

Pastry Making

Evaluation Specifications for Certification Purposes

Description of the Examination or Participation

Evaluation Form

Training Sector

3

Food Services
and Tourism

Pastry Making

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Food Services
and Tourism

Formation professionnelle et technique
et formation continue

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Introduction

The Ministère de l'Éducation, du Loisir et du Sport and educational institutions share the responsibility for evaluating learning in vocational training programs.¹ The *Evaluation Framework for the Certification of Learning* sets forth the indicators and evaluation criteria that accompany the elements for each competency in a program. These criteria are compulsory and are used to evaluate learning for certification purposes. As stipulated in the *Basic Vocational Training Regulation*,² each competency must be evaluated and the results expressed as a pass or a fail mark.

As part of its responsibility for evaluating learning, the Ministère produces evaluation instruments that are consistent with the competency-based approach. These instruments are developed as part of an overall approach to training designed to meet job market requirements. This approach supports an integrated vision of program implementation and consistent, meaningful training. The evaluation material is used to recognize the acquisition of the competencies and certifies that the level of acquisition corresponds to that expected at entry level on the job market. By rigorously assessing the acquisition of competencies according to evaluation specifications for certification purposes, the evaluation process ensures that the training given in all of the educational institutions authorized to offer a given program is comparable. In addition, this practice guarantees the value of the diplomas issued.

The vocational training sector defines the term “competency” as “the ability to act successfully and evolve in order to adequately perform work-related tasks or activities, based on an organized body of knowledge and skills from a variety of fields, perceptions, attitudes, etc.”³ The evaluation of a competency must reflect its multidimensional nature and take into account all of the important aspects on which a competency is based. Although all of the performance criteria must be met and evaluated during the learning process, only some will be used to recognize the competency. Evaluation takes place in a workplace setting, in accordance with the requirements set forth in the program and used as evaluation criteria. It is based on a task that is representative of the trade or occupation and that must be performed in a proper and timely manner. Evaluation in vocational training is criterion-referenced, which means it uses specific criteria to determine whether an individual has met the required performance or participation level while carrying out a task or activity. Criterion-referenced evaluation uses predetermined evaluation criteria to verify the extent to which a student has acquired a given competency.

This *Evaluation Framework for the Certification of Learning* contains the following for each competency in the program of study: evaluation specifications for certification purposes, a description of the examination or description of participation, and an evaluation form.

The evaluation specifications for certification purposes contain indicators and evaluation criteria related to the elements that have been selected to recognize and certify the competency. They also define a minimum performance standard for each competency. Each element of the competency includes one or more performance indicators that specify what aspect to evaluate or how an element is to be evaluated. Indicators are accompanied by specific evaluation criteria that are based on the performance criteria of the competency in the program. For behavioural competencies, each criterion is weighted and a minimum performance standard is given for the competency as a whole. For situational competencies, indicators and criteria are given for elements of the competency that are used to determine whether the competency has been acquired, based on student participation in specific activities. A minimum performance standard is also indicated and the pass/fail decision for the acquisition of the competency is established by looking at the competency as a whole and its essential aspects.

1. Education Act, R.S.Q., c. I-13.3, ss 461 and 463. (www.mels.gouv.qc.ca/lancement/LIP/index.htm)

2. Québec, O.C. 653-2000, 1 June 2000, G.O.Q. 2000.II.2608. (www.mels.gouv.qc.ca/legislat/reglemen.htm#reg-pedag)

3. Québec, Ministère de l'Éducation, du Loisir et du Sport, Reference Framework for Planning Learning and Evaluation Activities, Vocational Training (Québec: Gouvernement du Québec, 2005), 8. (www.inforoutefpt.org/documents/cadrereference)

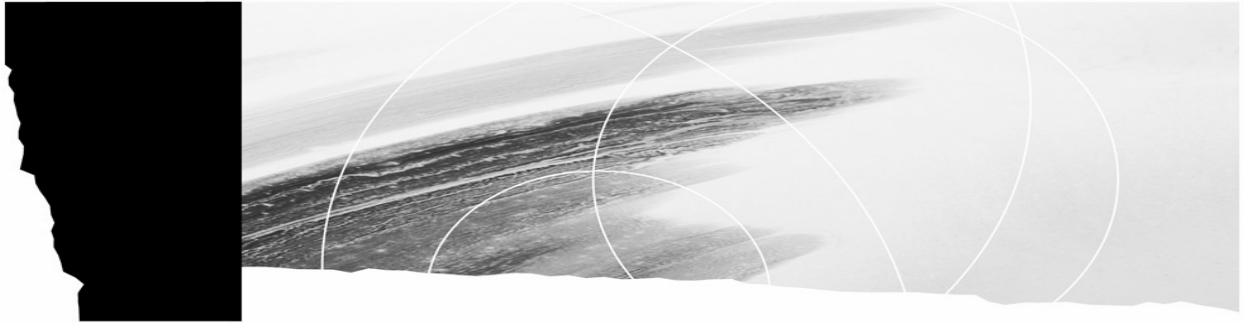
The description of the examination and description of participation⁴ suggest methods for evaluating each competency that are consistent with the evaluation specifications for certification purposes. The methods proposed help educational institutions develop examinations and specify the desired level of complexity. However, the description of the examination and the description of participation are provided for information purposes only and are not compulsory.

The evaluation form restates the indicators and evaluation criteria for recognizing the competency in the form of observations, providing additional details when necessary. This form may also include any accepted tolerances. It notes the weighting of each evaluation criterion and the minimum performance standard mentioned in the evaluation specifications. Like the description of the examination and the description of participation, the evaluation form itself is provided for information purposes only, but the indicators, evaluation criteria, the weighting of each criterion and the minimum performance standard set forth in the specifications are compulsory.

For a given program of study, it is advisable to verify whether the Ministère has already drafted an examination in addition to the *Evaluation Framework for the Certification of Learning*. If that is the case, the use of this examination is compulsory. This information is updated annually in the *Vocational Education Directives*.⁵

⁴. The description of the examination pertains to a behavioural competency, while the description of participation pertains to a situational competency.

⁵. See the *Vocational Education Directives* at www.inforoutefpt.org/ensemble_dossiers_meq/anglo/infodoc.asp.



Program Synopsis

Pastry Making 5797

Certification : Diploma of Vocational Studies (DVS)

Total duration : 1 350 hours

Title of Competency	Code	N°
Occupation and Training	909301	1
Hygiene, Health and Safety	909312	2
Basic Ingredients	909324	3
Creams, Fillings and Toppings	909338	4
Products Made With Pâtes Friables	909344	5
Whipped Rising Batters	909487	6
Puff Pastry Products	909355	7
Petits Fours Secs	909363	8
Decoration of Pastries	909374	9
Traditional Entremets	909387	10
Small Fancy Cakes and Petits Fours Frais	909477	11
Additional Decorations	909395	12
Chocolate Products	909405	13
Modern Entremets	909416	14
Chilled and Frozen Desserts	909423	15
Brioches and Sweet Breads	909464	16
Viennoiseries	909435	17
Plated Desserts to Order and à la Carte	909443	18
Entering the Work Force	909457	19

Situations Retained	Indicators	Evaluation Criteria	
Evaluating and confirming their career choice.	Preparation of a report in which they: <ul style="list-style-type: none"> – explain their career choice by clearly making connections with their preferences, aptitudes and interests – reflect on future opportunities possible in pastry making 	• Explains his or her career choice in relation to personal preferences, aptitudes and interests.	<input checked="" type="checkbox"/>
		• Identifies future opportunities that may be available in pastry making.	<input type="checkbox"/>

The student must meet:

- the criteria indicated by an “X”
- 8 out of 10 evaluation criteria for the competency to be deemed acquired

Occupation and Training

Code: 909301

Competency 1

Description of Participation

1. General Information

The purpose of the evaluation is to assess the students' participation in activities designed to develop the competency *To determine their suitability for the occupation and the training process.*

The teacher evaluates participation throughout the module using a participation evaluation form. Evaluation is based on the students' participation in the various activities carried out individually or in large or small groups, and not on the results obtained.

The evaluation consists of three phases, undertaken at different stages of the module. Each phase is accompanied by specific instructions.

2. Procedure

Information Phase

This phase has two components: gathering information on most of the subjects to be covered and expressing their views on the occupation during a group discussion, relating these views to the information they have gathered.

When gathering information, students must specify:

- two types of companies and their products
- job prospects and salary scales for the occupation
- tasks associated with the occupation
- skills and behaviours required to practise the occupation

Participation Phase

During this phase, students must participate in group discussions during which they share their views on the requirements for practising the occupation and on the training process.

Students are required to:

- present at least three advantages and three disadvantages of practising the occupation
- comment on several rules of professional ethics
- express their views on the competency-based approach and how it impacts learning and evaluation methods
- comment on the modules indicated in the program synopsis table

Synthesis Phase

Evaluation of this phase is based on the quality of the report produced in which students primarily explain their academic and career choice.

In the report, students are required to:

- demonstrate, using several examples, whether or not their career choice corresponds to their preferences, aptitudes and interests
- give examples of how they can develop and advance in pastry making

Occupation and Training

Code: 909301

Competency 1

Evaluation Form

Student's name: _____

School: _____

Permanent code: _____

Result

Pass

Fail

Date: _____

Teacher's signature: _____

Participation Elements

- | | Yes | No |
|--|--------------------------|--------------------------|
| 1. Gathering of information on most of the subjects to be covered | | |
| 1.1 Records the information gathered on forms. | <input type="checkbox"/> | <input type="checkbox"/> |
| 1.2 Provides information on job prospects and salary scales. | <input type="checkbox"/> | <input type="checkbox"/> |
| 1.3 Indicates the type of work and working conditions. | <input type="checkbox"/> | <input type="checkbox"/> |
| 1.4 Identifies the skills and behaviours to be developed. | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. Expression of their views on the occupation during a group discussion, relating these views to the information they have gathered | | |
| 2.1 Presents the advantages and disadvantages of the occupation. | <input type="checkbox"/> | <input type="checkbox"/> |
| 2.2 Comments on certain rules of professional ethics. | <input type="checkbox"/> | <input type="checkbox"/> |
| 3. Demonstration of interest in the proposed activities | | |
| 3.1 Takes an active role in discussions. | <input type="checkbox"/> | <input type="checkbox"/> |

Participation Elements

- | | Yes | No |
|--|--------------------------|--------------------------|
| 4. Expression of their views on the program of study during a group discussion | | |
| 4.1 Using an example relating to the program, instructional approach or evaluation methods, lists several similarities or differences between the example and the actual work situation. | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. Preparation of a report | | |
| 5.1 Explains his or her career choice in relation to personal preferences, aptitudes and interests. | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.2 Identifies opportunities for advancement in pastry making. | <input type="checkbox"/> | <input type="checkbox"/> |

Total: _____ /100

Minimum performance standard: 8 out of 10 evaluation criteria, including 2.1 and 5.1

Comments

Competency 2

Evaluation Specifications for Certification Purposes

Statement of the Competency

To apply preventive measures related to hygiene, health and safety in the workplace.

Elements Retained	Indicators	Evaluation Criteria	Mark
Take precautions to avoid food contamination.	Identification of the risks in their work environment	• Clear indication of the main risks associated with basic ingredients	5
		• Accurate translation of codes and abbreviations on the labels of basic ingredients	5
		• Clear indication of the main risks associated with work methods	5
		• Clear indication of the main risks associated with labour	5
		• Clear indication of the main risks associated with materials	5
		• Clear indication of the main risks associated with the workplace	5
	Proper measures for monitoring	• Relevant association of monitoring measures with risk factors	25
Take precautions to protect their own health and safety and that of others.	Identification of dangerous situations in the work environment	• Clear indication of the main dangers associated with work methods	5
		• Clear indication of the main dangers associated with tools and equipment	5
		• Clear indication of the main dangers associated with handling heavy loads	5
		• Accurate interpretation of the Workplace Hazardous Materials Information System (WHMIS) symbols used on cleaning products	5

Elements Retained	Indicators	Evaluation Criteria	Mark
	Proper measures for monitoring	<ul style="list-style-type: none"> • Relevant association of monitoring measures with dangerous situations 	15
Intervene in case of an accident.	Identification of the limitations of the intervention	<ul style="list-style-type: none"> • Determination of the action to be taken in accordance with safety measures and the severity of the situation 	10

Minimum performance standard: 85 marks

Pass/Fail condition: Proper clothing and protective accessories must be worn.

