

Pastry Making

Evaluation Specifications for Certification-Purposes

Description of the Examination or participation

Evaluation Form

Training Sector

3

Food Services
and Tourism

On September 28, 2009, a change was made in the evaluation specifications for Module 8 (To prepare petits fours secs) in order to correct the minimum performance standard.

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Formation professionnelle et technique
et formation continue

Direction générale de la formation
professionnelle et technique

Competency 8

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

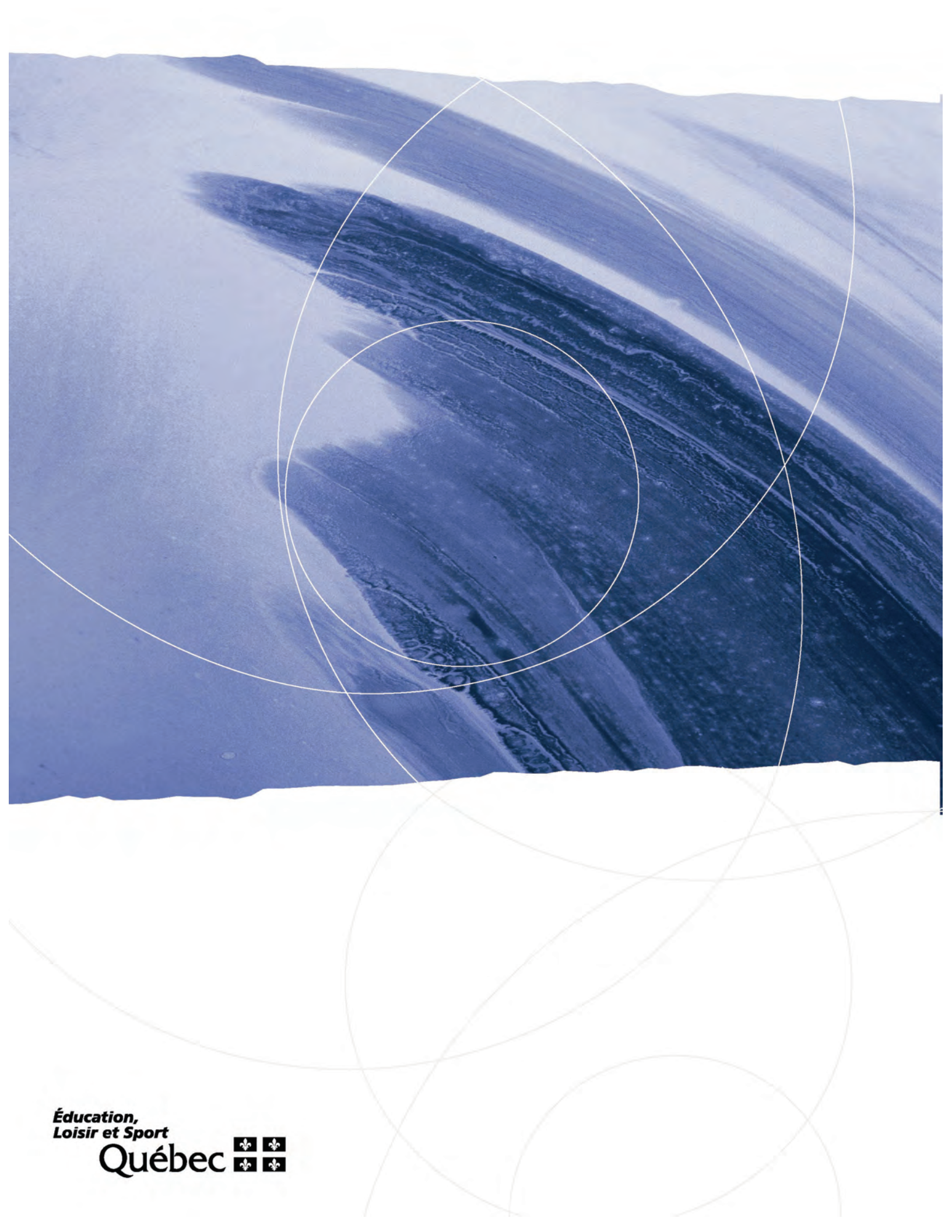
To prepare petits fours secs.

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	
	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: 80 marks

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



**Éducation,
Loisir et Sport**

Québec

