

**Unit Title:** Baking Bread, Pastry, Cakes And Biscuits  
**Unit Level:** Level 2  
**Unit Credit Value:** 4  
**GLH:** 32  
**LASER Unit Code:** WJD399  
**Ofqual Unit Code:** M/504/9388

This unit has 7 learning outcomes.

LEARNING OUTCOMES		ASSESSMENT CRITERIA	
The learner will:		The learner can:	
1.	Be able to make bread with and without yeast.	1.1	Identify ingredients used to make different types of bread.
		1.2	Explain the role of the yeast and its preparation in bread making.
		1.3	Make bread with and without yeast.
2.	Know about different types of pastry.	2.1	Identify techniques for making: a) shortcrust pastry b) hot water crust pastry c) puff pastry d) choux pastry.
		2.2	Briefly describe the nutritive value for each.
		2.3	Use different techniques for making shortcrust pastry.
		2.4	Make a raised pie which holds its shape.
3.	Be able to make pastry.	3.1	Use pastry making techniques to prepare: a) shortcrust pastry b) puff pastry c) choux pastry.
		3.2	Make a raised pie using hot watercrust pastry which holds its shape.
4.	Be able to make a selection of fancy biscuits.	4.1	Make fancy biscuits.
		4.2	Identify ingredients for each type made.
		4.3	Explain techniques used when making the biscuits.
5.	Be able to make a selection of cakes.	5.1	Make different types of cakes.
		5.2	Identify ingredients for each type made.
		5.3	Explain techniques used for each type.
6.	Be able to follow principles of health and safety when preparing food.	6.1	Apply health and safety principles in practice.
7.	Be able to evaluate own work.	7.1	Comment on finished products.
		7.2	Identify ways of improving finished products.

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<b>Assessment Guidance:</b>
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NA
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<b>Additional Information:</b>
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NA
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