Competency 2

Description of the Examination

1. General Information

The purpose of the examination is to evaluate the students' ability to apply preventive measures related to hygiene, health and safety in the workplace. The examination should last no longer than 1 hour 30 minutes. The entire group may be evaluated at the same time.

2. Procedure

For this theory examination, students will answer questions in writing. Then, using case studies, they will identify the monitoring measures to adopt in order to ensure the observance of hygiene, health and safety during work activities as well as the behaviours to be adopted in each work accident.

3. Special Instructions

Course notes are not allowed. Students will be given an examination questionnaire.

Types of questions proposed: multiple choice, matching, association, closed short-answer, and hypothetical situations encountered in the workplace

Basic Ingredients

Code: 909324

Competency 3

Evaluation Specifications for Certification Purposes**Statement of the Competency**

To work with basic ingredients.

Elements Retained	Indicators	Evaluation Criteria	Mark
Assess the quality of basic ingredients.	Identification of quality indicators in basic ingredients	<ul style="list-style-type: none"> • Accurate identification of different types of flour used in pastry making (Tolerance: one error) 	5
		<ul style="list-style-type: none"> • Accurate identification of the origin of different types of fats used in pastry making 	5
		<ul style="list-style-type: none"> • Accurate identification of leavening agents used in pastry making 	5
Transform basic ingredients.	Selection of procedures for transforming basic ingredients	<ul style="list-style-type: none"> • Appropriate selection of methods for leavening pastry products 	10
		<ul style="list-style-type: none"> • Proper preparation of Chantilly cream 	5
	Application of work methods associated with the procedures	<ul style="list-style-type: none"> • Accurate explanation of the transformation that cream undergoes 	10
		<ul style="list-style-type: none"> • Correct cooking of a sugar to achieve the desired concentration 	5
		<ul style="list-style-type: none"> • Accurate explanation of the transformation that sugars undergo 	10
	Mixing of preparations	<ul style="list-style-type: none"> • Appropriate choice of ingredients entering into the composition of pastry products 	10
<ul style="list-style-type: none"> • Description of methods suitable for combining ingredients 		5	

Elements Retained	Indicators	Evaluation Criteria	Mark
Store basic ingredients.	Selection of storage conditions	<ul style="list-style-type: none"> • Appropriate association of basic ingredients and products with their storage method 	10
Modify the quantity of basic ingredients in recipes.	Conversion of measures	<ul style="list-style-type: none"> • Appropriate choice of formulas for converting temperatures 	5
		<ul style="list-style-type: none"> • Accurate calculations based on equivalency tables in the international (SI) and imperial systems 	5
Estimate the cost of basic ingredients in recipes.	Calculation of unit cost price of products	<ul style="list-style-type: none"> • Accurate results 	10

Minimum performance standard: 80 marks

Basic Ingredients

Code: 909324

Competency 3

Description of the Examination

1. General Information

The purpose of the examination is to evaluate the students' ability to work with basic ingredients. The examination should last no longer than three hours. The entire group may be evaluated at the same time for the theory component, and ten students at a time for the practical component, depending on the availability of equipment.

2. Procedure

The examination comprises a theory component and a practical component. Part I is administered in the classroom, and students are given a questionnaire and hypothetical situations. Part II takes place in a pastry lab, and students are required to identify the different types of flours used in pastry making, to prepare a Chantilly cream and to make a sugar-based preparation.

3. Materials

Paper and pencil, equipment, tools and accessories commonly found in a pastry lab, and basic ingredients

4. Special Instructions

Course notes are not allowed.

Part I:

Types of questions proposed: multiple choice, matching, association, closed short-answer, and hypothetical situations encountered in the workplace

Basic Ingredients

Code: 909324

Competency 3

Evaluation Form

Student's name: _____

School: _____

Permanent code: _____

Result

Pass

Fail

Date: _____

Teacher's signature: _____

Observations**Part II**

	Yes	No	Result
1. Identification of quality indicators in basic ingredients			
1.1 Accurate identification of different types of flour used in pastry making (Tolerance: one error)			0 or 5
2. Application of work methods associated with the procedures			
2.1 Proper preparation of Chantilly cream			0 or 5
2.2 Correct cooking of a sugar to achieve the desired concentration:			0 or 5
• sugar cooked to soft ball stage	<input type="checkbox"/>	<input type="checkbox"/>	
• caramel	<input type="checkbox"/>	<input type="checkbox"/>	
			Total: /15

Minimum performance standard: Part I: 70 marks out of 85

Part II: 10 marks out of 15

		YES	NO	PASS	
PART I	Pass	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
PART II	Pass	<input type="checkbox"/>	<input type="checkbox"/>	YES	NO

Comments

Creams, Fillings and Toppings

Code: 909338

Competency 4

Evaluation Specifications for Certification Purposes**Statement of the Competency**

To prepare creams, fillings and toppings.

Elements Retained	Indicators	Evaluation Criteria	Mark
Prepare a whipped cream and an emulsified cream.	Application of methods for whipping and emulsifying	• Sugar cooked to the required temperature	5
		• Correct incorporation of ingredients	15
	Quality of the emulsified cream	• Smooth cream	10
Prepare cooked creams.	Observance of recipes	• Accurate measuring of ingredients	5
		• Observance of steps prior to cooking the cream	10
	Observance of cooking conditions	• Correct cooking of cream	10
	Quality of the cooked cream	• Cream in conformity with requirements	10
Prepare mousses.	Application of methods for preparing a mousse	• Correct preparation of the different components of a chocolate mousse	15
		• Appropriate mixing of the components	10
	Quality of the mousse	• Proper consistency	5
		• Uniform consistency	5

Minimum performance standard: 80 marks

Pass/Fail condition: Hygiene, health and safety rules must be observed throughout the examination.

Competency 4

Description of the Examination

1. General Information

The purpose of the examination is to evaluate the students' ability to prepare creams, fillings and toppings. The examination should last no longer than five hours. Ten students may be evaluated at a time, depending on the availability of equipment.

2. Procedure

To demonstrate the required competency, students will undergo a practical examination divided into three parts:

Part I: Prepare a buttercream using cooked sugar

Part II: Prepare a cooked cream

Part III: Prepare a chocolate mousse with a bombe mixture base

Students will present the buttercream, cooked cream and mousse in appropriate containers.

3. Materials

A workstation, equipment and accessories commonly found in a pastry lab, and basic ingredients

4. Special Instructions

Course notes are not allowed, but recipes will be provided. Each product will be evaluated separately. Students who fail part of the examination need only redo that part.

Observance of hygiene, health and safety rules will be verified throughout the examination. Any serious violation of these rules will result in termination of the examination and in failure.

Creams, Fillings and Toppings

Code: 909338

Competency 4

Evaluation Form

Student's name: _____

School: _____

Permanent code: _____	Result	
	Pass	Fail
	<input type="checkbox"/>	<input type="checkbox"/>

Date: _____

Teacher's signature: _____

Observations

	Yes	No	Result
--	-----	----	--------

Part I: BUTTERCREAM (COOKED SUGAR)

1. Application of methods for whipping and emulsifying			
1.1 Sugar cooked to the required temperature			0 or 5
1.2 Correct incorporation of sugar			0 or 5
1.3 Whipping of mixture until a ribbon is formed			0 or 5
1.4 Correct incorporation of butter			0 or 5
2. Quality of the emulsified cream			
2.1 Smooth cream			0 or 10
Total: _____			/30

Part II: COOKED CREAM

3. Observance of recipe for cooked cream			
3.1 Accurate measuring of ingredients			0 or 5
3.2 Observance of steps prior to cooking the cream:			0 or 10
• correct cooking of cream	<input type="checkbox"/>	<input type="checkbox"/>	
• appropriate mixing	<input type="checkbox"/>	<input type="checkbox"/>	
• correct incorporation of liquid	<input type="checkbox"/>	<input type="checkbox"/>	
4. Observance of cooking conditions			
4.1 Correct cooking of cream:			0 or 5
• appropriate use of a double boiler	<input type="checkbox"/>	<input type="checkbox"/>	
• correct temperature and cooking time	<input type="checkbox"/>	<input type="checkbox"/>	

Observations

	Yes	No	Result
5. Quality of the cooked cream			
5.1 Cream in conformity with requirements:			0 or 10
• uniform consistency	<input type="checkbox"/>	<input type="checkbox"/>	
• appropriate colour	<input type="checkbox"/>	<input type="checkbox"/>	
• correct demoulding	<input type="checkbox"/>	<input type="checkbox"/>	
• taste as expected	<input type="checkbox"/>	<input type="checkbox"/>	
			Total: _____ /30

Part III: MOUSSE

6. Application of methods for preparing a mousse			
6.1 Correct preparation of the different components of a chocolate mousse:			0 or 15
• bombe mixture	<input type="checkbox"/>	<input type="checkbox"/>	
• chocolate preparation	<input type="checkbox"/>	<input type="checkbox"/>	
• partially whipped cream	<input type="checkbox"/>	<input type="checkbox"/>	
6.2 Appropriate mixing of the components:			0 or 10
• correct mixing sequence	<input type="checkbox"/>	<input type="checkbox"/>	
• compatibility of temperatures	<input type="checkbox"/>	<input type="checkbox"/>	
6.3 Correct use of tools and equipment			0 or 5
7. Quality of the mousse			
7.1 Mousse in conformity with requirements:			0 or 10
• light texture	<input type="checkbox"/>	<input type="checkbox"/>	
• uniform consistency	<input type="checkbox"/>	<input type="checkbox"/>	
• proper taste	<input type="checkbox"/>	<input type="checkbox"/>	
			Total: _____ /40

Minimum performance standard: 80 marks

Suggested breakdown of marks

Part I: 30 marks out of 30

Part II: 25 marks out of 30

Part III: 25 marks out of 40

Pass/Fail condition:

Hygiene, health and safety rules must be observed. Observance of food-related hygiene and health rules will be verified throughout the examination. Any serious violation of these rules will result in termination of the examination and in failure.

Comments

Competency 5

Evaluation Specifications for Certification Purposes

Statement of the Competency

To prepare products made with pâtes friables.

Elements Retained	Indicators	Evaluation Criteria	Mark
Plan the preparation of pâtes friables.	Order of steps involved in preparing the product	<ul style="list-style-type: none"> Development of a logical work plan for preparing several products at the same time 	5
	Selection of tools and equipment	<ul style="list-style-type: none"> Selection of tools suitable for pâtes friables 	5
Prepare a pâte friable.	Observance of recipe	<ul style="list-style-type: none"> Accurate measuring of ingredients 	5
		<ul style="list-style-type: none"> Correct <i>sablage</i> of the pâte brisée (shortcrust pastry) 	10
		<ul style="list-style-type: none"> Correct preparation of the pâte sucrée (sweet dough) 	10
Prepare a product.	Storage, based on subsequent use of the pastry	<ul style="list-style-type: none"> Observance of conditions required for storing the pastry 	5
		Application of methods for preparing the products	<ul style="list-style-type: none"> Pastry rolled out to an appropriate thickness
<ul style="list-style-type: none"> Moulds correctly lined with pastry 	10		
<ul style="list-style-type: none"> Observance of steps involved in preparing pies 	10		
Finish a product.	Control of baking conditions	<ul style="list-style-type: none"> Correct baking of products 	10
	Quality of the finished products	<ul style="list-style-type: none"> Products in conformity with requirements 	10
		<ul style="list-style-type: none"> Attractive presentation of products on a platter 	5
Clean up the workstation.	Cleanliness of workstation	<ul style="list-style-type: none"> Clean workstation 	5

Elements Retained	Indicators	Evaluation Criteria	Mark
Minimum performance standard:	80 marks		
Pass/Fail condition:	Food-related hygiene and health rules must be observed throughout the examination.		

