❑ Suitable sauces and accompaniments considering: <ul style="list-style-type: none"> ◇ Texture ◇ Taste ◇ Colour ◇ Plating time ◇ Staffing levels and skill ◇ Seasonal availability ◇ Pricing ◇ Storage ❑ Use of batters for desserts 	<ul style="list-style-type: none"> ❑ Apple Jelly Pre-Dessert ❑ Strawberry Croquant – Strawberries Trapped in Frangipane Leaves ❑ Strawberry Coulis ❑ Filigrée – Pipe 5x10 shapes using a template ❑ Crème Brûlée with Sesame Seed Wafers 	<p>P.99 P.134</p> <p>P.133</p> <p>P.110</p>	<ul style="list-style-type: none"> ❑ Apple Jelly Pre-Dessert 5 Serves ❑ Strawberry Croquant – Strawberries Trapped in Frangipane Leaves 6 serves (Groups of 2) ❑ Filigrée – Pipe 5x10 shapes using a template ❑ Strawberry Coulis 25 Serves (groups of 4) ❑ Crème Brûlée 2 Serves (Groups of 2) ❑ Sesame Seed Wafers 2 Serves (Groups of 2)

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