Products Made with Pâtes Friables

Code: 909344

Competency 5

Description of the Examination

1. General Information

The purpose of the examination is to evaluate the students' ability to prepare products made with pâtes friables. The examination should last no longer than 3 hours 30 minutes. Ten students may be evaluated at a time, depending on the availability of equipment.

2. Procedure

To demonstrate the required competency, students will undergo a practical examination that consists in using a pâte sucrée to prepare a fresh fruit pie, and then using a pâte brisée to prepare a covered pie with a filling and a bottom in the shape of a circle. The pastry cream and fillings will be prepared in advance and will not be evaluated. The fruit will also be provided.

Students are also required to develop a work plan for preparing several products at a time.

The finished products will be presented to the examiner on a platter.

3. Materials

A workstation, equipment and accessories commonly found in a pastry lab, as well as platters and paper doilies

4. Special Instructions

Course notes are not allowed, but recipes will be provided.

Products Made with Pâtes Friables

Code: 909344

Competency 5

Evaluation Form

Student's name: _____

School: _____

Permanent code: _____	Result	
	Pass	Fail
	<input type="checkbox"/>	<input type="checkbox"/>

Date: _____

Teacher's signature: _____

Observations

	Yes	No	Result
1. Order of steps involved in preparing the product			
1.1 Development of a logical work plan for preparing several products at the same time			0 or 5
2. Selection of tools and equipment			
2.1 Selection of tools suitable for pâtes friables			0 or 5
3. Observance of recipe			
3.1 Accurate measuring of ingredients			0 or 5
3.2 Correct <i>sablage</i> of the pâte brisée			0 or 10
3.3 Correct preparation of the pâte sucrée:			0 or 10
• observance of creaming technique	<input type="checkbox"/>	<input type="checkbox"/>	
• observance of mixing technique	<input type="checkbox"/>	<input type="checkbox"/>	
4. Storage, based on subsequent use of the pastry			
4.1 Observance of conditions required for storing the pastry			0 or 5
5. Application of methods for preparing the products			
5.1 Pastry rolled out to an appropriate thickness			0 or 10
5.2 Moulds correctly lined with pastry:			0 or 10
• uniformity	<input type="checkbox"/>	<input type="checkbox"/>	
• clean edges	<input type="checkbox"/>	<input type="checkbox"/>	
5.3 Observance of steps involved in preparing pies:			0 or 10
• sufficient filling	<input type="checkbox"/>	<input type="checkbox"/>	
• proper sealing of dough	<input type="checkbox"/>	<input type="checkbox"/>	
• correct slits	<input type="checkbox"/>	<input type="checkbox"/>	
• uniform application of glaze	<input type="checkbox"/>	<input type="checkbox"/>	
• attractive presentation of fruit	<input type="checkbox"/>	<input type="checkbox"/>	

Observations

	Yes	No	Result
6. Control of baking conditions			
6.1 Correct baking of products:			0 or 10
• correct rest time before baking	<input type="checkbox"/>	<input type="checkbox"/>	
• correct baking times	<input type="checkbox"/>	<input type="checkbox"/>	
• correct baking temperature	<input type="checkbox"/>	<input type="checkbox"/>	
7. Quality of the finished products			
7.1 Products in conformity with requirements:			0 or 10
• correct application of glazing technique	<input type="checkbox"/>	<input type="checkbox"/>	
• appropriate colour	<input type="checkbox"/>	<input type="checkbox"/>	
• flakiness of the pastry	<input type="checkbox"/>	<input type="checkbox"/>	
7.2 Attractive presentation of products on a platter			0 or 5
8. Cleanliness of workstation			
8.1 Clean workstation			0 or 5

Total: _____ /100

Minimum performance standard: 80 marks

Pass/Fail condition: Observance of food-related hygiene and health rules will be verified throughout the examination. Any serious violation of these rules will result in termination of the examination and in failure.

Comments

Whipped Rising Batters

Code: 909487

Competency 6

Evaluation Specifications for Certification Purposes**Statement of the Competency**

To prepare whipped rising batters.

Elements Retained	Indicators	Evaluation Criteria	Mark
Prepare a whipped rising batter: • foamy type • creamy type • liquid type	Observance of recipe	• Accurate weighing and measuring of ingredients	5
		• Correct application of method for preparing choux pastry	10
	Handling of batter	• Correct handling of choux pastry	15
Bake the whipped rising batter.	Baking of batter	• Correct baking of products	10
Prepare a whipped rising batter: • foamy type • creamy type • liquid type	Observance of recipe	• Accurate weighing and measuring of ingredients	5
		• Correct application of method for preparing a génoise	10
Bake the whipped rising batter.	Baking of batter	• Correct baking of product	5
	Product in conformity with requirements	• Génoise in conformity with quality criteria	10
Prepare a whipped rising batter: • foamy type • creamy type • liquid type	Observance of recipe	• Accurate weighing and measuring of ingredients	5
		• Correct application of method for preparing a pâte à succès	10
	Handling of batter	• Proper handling of succès	10

Elements Retained	Indicators	Evaluation Criteria	Mark
Bake the whipped rising batter.	Baking of batter	<ul style="list-style-type: none">• Correct baking of products	5
Minimum performance standard:	80 marks		
Pass/Fail condition:	Food-related hygiene and health rules must be observed.		

Whipped Rising Batters

Code: 909487

Competency 6

Description of the Examination

1. General Information

The purpose of the examination is to evaluate the students' ability to prepare whipped rising batters. The examination should last no longer than five hours. Ten students may be evaluated at a time, depending on the availability of equipment.

2. Procedure

To demonstrate the required competency, students will undergo a practical examination divided into three parts:

Part I: Prepare six éclairs, six cream puffs and a large Paris-Brest

Part II: Prepare a génoise for a mould approximately 9 inches in diameter

Part III: Prepare a dozen succès approximately 6 centimetres in diameter

3. Materials

A workstation, and equipment and accessories commonly found in a pastry lab

4. Special Instructions

Course notes are not allowed, but recipes will be provided. Each product will be evaluated separately. Students who fail part of the examination need only redo that part.

Whipped Rising Batters

Code: 909487

Competency 6

Evaluation Form

Student's name: _____

School: _____

Permanent code: _____	Result	
	Pass <input type="checkbox"/>	Fail <input type="checkbox"/>

Date: _____

Teacher's signature: _____

Observations

	Yes	No	Result
Part I: CHOUX PASTRY			
1. Observance of recipe			
1.1 Accurate weighing and measuring of ingredients			0 or 5
1.2 Correct application of method for preparing choux pastry			0 or 10
2. Handling of batter			
2.1 Correct handling of choux pastry:			0 or 15
• uniform shape	<input type="checkbox"/>	<input type="checkbox"/>	
• appropriate size	<input type="checkbox"/>	<input type="checkbox"/>	
• correct application of egg wash	<input type="checkbox"/>	<input type="checkbox"/>	
• uniform lines	<input type="checkbox"/>	<input type="checkbox"/>	
(Tolerance: one error)			
3. Baking of batter			
3.1 Correct baking of products:			0 or 10
• correct baking temperatures	<input type="checkbox"/>	<input type="checkbox"/>	
• correct baking times	<input type="checkbox"/>	<input type="checkbox"/>	
Total: _____			/40

Part II: GÉNOISE

4. Observance of recipe			
4.1 Accurate weighing and measuring of ingredients			0 or 5
4.2 Correct application of method for preparing a génoise			0 or 10

Observations

	Yes	No	Result
5. Baking of batter			
5.1 Correct baking of product:			0 or 5
• correct baking temperatures	<input type="checkbox"/>	<input type="checkbox"/>	
• correct baking times	<input type="checkbox"/>	<input type="checkbox"/>	
6. Product in conformity with requirements			
6.1 Génoise in conformity with quality criteria:			0 or 10
• colour	<input type="checkbox"/>	<input type="checkbox"/>	
• rising	<input type="checkbox"/>	<input type="checkbox"/>	
• texture	<input type="checkbox"/>	<input type="checkbox"/>	
			Total: _____ /30

Part III: SUCCÈS

7. Observance of recipe			
7.1 Accurate weighing and measuring of ingredients			0 or 5
7.2 Correct application of method for preparing a pâte à succès			0 or 10
8. Handling of batter			
8.1 Proper handling of succès:			0 or 10
• uniform shape	<input type="checkbox"/>	<input type="checkbox"/>	
• appropriate size	<input type="checkbox"/>	<input type="checkbox"/>	
9. Baking of batter			
9.1 Correct baking of products:			0 or 5
• correct baking temperatures	<input type="checkbox"/>	<input type="checkbox"/>	
• correct baking times	<input type="checkbox"/>	<input type="checkbox"/>	
• appropriate colour	<input type="checkbox"/>	<input type="checkbox"/>	
			Total: _____ /30

Minimum performance standard: 80 marks

Suggested breakdown of marks

Part I: 30 marks out of 40

Part II: 25 marks out of 30

Part III: 25 marks out of 30

Pass/Fail condition:

Observance of food-related hygiene and health rules will be verified throughout the examination. Any serious violation of these rules will result in termination of the examination and in failure.

Comments

Puff Pastry Products

Code: 909355

Competency 7

Evaluation Specifications for Certification Purposes**Statement of the Competency**

To prepare puff pastry products.

Elements Retained	Indicators	Evaluation Criteria	Mark
Prepare a puff pastry.	Observance of recipe	• Accurate weighing and measuring of ingredients	5
		• Appropriate consistency of dough	10
	Application of method for preparing puff pastry	• Correct incorporation of fat	5
		• Correct application of <i>tourage</i> (folding and rolling) technique	10
		• Observance of rest time	5
Prepare products.	Storage of dough rolls	• Appropriate packaging of the puff pastry	5
		• Correct separation of products	15
Finish the products.	Application of method for preparing products	• Correct shaping technique	15
		Baking of products	• Appropriate arrangement of products on baking tray
• Observance of required rest time before baking the products	5		
• Observance of baking conditions	5		
Finish the products.	Products in conformity with requirements	• Presence of qualities required for a plain puff pastry product	5
		• Presence of qualities required for a filled puff pastry product	5
		• Presence of qualities required for a sweet puff pastry product	5

Elements Retained	Indicators	Evaluation Criteria	Mark
Minimum performance standard:	80 marks		
Pass/Fail condition:	Food-related hygiene and health rules must be observed.		

Puff Pastry Products

Code: 909355

Competency 7

Description of the Examination

1. General Information

The purpose of the examination is to evaluate the students' ability to prepare puff pastry products. The examination should last no longer than 4 hours 30 minutes. Ten students may be evaluated at a time, depending on the availability of equipment.

2. Procedure

To demonstrate the required competency, students will undergo a practical examination that will take place at two separate times. On the first day, students will prepare the puff pastry, allowing the required rest time. On the second day, they will divide their dough to make a dozen of each product. It is suggested that students prepare vol-au-vents, filled turnovers and palmiers.

The filling for the turnovers will be prepared in advance and will not be evaluated.

3. Materials

A workstation, and equipment and accessories commonly found in a pastry lab

4. Special Instructions

Course notes are not allowed, but the recipe for puff pastry will be provided.

Puff Pastry Products

Code: 909355

Competency 7

Evaluation Form

Student's name: _____

School: _____

Permanent code: _____	Result	
	Pass <input type="checkbox"/>	Fail <input type="checkbox"/>

Date: _____

Teacher's signature: _____

Observations

	Yes	No	Result
1. Observance of recipe			
1.1 Accurate weighing and measuring of ingredients			0 or 5
2. Application of method for preparing puff pastry			
2.1 Appropriate consistency of dough			0 or 10
2.2 Correct incorporation of fat			0 or 5
2.3 Correct application of <i>tourage</i> (folding and rolling technique)			0 or 10
2.4 Observance of rest time			0 or 5
3. Storage of dough rolls			
3.1 Appropriate packaging of the puff pastry:			0 or 5
• proper wrapping	<input type="checkbox"/>	<input type="checkbox"/>	
• proper refrigeration	<input type="checkbox"/>	<input type="checkbox"/>	
4. Application of method for preparing products			
4.1 Correct separation of products:			0 or 15
• plain puff pastry	<input type="checkbox"/>	<input type="checkbox"/>	
• filled puff pastry	<input type="checkbox"/>	<input type="checkbox"/>	
• sweet puff pastry	<input type="checkbox"/>	<input type="checkbox"/>	
4.2 Correct shaping technique:			0 or 15
• plain puff pastry	<input type="checkbox"/>	<input type="checkbox"/>	
• filled puff pastry	<input type="checkbox"/>	<input type="checkbox"/>	
• sweet puff pastry	<input type="checkbox"/>	<input type="checkbox"/>	
5. Baking of products			
5.1 Appropriate arrangement of products on baking tray			0 or 5
5.2 Observance of required rest time before baking the products			0 or 5
5.3 Observance of baking conditions:			0 or 5
• correct baking temperature	<input type="checkbox"/>	<input type="checkbox"/>	
• sufficient baking time	<input type="checkbox"/>	<input type="checkbox"/>	

Observations

	Yes	No	Result
6. Products in conformity with requirements			
6.1 Presence of qualities required for a plain puff pastry product:			0 or 5
• uniform products	<input type="checkbox"/>	<input type="checkbox"/>	
• sufficient rising	<input type="checkbox"/>	<input type="checkbox"/>	
6.2 Presence of qualities required for a filled puff pastry product:			0 or 5
• complete sealing	<input type="checkbox"/>	<input type="checkbox"/>	
• sufficient amount of filling	<input type="checkbox"/>	<input type="checkbox"/>	
• sufficient rising	<input type="checkbox"/>	<input type="checkbox"/>	
6.3 Presence of qualities required for a sweet puff pastry product:			0 or 5
• correct caramelization	<input type="checkbox"/>	<input type="checkbox"/>	
• sufficient rising	<input type="checkbox"/>	<input type="checkbox"/>	
			Total: /100

Minimum performance standard: 80 marks

Pass/Fail condition: Observance of food-related hygiene and health rules will be verified throughout the examination. Any serious violation of these rules will result in termination of the examination and in failure.

Comments

Petits Fours Secs

Code: 909363

Competency 8

Evaluation Specifications for Certification Purposes**Statement of the Competency**

To prepare petits fours secs.

Elements Retained	Indicators	Evaluation Criteria	Mark
Prepare petits fours secs: <ul style="list-style-type: none"> • mixed • whipped with dry ingredients • whipped with semiliquid ingredients • creamed 	Observance of recipes	<ul style="list-style-type: none"> • Accurate weighing and measuring of ingredients 	5
	Application of methods for preparing the mixture	<ul style="list-style-type: none"> • Observance of steps involved in preparing the mixture for mixed petits fours 	10
		<ul style="list-style-type: none"> • Observance of steps involved in preparing the mixture for petits fours whipped with dry ingredients 	10
		<ul style="list-style-type: none"> • Observance of steps involved in preparing the mixture for creamed petits fours 	10
Finish the petits fours secs.	Preparation of the mixture for baking	<ul style="list-style-type: none"> • Correct piping of mixture for mixed petits fours 	10
		<ul style="list-style-type: none"> • Correct piping of mixture for petits fours whipped with dry ingredients 	10
		<ul style="list-style-type: none"> • Correct piping of mixture for creamed petits fours 	10
Finish the petits fours secs.	Observance of baking conditions	<ul style="list-style-type: none"> • Correct baking temperature for each type of petit four sec 	10
		<ul style="list-style-type: none"> • Correct baking time for the petits fours secs 	10
	Application of methods for finishing the petits fours secs	<ul style="list-style-type: none"> • Careful finishing of the petits fours secs 	10

Elements Retained	Indicators	Evaluation Criteria	Mark
	Storage of petits fours secs	<ul style="list-style-type: none">• Appropriate processing depending on the type of product	5

Minimum performance standard: 85 marks

Pass/Fail condition: Food-related hygiene and health rules must be observed.

Petits Fours Secs

Code: 909363

Competency 8

Description of the Examination

1. General Information

The purpose of the examination is to evaluate the students' ability to prepare petits fours secs. The examination should last no longer than three hours. Ten students may be evaluated at a time, depending on the availability of equipment.

2. Procedure

To demonstrate the required competency, students will undergo a practical examination consisting in preparing three different types of petits fours: mixed, whipped with dry ingredients and creamed. It is suggested that students prepare almond tuiles, *bâtons de maréchaux* and sablés.

Students are required to make a dozen of each type of petit four.

Finishing products will be prepared in advance and will not be evaluated.

3. Materials

A workstation, and equipment and accessories commonly found in a pastry lab

4. Special Instructions

Course notes are not allowed, but recipes will be provided.

Petits Fours Secs

Code: 909363

Competency 8

Evaluation Form

Student's name: _____

School: _____

Permanent code: _____

Result

Pass

Fail

Date: _____

Teacher's signature: _____

Observations

	Yes	No	Result
1. Observance of recipes			
1.1 Accurate weighing and measuring of ingredients			0 or 5
2. Application of methods for preparing the mixture			
2.1 Observance of steps involved in preparing the mixture for mixed petits fours			0 or 10
2.2 Observance of steps involved in preparing the mixture for petits fours whipped with dry ingredients			0 or 10
2.3 Observance of steps involved in preparing the mixture for creamed petits fours			0 or 10
3. Preparation of the mixture for baking			
3.1 Correct piping of mixture for mixed petits fours:			0 or 10
• size of products in conformity with requirements	<input type="checkbox"/>	<input type="checkbox"/>	
• uniform products	<input type="checkbox"/>	<input type="checkbox"/>	
• appropriate arrangement of products on baking tray	<input type="checkbox"/>	<input type="checkbox"/>	
3.2 Correct piping of mixture for petits fours whipped with dry ingredients:			0 or 10
• size of products in conformity with requirements	<input type="checkbox"/>	<input type="checkbox"/>	
• uniform products	<input type="checkbox"/>	<input type="checkbox"/>	
• arrangement of products in straight line on baking tray	<input type="checkbox"/>	<input type="checkbox"/>	
3.3 Correct piping of mixture for creamed petits fours:			0 or 10
• size of products in conformity with requirements	<input type="checkbox"/>	<input type="checkbox"/>	
• uniform products	<input type="checkbox"/>	<input type="checkbox"/>	
• arrangement of products in straight line on baking tray	<input type="checkbox"/>	<input type="checkbox"/>	

Observations

	Yes	No	Result
4. Observance of baking conditions			
4.1 Correct baking temperature for each type of petit four sec:			0 or 10
• mixed	<input type="checkbox"/>	<input type="checkbox"/>	
• whipped with dry ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
• creamed	<input type="checkbox"/>	<input type="checkbox"/>	
4.2 Correct baking time for the petits fours secs:			0 or 10
• mixed	<input type="checkbox"/>	<input type="checkbox"/>	
• whipped with dry ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
• creamed	<input type="checkbox"/>	<input type="checkbox"/>	
5. Application of methods for finishing the petits fours secs			
5.1 Careful finishing of the petits fours secs:			0 or 10
• absence of smears	<input type="checkbox"/>	<input type="checkbox"/>	
6. Storage of petits fours secs			
6.1 Appropriate processing depending on the type of product			0 or 5

Total: _____ /100

Minimum performance standard: 80 marks

Pass/Fail condition: Observance of food-related hygiene and health rules will be verified throughout the examination. Any serious violation of these rules will result in termination of the examination and in failure.

Comments

Decoration of Pastries

Code: 909374

Competency 9

Evaluation Specifications for Certification Purposes**Statement of the Competency**

To decorate pastries.

Elements Retained	Indicators	Evaluation Criteria	Mark
Define a concept for a pastry decoration.	Selection of decoration motifs and colours	• Selection of decoration motifs appropriate to the client's order	10
		• Selection of colours according to the theme	5
Illustrate the concept for the decoration in a sketch.	Representation of the whole pastry and the decorations	• Sketch representing the whole pastry	15
		• Observance of proportions among the decorative elements	10
		• Harmonious combination of shapes	5
Decorate the pastry.	Application of decorating and finishing techniques	• Correct use of a pastry cone	15
		• Correct use of a pastry bag	15
		• Faithful reproduction of figures and decoration motifs	10
Present the pastry.	Presentation of the pastry	• Careful finishing	10
		• Attractive presentation	5

Minimum performance standard: 80 marks

Pass/Fail condition: Food-related hygiene and health rules must be observed.

Competency 9

Description of the Examination

1. General Information

The purpose of the examination is to evaluate the students' ability to decorate pastries. The examination should last no longer than 4 hours 30 minutes. Ten students may be evaluated at a time, depending on the availability of equipment.

2. Procedure

To demonstrate the required competency, students will undergo a practical examination that first consists in sketching the whole pastry and the decorations. Students will be informed of the theme in advance.

Then, students will be required to decorate a pastry with the decorations given to them and using a pastry cone and bag. The basic preparations, such as génoise, creams, almond pastes and icings will be prepared in advance.

3. Materials

A workstation, equipment and accessories commonly used for decorating pastry, and a presentation stand

4. Special Instructions

Course notes are not allowed.

Decoration of Pastries	Code: 909374
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Competency 9

Evaluation Form

Student's name: _____

School: _____

Permanent code: _____

Result

Pass

Fail

Date: _____

Teacher's signature: _____

Observations

	Yes	No	Result
1. Selection of decoration motifs and colours			
1.1 Selection of decoration motifs appropriate to the client's order			0 or 10
1.2 Selection of colours according to the theme			0 or 5
2. Representation of the whole pastry and the decorations			
2.1 Sketch representing the whole pastry			0 or 15
2.2 Observance of proportions among the decorative elements			0 or 10
2.3 Harmonious combination of shapes			0 or 5
3. Application of decorating and finishing techniques			
3.1 Correct use of a pastry cone			0 or 15
3.2 Correct use of a pastry bag			0 or 15
3.3 Faithful reproduction of figures and decoration motifs			0 or 10
4. Presentation of the pastry			
4.1 Careful finishing			0 or 10
4.2 Attractive presentation			0 or 5
Total: _____ /100			

Minimum performance standard: 80 marks

Pass/Fail condition: Observance of food-related hygiene and health rules will be verified throughout the examination. Any serious violation of these rules will result in termination of the examination and in failure.

Comments

Traditional Entremets

Code: 909387

Competency 10

Evaluation Specifications for Certification Purposes**Statement of the Competency**

To prepare traditional entremets.

Elements Retained	Indicators	Evaluation Criteria	Mark
Prepare the entremets.	Assembly of entremets	• Uniform cutting of cake	5
		• Uniform filling of the different biscuit layers	5
		• Observance of requirements for masking the cake	15
Finish the entremets.	Application of decorating and finishing techniques	• Careful finishing of cake	20
		• Correct application of cursive script	10
Prepare the entremets.	Assembly of entremets	• Correct filling of layers of the entremets	10
		• Observance of requirements for assembling the entremets	15
	Application of decorating and finishing techniques	• Careful finishing of the entremets	15
		• Observance of original characteristics of the traditional entremets	5

Minimum performance standard: 80 marks

Pass/Fail condition: Hygiene, health and safety rules must be observed.

Traditional Entremets

Code: 909387

Competency 10

Description of the Examination

1. General Information

The purpose of the examination is to evaluate the students' ability to prepare traditional entremets. The examination should last no longer than five hours. Ten students may be evaluated at a time, depending on the availability of equipment.

2. Procedure

To demonstrate the required competency, students will undergo a practical examination divided into two parts. The students will assemble and decorate two traditional entremets, including a special occasion cake. It is suggested that students prepare a traditional birthday cake as well as a Black Forest cake, a Swiss cake, a Boston cream pie, a millefeuille or another entremets of equal difficulty.

The mise en place for the biscuits, syrups and creams will be prepared in advance and will not be evaluated.

The decoration of the cake will involve a floral composition in buttercream as well as the inscription *Happy Birthday* written with a pastry cone and decorating gel.

The traditional entremets will be presented to the examiner on a platter with paper doilies.

3. Materials

A workstation, equipment and accessories commonly found in a pastry lab, and presentation platters with paper doilies

4. Special Instructions

Course notes are not allowed. Each product will be evaluated separately. Students who fail part of the examination need only redo that part.

Observance of hygiene, health and safety rules will be verified throughout the examination. Any serious violation of these rules will result in termination of the examination and in failure.

Traditional Entremets

Code: 909387

Competency 10

Evaluation Form

Student's name: _____

School: _____

Permanent code: _____

Result

Pass Fail

Date: _____

Teacher's signature: _____

Observations

	Yes	No	Result
Part I: SPECIAL OCCASION CAKE			
1. Assembly of entremets			
1.1 Uniform cutting of cake			0 or 5
1.2 Uniform filling of the different biscuit layers:			0 or 5
• appropriate density of soaking syrup	<input type="checkbox"/>	<input type="checkbox"/>	
• efficient use of cream	<input type="checkbox"/>	<input type="checkbox"/>	
1.3 Observance of requirements for masking the cake:			0 or 15
• clean edges/sides	<input type="checkbox"/>	<input type="checkbox"/>	
• complete masking	<input type="checkbox"/>	<input type="checkbox"/>	
• straightness of assembly	<input type="checkbox"/>	<input type="checkbox"/>	
2. Application of decorating and finishing techniques			
2.1 Careful finishing of cake:			0 or 20
• aesthetic quality of buttercream roses	<input type="checkbox"/>	<input type="checkbox"/>	
• uniform/even borders	<input type="checkbox"/>	<input type="checkbox"/>	
• correct arrangement of decoration motifs	<input type="checkbox"/>	<input type="checkbox"/>	
• harmony of colours	<input type="checkbox"/>	<input type="checkbox"/>	
2.2 Correct application of cursive script			0 or 10
Total: _____			/55

Observations

	Yes	No	Result
Part II: TRADITIONAL ENTREMETS			
3. Assembly of entremets			
3.1 Correct filling of layers of the entremets:			0 or 10
• incorporation of the right amount of filling	<input type="checkbox"/>	<input type="checkbox"/>	
• uniform layers	<input type="checkbox"/>	<input type="checkbox"/>	
3.2 Observance of requirements for assembling the entremets:			0 or 15
• clean edges/sides	<input type="checkbox"/>	<input type="checkbox"/>	
• straightness of assembly	<input type="checkbox"/>	<input type="checkbox"/>	
4. Application of decorating and finishing techniques			
4.1 Careful finishing of the entremets:			0 or 15
• correct arrangement of decoration motifs	<input type="checkbox"/>	<input type="checkbox"/>	
• clean finishing	<input type="checkbox"/>	<input type="checkbox"/>	
4.2 Observance of original characteristics of the traditional entremets			0 or 5
			Total: _____ /45

Minimum performance standard: 80 marks

Suggested breakdown of marks

Part I: 45 marks out of 55

Part II: 35 marks out of 45

Pass/Fail condition: Hygiene, health and safety rules must be observed.

Comments

Small Fancy Cakes and Petits Fours Frais

Code: 909477

Competency 11

Evaluation Specifications for Certification Purposes**Statement of the Competency**

To make small fancy cakes and petits fours frais.

Elements Retained	Indicators	Evaluation Criteria	Mark
Prepare the mise en place.	Application of preparation methods	• Correct handling of miniature choux pastries	10
		• Correct preparation of tartlets	5
		• Correct baking of products	5
Prepare the pastries.	Application of preparation methods	• Correct filling of petits fours	5
		• Correct assembly of tartlets	10
		• Correct application of technique for icing the petits fours	10
		• Small fancy cakes correctly prepared	10
Finish the pastries.	Application of decorating and finishing techniques	• Careful decoration of petits fours using a pastry cone	10
		• Careful decoration of small fancy cakes using a pastry bag	10
		• Correct application of finishing elements	5
		• Uniform appearance of pastries	10
Present the pastries.	Presentation of pastries	• Attractive presentation of petits fours on the platter	10

Minimum performance standard: 80 marks

Pass/Fail condition: Food-related hygiene and health rules must be observed.

Small Fancy Cakes and Petits Fours Frais

Code: 909477

Competency 11

Description of the Examination

1. General Information

The purpose of the examination is to evaluate the students' ability to make small fancy cakes and petits fours frais. The examination should last no longer than six hours. Ten students may be evaluated at a time, depending on the availability of equipment.

2. Procedure

To demonstrate the required competency, students will undergo a practical examination that consists in preparing an assortment of petits fours frais using choux pastry, tartlets made with buttercream, a dozen small fancy cakes decorated with a pastry cone, etc. The génoise and the creams required will be prepared in advance and will not be evaluated.

Students are required to present the petits fours on a platter in an original and balanced manner.

The examination may be divided into two steps, where the mise en place of the petits fours is done the day before.

3. Materials

A workstation, equipment and accessories commonly found in a pastry lab, and a presentation platter

4. Special Instructions

Course notes are not allowed.

Small Fancy Cakes and Petits Fours Frais

Code: 909477

Competency 11

Evaluation Form

Student's name: _____

School: _____

Permanent code: _____

Result

Pass Fail

Date: _____

Teacher's signature: _____

Observations

	Yes	No	Result
1. Application of preparation methods			
1.1 Correct handling of miniature choux pastries:			0 or 10
• appropriate sizes	<input type="checkbox"/>	<input type="checkbox"/>	
• uniform shapes	<input type="checkbox"/>	<input type="checkbox"/>	
1.2 Correct preparation of tartlets:			0 or 5
• correct rolling out	<input type="checkbox"/>	<input type="checkbox"/>	
• sufficient filling	<input type="checkbox"/>	<input type="checkbox"/>	
1.3 Correct baking of products:			0 or 5
• small choux pastries	<input type="checkbox"/>	<input type="checkbox"/>	
• tartlets	<input type="checkbox"/>	<input type="checkbox"/>	
2. Application of preparation methods			
2.1 Correct filling of petits fours			0 or 5
2.2 Correct assembly of tartlets			0 or 10
2.3 Correct application of technique for icing the petits fours:			0 or 10
• small choux pastries	<input type="checkbox"/>	<input type="checkbox"/>	
• tartlets	<input type="checkbox"/>	<input type="checkbox"/>	
2.4 Small fancy cakes correctly prepared:			0 or 10
• correct assembly	<input type="checkbox"/>	<input type="checkbox"/>	
• correct cutting	<input type="checkbox"/>	<input type="checkbox"/>	
• correct masking	<input type="checkbox"/>	<input type="checkbox"/>	

Observations

	Yes	No	Result
3. Application of decorating and finishing techniques			
3.1 Careful decoration of petits fours using a pastry cone:			0 or 10
• small choux pastries	<input type="checkbox"/>	<input type="checkbox"/>	
• tartlets	<input type="checkbox"/>	<input type="checkbox"/>	
3.2 Careful decoration of small fancy cakes using a pastry bag			0 or 10
3.3 Correct application of finishing elements:			0 or 5
• small choux pastries	<input type="checkbox"/>	<input type="checkbox"/>	
• tartlets	<input type="checkbox"/>	<input type="checkbox"/>	
• small fancy cakes	<input type="checkbox"/>	<input type="checkbox"/>	
3.4 Uniform appearance of pastries:			0 or 10
• petits fours	<input type="checkbox"/>	<input type="checkbox"/>	
• small fancy cakes	<input type="checkbox"/>	<input type="checkbox"/>	
4. Presentation of pastries			
4.1 Attractive presentation of petits fours on the platter:			0 or 10
• balanced shapes	<input type="checkbox"/>	<input type="checkbox"/>	
• harmony of colours	<input type="checkbox"/>	<input type="checkbox"/>	

Total: _____ /100

Minimum performance standard: 80 marks

Pass/Fail condition: Observance of food-related hygiene and health rules will be verified throughout the examination. Any serious violation of these rules will result in termination of the examination and in failure.

Comments

Additional Decorations

Code: 909395

Competency 12

Evaluation Specifications for Certification Purposes**Statement of the Competency**

To prepare additional decorations.

Elements Retained	Indicators	Evaluation Criteria	Mark
Plan the preparation of additional decorations.	Determination of decorative elements to be prepared	<ul style="list-style-type: none"> • Selection of decorative elements in accordance with the theme 	5
	Preparation of tools and accessories	<ul style="list-style-type: none"> • Appropriate selection of accessories in accordance with the decorative elements to be prepared 	5
		<ul style="list-style-type: none"> • Correct oiling of tools and accessories used for working with nougatine 	5
Prepare the mise en place.	Application of methods for making basic preparations	<ul style="list-style-type: none"> • Rigorous observance of instructions for cooking the nougatine 	10
		<ul style="list-style-type: none"> • Nougatine correctly rolled out 	5
		<ul style="list-style-type: none"> • Clean cutting of the nougatine 	5
		<ul style="list-style-type: none"> • Appropriate colour of the almond paste in accordance with the decoration 	10
		<ul style="list-style-type: none"> • Appropriate consistency of the royal icing according to its use 	5
Form decorative elements.	Application of methods for preparing decorative elements	<ul style="list-style-type: none"> • Almond paste shaped in conformity with models to be reproduced 	15
		<ul style="list-style-type: none"> • Correct assembly of decorative elements made with nougatine 	10
		<ul style="list-style-type: none"> • Correct application of royal icing 	10
		<ul style="list-style-type: none"> • Correct use of tools and equipment 	5

Elements Retained	Indicators	Evaluation Criteria	Mark
	Demonstration of sense of aesthetics	<ul style="list-style-type: none">• Aesthetic presentation of the decorative elements	10

Minimum performance standard: 80 marks

Pass/Fail condition: Food-related hygiene and health rules must be observed.

Additional Decorations

Code: 909395

Competency 12

Description of the Examination

1. General Information

The purpose of the examination is to evaluate the students' ability to prepare additional decorations. The examination should last no longer than 4 hours 30 minutes. Ten students may be evaluated at a time, depending on the availability of equipment.

2. Procedure

To demonstrate the required competency, students will undergo a practical examination that consists in preparing a nougatine stand and figures out of almond paste. The piece will be finished and decorated with royal icing, according to the theme chosen by the student or assigned to him or her. The students will have previously been asked to produce sketches, but these will not be evaluated. The examiner will evaluate the feasibility of the decorations and will use the sketches to verify the quality of the reproduction of the models.

Students will present the decorations on a platter. The examiner will take into account the aesthetic quality of the presentation, both in terms of balance and harmony of colours.

3. Materials

A workstation, equipment and accessories commonly found in a pastry lab, as well as a presentation platter and paper doilies

4. Special Instructions

Course notes are not allowed, but the recipe for the nougatine will be provided. Students may refer to their sketch throughout the examination.

Additional Decorations

Code: 909395

Competency 12

Evaluation Form

Student's name: _____

School: _____

Permanent code: _____

Result

Pass

Fail

Date: _____

Teacher's signature: _____

Observations

	Yes	No	Result
1. Determination of decorative elements to be prepared			
1.1 Selection of decorative elements in accordance with the theme			0 or 5
2. Preparation of tools and accessories			
2.1 Appropriate selection of accessories in accordance with the decorative elements to be prepared			0 or 5
2.2 Correct oiling of tools and accessories used for working with nougatine			0 or 5
3. Application of methods for making basic preparations			
3.1 Rigorous observance of instructions for cooking the nougatine:			0 or 10
• observance of steps involved in cooking the nougatine	<input type="checkbox"/>	<input type="checkbox"/>	
• achievement of the required colour	<input type="checkbox"/>	<input type="checkbox"/>	
3.2 Nougatine correctly rolled out			0 or 5
3.3 Clean cutting of the nougatine			0 or 5
3.4 Appropriate colour of the almond paste in accordance with the decoration			0 or 10
3.5 Appropriate consistency of the royal icing according to its use			0 or 5
4. Application of methods for preparing decorative elements			
4.1 Almond paste shaped in conformity with models to be reproduced			0 or 15
4.2 Correct assembly of decorative elements made with nougatine:			0 or 10
• correct arrangement of decorative elements	<input type="checkbox"/>	<input type="checkbox"/>	
• absence of caramel drips	<input type="checkbox"/>	<input type="checkbox"/>	
4.3 Correct application of royal icing:			0 or 10
• uniform motifs	<input type="checkbox"/>	<input type="checkbox"/>	
• fine lines	<input type="checkbox"/>	<input type="checkbox"/>	
• clean decorations	<input type="checkbox"/>	<input type="checkbox"/>	
4.4 Correct use of tools and equipment			0 or 5

5. Demonstration of sense of aesthetics

5.1 Aesthetic presentation of the decorative elements:

- balanced arrangement of elements on the stand
- harmony of colours
- clean presentation

<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>

0 or 10

Total: _____ /100

Minimum performance standard: 80 marks

Pass/Fail condition:

Observance of food-related hygiene and health rules will be verified throughout the examination. Any serious violation of these rules will result in termination of the examination and in failure.

Comments

Competency 13

Evaluation Specifications for Certification Purposes

Statement of the Competency

To prepare chocolate products.

Elements Retained	Indicators	Evaluation Criteria	Mark
Prepare the mise en place.	Observance of directions concerning the crystallization curve	• Correct application of method for tempering the coating	5
		• Correct achievement of the crystallization curve	15
	Application of methods for making centres	• Correct making of centres	10
Make the moulds for chocolate subjects and candies.	Application of the method for pouring the coating	• All coating operations carried out properly	10
Make moulded chocolate candies.	Application of methods for making moulded chocolate candies	• Appropriate quantity of ganache	5
		• Correct closing of moulds	5
Make coated and dipped chocolate candies.	Application of methods for making dipped chocolate candies	• Uniform cutting of chocolate	10
		• Correct application of dipping methods	10
Produce decorative elements in chocolate.	Application of methods for making traditional decorative elements	• Correct preparation of chocolate cigarettes	10
		Products in conformity with requirements	• Shiny, spot-free chocolates
		• Appropriate thickness of coating	5
		• Adequate presentation of chocolate products	5
		• Taste as expected	5

Elements Retained	Indicators	Evaluation Criteria	Mark
Minimum performance standard:	85 marks		
Pass/Fail condition:	Food-related hygiene and health must be observed.		

Description of the Examination

1. General Information

The purpose of the examination is to evaluate the students' ability to prepare chocolate products. The examination should last no longer than 4 hours 30 minutes. Ten students may be evaluated at a time, depending on the availability of equipment.

2. Procedure

To demonstrate the required competency, students will undergo a practical examination that consists in preparing approximately 10 moulded chocolate candies, dipped chocolate candies and chocolate cigarettes using dark or milk chocolate.

The chocolates to be dipped will be prepared in advance.

The students will give the examiner the test paper used for the crystallization.

3. Materials

A tray for moulded chocolates, a medium-size mould, tools and equipment commonly found in a pastry lab, and a presentation platter

4. Special Instructions

Course notes are not allowed, but recipes for the centres and the temperatures for the crystallization curve will be provided.

Chocolate Products

Code: 909405

Competency 13

Evaluation Form

Student's name: _____

School: _____

Permanent code: _____

Result

Pass

Fail

Date: _____

Teacher's signature: _____

Observations

	Yes	No	Result
1. Observance of directions concerning the crystallization curve			
1.1 Correct application of method for tempering the coating			0 or 5
1.2 Correct achievement of the crystallization curve:			0 or 15
• correct application of the tabling technique	<input type="checkbox"/>	<input type="checkbox"/>	
• maintenance of temperature	<input type="checkbox"/>	<input type="checkbox"/>	
• positive test paper	<input type="checkbox"/>	<input type="checkbox"/>	
2. Application of methods for making centres			
2.1 Correct making of centres:			0 or 10
• for moulded chocolate candies	<input type="checkbox"/>	<input type="checkbox"/>	
• for dipped chocolate candies	<input type="checkbox"/>	<input type="checkbox"/>	
3. Application of the method for pouring the coating			
3.1 All coating operations carried out properly			0 or 10
4. Application of methods for making moulded chocolate candies			
4.1 Appropriate quantity of ganache			0 or 5
4.2 Correct closing of moulds			0 or 5
5. Application of methods for making dipped chocolate candies			
5.1 Uniform cutting of chocolate:			0 or 10
• uniform size	<input type="checkbox"/>	<input type="checkbox"/>	
• clean cut	<input type="checkbox"/>	<input type="checkbox"/>	
5.2 Correct application of dipping methods:			0 or 10
• <i>chablonnage</i> (coating with melted chocolate)	<input type="checkbox"/>	<input type="checkbox"/>	
• dipping method	<input type="checkbox"/>	<input type="checkbox"/>	
• fork-finishing method	<input type="checkbox"/>	<input type="checkbox"/>	

Observations

	Yes	No	Result
6. Application of methods for making traditional decorative elements			
6.1 Correct preparation of chocolate cigarettes			0 or 10
7. Products in conformity with requirements			
7.1 Shiny, spot-free chocolates			0 or 5
7.2 Appropriate thickness of coating			0 or 5
7.3 Adequate presentation of chocolate products			0 or 5
7.4 Taste as expected			0 or 5

Total: _____ /100

Minimum performance standard: 85 marks

Pass/Fail condition:

Observance of food-related hygiene and health rules will be verified throughout the examination. Any serious violation of these rules will result in termination of the examination and in failure.

Comments

Competency 14

Evaluation Specifications for Certification Purposes

Statement of the Competency

To prepare modern entremets.

Elements Retained	Indicators	Evaluation Criteria	Mark
Prepare the mise en place.	Preparation of biscuits	• Correct arrangement of decorative biscuits in the circle	5
		• Precise cutting of interior biscuits	5
	Application of methods for preparing elements of the mise en place	• Correct application of method for preparing the mousse	10
Prepare modern entremets.	Assembly of the entremets	• Careful assembly	15
Finish the entremets.	Product in conformity with requirements	• Quality of the finishing of the entremets	15
Prepare the mise en place.	Preparation of biscuits	• Precise cutting of biscuits	5
		• Correct application of <i>chablonnage</i>	5
	Application of methods for preparing elements of the mise en place	• Correct application of method for preparing the ganache	5
		• Cream correctly flavoured	5
Prepare modern entremets.	Assembly of the entremets	• Careful assembly	15
Finish the entremets.	Product in conformity with requirements	• Quality of the finishing of the entremets	15

Minimum performance standard: 80 marks

Pass/Fail condition: Rules of food-related hygiene and health must be observed.

Modern Entremets

Code: 909416

Competency 14

Description of the Examination

1. General Information

The purpose of the examination is to evaluate the students' ability to prepare modern entremets. The examination should last no longer than five hours. Ten students may be evaluated at a time, depending on the availability of equipment.

2. Procedure

To demonstrate the required competency, students will undergo a practical examination that consists in preparing a mousse-based entremets and an entremets using ganache and cooked sugar buttercream. It is suggested that students prepare a berry and biscuit mousse, an opera cake or another entremets of equal difficulty. The biscuits, syrups and decorations will be prepared in advance and will not be evaluated.

The entremets will be presented to the examiner on a platter.

3. Materials

A workstation, equipment and accessories commonly found in a pastry lab, as well as presentation platters and paper doilies

4. Special Instructions

Course notes are not allowed, but recipes will be provided. Each product will be evaluated separately. Students who fail part of the examination need only redo that part.

Modern Entremets

Code: 909416

Competency 14

Evaluation Form

Student's name: _____

School: _____

Permanent code: _____	Result	
	Pass	Fail
	<input type="checkbox"/>	<input type="checkbox"/>

Date: _____

Teacher's signature: _____

Observations

	Yes	No	Result
Part I: MOUSSE-BASED ENTREMETS			
1. Preparation of biscuits			
1.1 Correct arrangement of decorative biscuits in the circle			0 or 5
1.2 Precise cutting of interior biscuits			0 or 5
2. Application of methods for preparing elements of the mise en place			
2.1 Correct application of method for preparing the mousse			0 or 10
3. Assembly of the entremets			
3.1 Careful assembly:			0 or 15
• determination of the appropriate quantities of the components of the entremets	<input type="checkbox"/>	<input type="checkbox"/>	
• balanced distribution of components	<input type="checkbox"/>	<input type="checkbox"/>	
4. Product in conformity with requirements			
4.1 Quality of the finishing of the entremets:			0 or 15
• uniform icing	<input type="checkbox"/>	<input type="checkbox"/>	
• balanced arrangement of decorative motifs and elements	<input type="checkbox"/>	<input type="checkbox"/>	
• cleanliness of the edges of the entremets	<input type="checkbox"/>	<input type="checkbox"/>	
			Total: _____ /50

Part II: ENTREMETS USING GANACHE AND BUTTERCREAM

5. Preparation of biscuits			
5.1 Precise cutting of biscuits			0 or 5
5.2 Correct application of <i>chablonnage</i>			0 or 5

Observations

	Yes	No	Result
6. Application of methods for preparing elements of the mise en place			
6.1 Correct application of method for preparing the ganache			0 or 5
6.2 Cream correctly flavoured			0 or 5
7. Assembly of the entremets			
7.1 Careful assembly:			0 or 15
• determination of the appropriate quantities of the components of the entremets	<input type="checkbox"/>	<input type="checkbox"/>	
• balanced distribution of components	<input type="checkbox"/>	<input type="checkbox"/>	
8. Product in conformity with requirements			
8.1 Quality of the finishing of the entremets:			0 or 15
• uniform icing	<input type="checkbox"/>	<input type="checkbox"/>	
• skillful use of the pastry cone	<input type="checkbox"/>	<input type="checkbox"/>	
• cleanliness of the edges of the entremets	<input type="checkbox"/>	<input type="checkbox"/>	

Total: _____ /50

Minimum performance standard: 80 marks

Suggested breakdown of marks

Part I: 40 marks out of 50

Part II: 40 marks out of 50

Pass/Fail condition:

Observance of food-related hygiene and health rules will be verified throughout the examination. Any serious violation of these rules will result in termination of the examination and in failure.

Comments

Chilled and Frozen Desserts

Code: 909423

Competency 15

Evaluation Specifications for Certification Purposes**Statement of the Competency**

To prepare chilled and frozen desserts.

Elements Retained	Indicators	Evaluation Criteria	Mark
Plan the preparation of chilled and frozen desserts.	Preparation of tools and equipment	• Proper sterilization of moulds and accessories	5
		• Appropriate cooling of containers	5
Prepare chilled and frozen products, such as: <ul style="list-style-type: none"> • ice creams • frozen custard • parfaits • sherbets, etc. 	Application of preparation methods	• Correct application of the method for preparing crème anglaise	15
		• Correct application of the method for preparing a parfait	15
	Application of churning method	• Proper use of an ice-cream maker	15
		• Correct whipping of the frozen custard	10
Finish the chilled and frozen desserts.	Application of work methods	• Proper lining of mould with frozen custard	10
		• Complete filling of lined mould with the parfait	10
		• Correct application of depanning technique	5
		• Finishing appropriate to the type of frozen dessert	10

Minimum performance standard: 80 marks

Pass/Fail condition: Food-related hygiene and health rules must be observed.

Competency 15

Description of the Examination

1. General Information

The purpose of the examination is to evaluate the students' ability to prepare chilled and frozen desserts. The examination should last no longer than three hours. Five students or more may be evaluated at a time, depending on the availability of equipment.

2. Procedure

To demonstrate the required competency, students will undergo a practical examination that consists in preparing a frozen custard and a parfait. It is suggested that students prepare a coffee ice cream bombe.

The examination will be spread over two days to make sure that the flavour of the frozen custard fully develops and that the dessert is completely frozen.

Decorative elements and biscuits will be provided for the examination, and their preparation will not be evaluated.

3. Materials

A workstation, equipment and accessories commonly used to make frozen desserts, a standard table of sherbet densities, and presentation materials

4. Special Instructions

Course notes are not allowed, but the recipe for the frozen custard will be provided.

Chilled and Frozen Desserts

Code: 909423

Competency 15

Evaluation Form

Student's name: _____

School: _____

Permanent code: _____	Result	
	Pass	Fail
	<input type="checkbox"/>	<input type="checkbox"/>

Date: _____

Teacher's signature: _____

Observations

	Yes	No	Result
1. Preparation of tools and equipment			
1.1 Proper sterilization of moulds and accessories			0 or 5
1.2 Appropriate cooling of containers			0 or 5
2. Application of preparation methods			
2.1 Correct application of the method for preparing crème anglaise:			0 or 15
• correct cooking to set the cream	<input type="checkbox"/>	<input type="checkbox"/>	
• correct straining through a chinois sieve	<input type="checkbox"/>	<input type="checkbox"/>	
• correct application of the pasteurization technique	<input type="checkbox"/>	<input type="checkbox"/>	
2.2 Correct application of the method for preparing a parfait:			0 or 15
• observance of recipe	<input type="checkbox"/>	<input type="checkbox"/>	
• proper technique	<input type="checkbox"/>	<input type="checkbox"/>	
• appropriate blending of flavours	<input type="checkbox"/>	<input type="checkbox"/>	
3. Application of churning method			
3.1 Proper use of an ice-cream maker			0 or 15
3.2 Correct whipping of the frozen custard			0 or 10
4. Application of work methods			
4.1 Proper lining of mould with frozen custard			0 or 10
4.2 Complete filling of lined mould with the parfait			0 or 10
4.3 Correct application of depanning technique			0 or 5
4.4 Finishing appropriate to the type of frozen dessert			0 or 10

Total: _____ /100

Observations

Minimum performance standard: 80 marks

Pass/Fail condition: Observance of food-related hygiene and health rules will be verified throughout the examination. Any serious violation of these rules will result in termination of the examination and in failure.

Comments

Brioche and Sweet Breads

Code: 909464

Competency 16

Evaluation Specifications for Certification Purposes**Statement of the Competency**

To prepare brioche and sweet breads.

Elements Retained	Indicators	Evaluation Criteria	Mark
Prepare the leavened pastry dough.	Observance of recipe	<ul style="list-style-type: none"> • Observance of order for adding ingredients 	5
	Application of methods for preparing the dough	<ul style="list-style-type: none"> • Correct application of kneading technique • Observance of rising time 	20 5
Prepare the brioche and sweet breads.	Application of methods for preparing the products	<ul style="list-style-type: none"> • Division of dough pieces in accordance with instructions 	10
		<ul style="list-style-type: none"> • Uniform shaping of pieces 	15
		<ul style="list-style-type: none"> • Steps prior to the final fermentation carried out correctly 	10
Finish the brioche and sweet breads.	Observance of baking conditions	<ul style="list-style-type: none"> • Correct baking temperatures and times 	15
	Arrangement of brioche and breads for refrigeration	<ul style="list-style-type: none"> • Conditions suitable for refrigeration 	5
	Quality of production	<ul style="list-style-type: none"> • Presentation in conformity with requirements 	15

Minimum performance standard: 80 marks

Pass/Fail condition: Food-related hygiene and health rules must be observed.

Competency 16

Description of the Examination

1. General Information

The purpose of the examination is to evaluate the students' ability to prepare brioches and sweet breads. The examination should last no longer than 3 hours 30 minutes. Ten students may be evaluated at a time, depending on the availability of equipment.

2. Procedure

To demonstrate the required competency, students will undergo a practical examination that consists in preparing a variety of brioches and sweet breads. It is suggested that students prepare a dozen *brioche à tête* and a dozen buffet rolls.

In order to observe the rest and fermentation times, the examination should be held over two half-days: the first will be used to prepare the doughs, and the second, to make the brioches and the sweet breads.

3. Materials

A workstation, and equipment and accessories commonly found in a pastry lab

4. Special Instructions

Course notes are not allowed, but the dough recipes will be provided.

Brioches and Sweet Breads

Code: 909464

Competency 16

Evaluation Form

Student's name: _____

School: _____

Permanent code: _____

Date: _____

Teacher's signature: _____

Result	
Pass	Fail
<input type="checkbox"/>	<input type="checkbox"/>

Observations

	Yes	No	Result
1. Observance of recipe			
1.1 Observance of order for adding ingredients			0 or 5
2. Application of methods for preparing the dough			
2.1 Correct application of kneading technique:			0 or 20
• appropriate work method	<input type="checkbox"/>	<input type="checkbox"/>	
• adequate kneading time	<input type="checkbox"/>	<input type="checkbox"/>	
• appropriate temperature of the dough	<input type="checkbox"/>	<input type="checkbox"/>	
Tolerance: A difference of plus or minus two degrees will be allowed.			
2.2 Observance of rising time			0 or 5
3. Application of methods for preparing the products			
3.1 Division of dough pieces in accordance with instructions:			0 or 10
• uniform weight	<input type="checkbox"/>	<input type="checkbox"/>	
• uniform size	<input type="checkbox"/>	<input type="checkbox"/>	
3.2 Uniform shaping of pieces			0 or 15
3.3 Steps prior to the final fermentation carried out correctly:			0 or 10
• correct arrangement of pieces in their respective baking utensils	<input type="checkbox"/>	<input type="checkbox"/>	
• appropriate application of egg wash	<input type="checkbox"/>	<input type="checkbox"/>	
• proper supervision of final proof	<input type="checkbox"/>	<input type="checkbox"/>	
4. Observance of baking conditions			
4.1 Correct baking temperatures and times			0 or 15
5. Arrangement of brioches and breads for refrigeration			
5.1 Conditions suitable for refrigeration			0 or 5
• correct depanning	<input type="checkbox"/>	<input type="checkbox"/>	
• correct arrangement of pieces on racks	<input type="checkbox"/>	<input type="checkbox"/>	

Observations

	Yes	No	Result
6. Quality of production			
6.1 Presentation in conformity with requirements:			0 or 15
• sufficient rising	<input type="checkbox"/>	<input type="checkbox"/>	
• appropriate colour	<input type="checkbox"/>	<input type="checkbox"/>	
• satisfactory texture	<input type="checkbox"/>	<input type="checkbox"/>	
• taste as expected	<input type="checkbox"/>	<input type="checkbox"/>	

Total: _____ /100

Minimum performance standard: 80 marks

Pass/Fail condition: Observance of food-related hygiene and health rules will be verified throughout the examination. Any serious violation of these rules will result in termination of the examination and in failure.

Comments

Competency 17

Evaluation Specifications for Certification Purposes**Statement of the Competency**

To prepare viennoiseries.

Elements Retained	Indicators	Evaluation Criteria	Mark
Prepare leavened puff pastry dough.	Observance of recipe	<ul style="list-style-type: none"> • Accurate weighing and measuring of ingredients 	5
	Application of methods for preparing the dough	<ul style="list-style-type: none"> • Correct application of work techniques 	10
		<ul style="list-style-type: none"> • Observance of rest time 	5
		<ul style="list-style-type: none"> • Sufficient rising of dough, in accordance with the direct fermentation method 	5
Prepare the viennoiseries.	Application of methods for preparing croissants	<ul style="list-style-type: none"> • Correct application of work techniques 	15
Finish the viennoiseries.	Observance of baking conditions	<ul style="list-style-type: none"> • Operations preparatory to baking carried out correctly 	5
		<ul style="list-style-type: none"> • Observance of baking temperatures and times 	5
Prepare leavened puff pastry dough.	Application of methods for preparing the dough	<ul style="list-style-type: none"> • Correct application of work techniques 	10
		<ul style="list-style-type: none"> • Observance of rest time 	5
		<ul style="list-style-type: none"> • Sufficient rising of dough, in accordance with the indirect fermentation method 	5
Prepare the viennoiseries.	Application of methods for preparing Danishes	<ul style="list-style-type: none"> • Correct application of work techniques 	15
	Observance of baking conditions	<ul style="list-style-type: none"> • Operations preparatory to baking carried out correctly 	5
		<ul style="list-style-type: none"> • Observance of baking temperatures and times 	5

Elements Retained	Indicators	Evaluation Criteria	Mark
	Products in conformity with requirements	<ul style="list-style-type: none">• Presentation in conformity with Danishes	5

Minimum performance standard: 80 marks

Pass/Fail condition: Food-related hygiene and health rules must be observed.

Viennoiseries

Code: 909435

Competency 17

Description of the Examination

1. General Information

The purpose of the examination is to evaluate the students' ability to prepare viennoiseries. The examination should last no longer than five hours. Ten students may be evaluated at a time, depending on the availability of equipment.

2. Procedure

To demonstrate the required competency, students will undergo a practical examination that is divided into two parts. They will be required to prepare two types of viennoiseries, one plain and the other filled. The required fillings will be prepared in advance and will not be evaluated.

Part I: Prepare croissants

Part II: Prepare Danishes

Students will present a dozen plain croissants and a dozen Danishes of three different types on a presentation platter.

In order to observe the rest and fermentation times, the examination should be held over two half-days: the first will be used to prepare the doughs, and the second, to make the viennoiseries.

3. Materials

A workstation, and equipment and accessories commonly found in a pastry lab

4. Special Instructions

Course notes are not allowed, but the dough recipes will be provided. Each product will be evaluated separately. Students who fail part of the examination need only redo that part.

Viennoiseries

Code: 909435

Competency 17

Evaluation Form

Student's name: _____

School: _____

Permanent code: _____	Result	
	Pass	Fail
	<input type="checkbox"/>	<input type="checkbox"/>

Date: _____

Teacher's signature: _____

Observations

	Yes	No	Result
Part I: CROISSANTS			
1. Observance of recipe			
1.1 Accurate weighing and measuring of ingredients			0 or 5
2. Application of methods for preparing the dough			
2.1 Correct application of work techniques:			0 or 10
• correct kneading of the dough	<input type="checkbox"/>	<input type="checkbox"/>	
• correct incorporation of butter into the dough pieces	<input type="checkbox"/>	<input type="checkbox"/>	
• appropriate <i>tourage</i> (folding and rolling)	<input type="checkbox"/>	<input type="checkbox"/>	
2.2 Observance of rest time			0 or 5
2.3 Sufficient rising of dough, in accordance with the direct fermentation method			0 or 5
3. Application of methods for preparing croissants			
3.1 Correct application of work techniques:			0 or 15
• dough rolled out to proper thickness	<input type="checkbox"/>	<input type="checkbox"/>	
• uniform division of dough pieces	<input type="checkbox"/>	<input type="checkbox"/>	
• correct shaping of croissants	<input type="checkbox"/>	<input type="checkbox"/>	
4. Observance of baking conditions			
4.1 Operations preparatory to baking carried out correctly:			0 or 5
• application of egg wash	<input type="checkbox"/>	<input type="checkbox"/>	
• sufficient final proof	<input type="checkbox"/>	<input type="checkbox"/>	
4.2 Observance of baking temperatures and times:			0 or 5
• sufficient final rising	<input type="checkbox"/>	<input type="checkbox"/>	
• appropriate colour	<input type="checkbox"/>	<input type="checkbox"/>	

Total: _____ /50

Observations

	Yes	No	Result
Part II: DANISHES			
5. Application of methods for preparing the dough			
5.1 Correct application of work techniques:			0 or 10
• correct kneading of dough	<input type="checkbox"/>	<input type="checkbox"/>	
• correct incorporation of butter into the dough pieces	<input type="checkbox"/>	<input type="checkbox"/>	
• appropriate <i>tourage</i> (folding and rolling)	<input type="checkbox"/>	<input type="checkbox"/>	
5.2 Observance of rest time			0 or 5
5.3 Sufficient rising of dough, in accordance with the indirect fermentation method			0 or 5
6. Application of methods for preparing Danishes			
6.1 Correct application of work techniques:			0 or 15
• dough rolled out to proper thickness	<input type="checkbox"/>	<input type="checkbox"/>	
• uniform division of dough pieces	<input type="checkbox"/>	<input type="checkbox"/>	
• correct shaping of Danishes	<input type="checkbox"/>	<input type="checkbox"/>	
7. Observance of baking conditions			
7.1 Operations preparatory to baking carried out correctly:			0 or 5
• application of egg wash	<input type="checkbox"/>	<input type="checkbox"/>	
• sufficient final proof	<input type="checkbox"/>	<input type="checkbox"/>	
• correct application of filling	<input type="checkbox"/>	<input type="checkbox"/>	
7.2 Observance of baking temperatures and times			0 or 5
8. Products in conformity with requirements			
8.1 Presentation in conformity with Danishes:			0 or 5
• sufficient rising	<input type="checkbox"/>	<input type="checkbox"/>	
• appropriate colour	<input type="checkbox"/>	<input type="checkbox"/>	
• correct finishing	<input type="checkbox"/>	<input type="checkbox"/>	
• taste as expected	<input type="checkbox"/>	<input type="checkbox"/>	
			Total: _____ /50

Minimum performance standard: 80 marks

Suggested breakdown of marks

Part I: 40 marks out of 50

Part II: 40 marks out of 50

Pass/Fail condition:

Observance of food-related hygiene and health rules will be verified throughout the examination. Any serious violation of these rules will result in termination of the examination and in failure.

Comments

Plated Desserts to Order and à la Carte

Code: 909443

Competency 18

Evaluation Specifications for Certification Purposes**Statement of the Competency**

To prepare plated desserts to order and à la carte.

Elements Retained	Indicators	Evaluation Criteria	Mark
Plan the preparation of plated desserts to order and à la carte.	Development of presentation concepts for desserts	• Appropriate association of products available	10
		• Harmonious combination of components of à la carte desserts	10
		• Appropriate determination of the steps involved in preparing each dessert	10
Fill the orders.	Communication and coordination with dining room staff	• Realistic assessment of preparation time when the order is received	5
		• Preparation of à la carte dessert in accordance with planning schedule	15
	Preparation of desserts to order	• Appropriate presentation of à la carte dessert	10
		• Correct preparation of a soufflé	15
Simultaneous production of several desserts	• Observance of baking conditions for a soufflé	10	
	• Effective coordination of tasks to be carried out	10	
		• Observance of turnaround time agreed upon with the dining room staff	5

Minimum performance standard: 80 marks

Pass/Fail condition: Food-related hygiene and health rules must be observed.

Plated Desserts to Order and à la Carte

Code: 909443

Competency 18

Description of the Examination

1. General Information

The purpose of the examination is to evaluate the students' ability to prepare plated desserts to order and à la carte. The examination should last no longer than three hours. Up to five students may be evaluated at a time, depending on the availability of equipment.

2. Procedure

To demonstrate the required competency, students will undergo a practical examination that consists in developing a concept for a hot dessert and a cold dessert. Students will select the basic ingredients and preparations required for the desserts, using a list to get ideas. The mise en place will be done during the examination.

Students will prepare two desserts to order, one dessert à la carte and one soufflé. The à la carte dessert must include an accompanying sauce and decorative elements. The examiner will evaluate if the order is filled within the required time.

3. Materials

A workstation, equipment and accessories commonly found in a pastry lab, as well as dessert plates and services

Plated Desserts to Order and à la Carte

Code: 909443

Competency 18

Evaluation Form

Student's name: _____

School: _____

Permanent code: _____	Result	
	Pass <input type="checkbox"/>	Fail <input type="checkbox"/>

Date: _____

Teacher's signature: _____

Observations

	Yes	No	Result
1. Development of presentation concepts for desserts			
1.1 Appropriate association of products available			0 or 10
1.2 Harmonious combination of components of à la carte desserts			0 or 10
1.3 Appropriate determination of the steps involved in preparing each dessert			0 or 10
2. Communication and coordination with dining room staff			
2.1 Realistic assessment of preparation time when the order is received			0 or 5
3. Presentation of à la carte desserts			
3.1 Preparation of à la carte dessert in accordance with planning schedule			0 or 15
3.2 Appropriate presentation of à la carte dessert:			0 or 10
• meticulous preparation	<input type="checkbox"/>	<input type="checkbox"/>	
• neat presentation	<input type="checkbox"/>	<input type="checkbox"/>	
• uniform cutting of portions	<input type="checkbox"/>	<input type="checkbox"/>	
4. Preparation of desserts to order			
4.1 Correct preparation of a soufflé			0 or 15
4.2 Observance of baking conditions for a soufflé			0 or 10
5. Simultaneous production of several desserts			
5.1 Effective coordination of tasks to be carried out			0 or 10
5.2 Observance of turnaround time agreed upon with the dining room staff			0 or 5

Total: _____ /100

Observations

Minimum performance standard: 80 marks

Pass/Fail condition: Observance of food-related hygiene and health rules will be verified throughout the examination. Any serious violation of these rules will result in termination of the examination and in failure.

Comments

Competency 19

Evaluation Specifications for Certification Purposes**Statement of the Competency**

To enter the work force.

Situations Retained	Indicators	Evaluation Criteria	
Looking for a practicum position.	Preparation of a curriculum vitae and a cover letter	• Writes a curriculum vitae.	<input type="checkbox"/>
		• Writes a cover letter.	<input type="checkbox"/>
	Steps taken to obtain a practicum position	• Makes contact with an employer.	<input type="checkbox"/>
		• Summarizes the interview with the employer.	<input type="checkbox"/>
Engaging in activities in the workplace.	Observance of company policies with respect to activities, work schedules and professional ethics	• Adopts professional behaviour.	<input type="checkbox"/>
		• Is present and punctual.	<input type="checkbox"/>
	Preparation of a report on the activities performed during the practicum	• Identifies the activities carried out and any new learning in the practicum report.	<input type="checkbox"/>
Evaluating the practicum and the training received.	Participation in discussions about their experience as well as the tasks and operations carried out during the practicum	• Participates actively in discussions.	<input type="checkbox"/>
	Evaluation of the relevance of the training in light of the requirements of the workplace	• Shares his or her observations with respect to the training and how he or she can competently practise the future occupation.	<input type="checkbox"/>

The student must meet 7 out of 9 evaluation criteria and be present throughout the practicum.

Description of Participation

1. General Information

The purpose of the evaluation is to assess the students' participation in the practicum. A final evaluation should be done only at the end of the corresponding phase in the learning situation.

Evaluation of the students' participation will be based on information gathered at certain times during the learning activities and on their participation in activities in the workplace.

It is important to clearly indicate the type of information that the students must gather and present in a group discussion. Regardless of the medium and conventions used to record the information, the evaluation should not focus on the accuracy, quality or presentation of the information, but rather on the students' efforts to compile sufficient pertinent information on the topics to be covered and to organize it so that it can be used during a group discussion. It is suggested that students be given a logbook outlining how the report should be organized.

A YES or NO is indicated for each criterion evaluated.

2. Procedure

Information Phase

The students must do their work alone, but the teacher may provide support and guidance as needed.

The students will advise the teacher of the practicum location and their reasons for choosing that company.

Participation Phase

The students must comply with established standards, carefully observe the tasks, perform their tasks with enthusiasm, ask for explanations, as required, and be willing to change their work methods if necessary.

The students will attend work and be punctual.

The students will compile their observations in a journal or logbook, in particular regarding activities carried out and new learning.

Synthesis Phase

To participate in discussions, students will use their practicum report. They will give their impressions. These discussions will help them evaluate their behaviours during the practicum and determine how the training can help them competently practise their future occupation.

Entering the Work Force

Code: 909457

Competency 19

Evaluation Form

Student's name: _____

School: _____

Permanent code: _____

Result

Pass

Fail

Date: _____

Teacher's signature: _____

Participation Elements

	Yes	No
1. Preparation of a curriculum vitae and a cover letter		
1.1 Writes a curriculum vitae.	<input type="checkbox"/>	<input type="checkbox"/>
1.2 Writes a cover letter.	<input type="checkbox"/>	<input type="checkbox"/>
2. Steps taken to obtain a practicum position		
2.1 Makes contact with an employer.	<input type="checkbox"/>	<input type="checkbox"/>
2.2 Summarizes the interview with the employer.	<input type="checkbox"/>	<input type="checkbox"/>
3. Observance of company policies with respect to activities, work schedules and professional ethics		
3.1 Adopts professional behaviour.	<input type="checkbox"/>	<input type="checkbox"/>
3.2 Is present and punctual.	<input type="checkbox"/>	<input type="checkbox"/>
4. Preparation of a report on the activities performed during the practicum		
4.1 Identifies the activities carried out and any new learning in the practicum report.	<input type="checkbox"/>	<input type="checkbox"/>
5. Participation in discussions about their experience as well as the tasks and operations carried out during the practicum		
5.1 Participates actively in discussions.	<input type="checkbox"/>	<input type="checkbox"/>

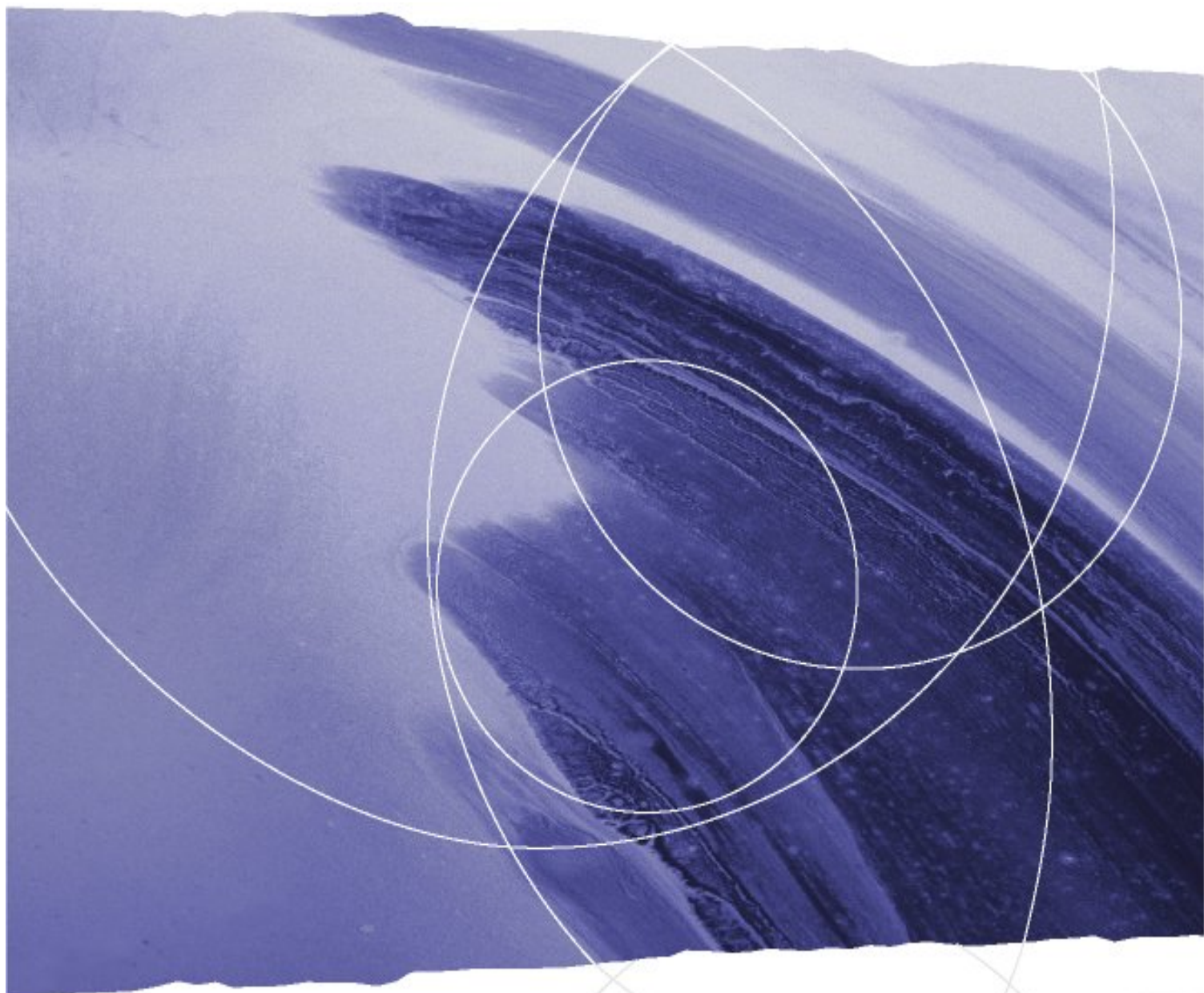
Participation Elements

- | | Yes | No |
|---|--------------------------|--------------------------|
| 6. Evaluation of the relevance of the training in light of the requirements of the workplace | | |
| 6.1 Shares his or her observations with respect to the training and how he or she can competently practise the future occupation. | <input type="checkbox"/> | <input type="checkbox"/> |

Total: _____

Minimum performance standard: 7 out of 9 evaluation criteria and attendance throughout the practicum

Comments



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