



UNIT 11

HOW CAN I BECOME A GOOD PASTRY- CHEF ASSISTANT?

PARTICIPANT'S MANUAL

BLOCK 2: JOB OPERATIONS AND SUPPORTING ICT

Consortium



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**INCLUSIVE
TOURISM**



HOW CAN I BECOME A GOOD
PASTRY-CHEF ASSISTANT?

List of contents

1. Introduction
2. Objectives of the unit
3. Structure of sessions.
4. Face to face sessions.
5. Conclusions

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4. INTRODUCTION



Introduction

One of the areas in which people with disabilities have remarkable capabilities and skills is in pastry-chef assistant occupation. This professional activity is developed in pastry shops, bakeries hotels, restaurants, cruises, hypermarkets, schools.

Also, can working with large-scale meals.

The logo for Inclusive Tourism is located inside a white circle on a blue background. It consists of the words "INCLUSIVE" and "TOURISM" stacked vertically. The letter "S" in "INCLUSIVE" is stylized, with a large, light blue circular shape around it that overlaps the word "TOURISM".

INCLUSIVE
TOURISM

Introduction

Their tasks are performed by professionals under the section responsible supervision.

The main tasks in this occupation are: confectionery cakes and other pastry food products, under supervision, according to the environment and health and safety at work.

The logo for Inclusive Tourism is located inside a white circle on the right side of the slide. It consists of the words "INCLUSIVE" and "TOURISM" stacked vertically. The letter "S" in "INCLUSIVE" is stylized, with a blue outline and a white fill, and it overlaps with the letter "T" in "TOURISM".

INCLUSIVE
TOURISM

2. OBJECTIVES OF THE UNIT



Objectives

- Acquire knowledge of the rules and responsibilities of the pastry chef assistant occupation
- Acquire knowledge about the different tasks of the pastry chef assistant occupation
- Gain knowledge about work tools and equipments used in the pastry chef assistant
- Acquire knowledge about health and safety at the pastry chef assistant occupation
- Acquire knowledge about the use of ICT tools that can help to perform better as a good pastry chef assistant



3. STRUCTURE OF SESSIONS



FACE TO FACE SESSIONS

NUMBER OF SESSION	CONTENTS
1	Introduction of basic concepts; Rules and responsibilities of pastry chef assistant
2	Health & Safety; Cleaning and sanitizing the pastry shop and catering equipment
3	Applications ICT Tools
4	Pastry organization and management
5	Measured weights and equivalences – functional conversion rules; To know how to plan daily tasks
6	Cooking diferent pastries I
7	Cooking diferent pastries II
8	Articulation with distribution service; Waste management
9	Preparing catering



ONLINE SESSIONS

NUMBER OF SESSION	CONTENTS
1	Tasks planification through the ICT Tools for supporting employment.
2	Preparation of specific tasks through ICT Tools for supporting employment.



3. FACE TO FACE SESSIONS



SESSION 1

AGENDA



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1. **General introduction**
2. **Basic knowledge of a pastry-chef assistant**
3. **Skills and Attitudes of pastry-chef assistant**
4. **Rules and responsibilities of a pastry-chef assistant**
5. **Evaluation**

SESSION 1



1.1 GENERAL INTRODUCTION

General introduction

Pastry-chef assistant

The pastry chef assistant occupation is developed in:

- Hotels
- Restaurants
- Hypermarkets

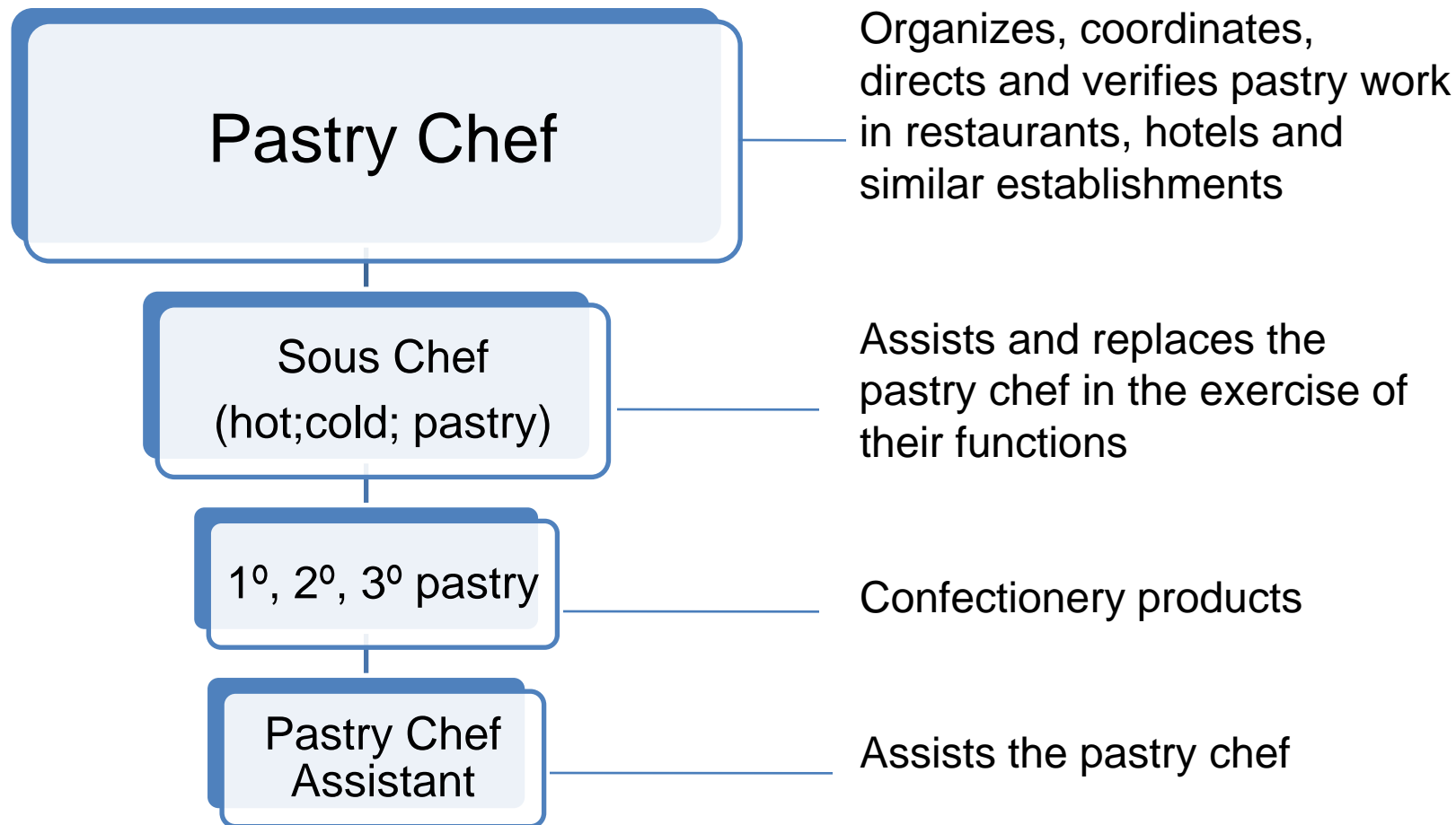
Also, can working with large-scale meals:

- Institutions
- Hospitals
- Penitentiaries
- Schools
- Cruises



General introduction

Pastry-chef assistant



Many hotels and restaurants do not have such an extensive team working with them, varying the team, according to the category of the company and the number of employees

General introduction

Pastry-chef assistant

The main tasks are:

- To make pastry products
- Cleaning and sanitizing the spaces
- Organization of the space
- Small food productions
- Receives and stores raw materials and semi finished products



SESSION 1



1.2 BASIC KNOWLEDGE OF A PASTRY- CHEF ASSISTANT

Basic knowledge

Pastry-chef assistant.

THE TASKS OF PASTRY-CHEF ASSISTANT ARE:

- Perform the preparation and storage of the raw materials used in the pastry service, ensuring their conservation status.
- Make pastry products according to récépes.

Basic knowledge

Pastry-chef assistant.

- Carry out the cleaning and storage of the spaces, equipment and utensils of the service, checking the stocks and controlling its state of conservation.
- Assist in the articulation with service of distribution the confectioned products.
- Perform artistic pieces in confectionery pastry.

SESSION 1



1.3 SKILLS AND ATTITUDES OF A PASTRY- CHEF ASSISTANT

Skills and attitudes

Pastry-chef assistant

The work in the pastry shop requires specific **Skills and Attitudes**.

You should never forget that the client may be watching you and judge the pastry shop for your behavior.

COMUNICATION SKILLS

- Appropriate communication
- Communication in group and problem solving
- Communication at work



SOCIAL SKILLS

- Positive relationships
- Good social relationships in group
- Working in group

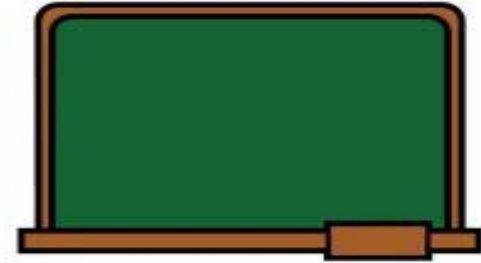
Skills and Attitudes

Pastry-chef assistant

You also need to have:

- Sobriety
- Methodology
- Rapidity
- Memory
- Initiative
- Punctuality
- Rigor
- Availability
- Team spirit





Brainstorming

1. What skills do I need to be a good pastry-chef assistant?
2. Which of those skills do I identify in myself?
3. What skills do I need to develop to become a good professional?

SESSION 1



1.4 RULES AND RESPONSABILITIES OF A PASTRY-CHEF ASSISTANT

Rules and responsibilities

Pastry-chef assistant

Hygiene Rules

The kitchen team has the responsibility to provide to the client **a high quality hygienic service.**

Pastry chef assistant should be aware:

- Body hygiene - bath or shower
- Hygiene of mouth and teeth
- Cleaning and cutting nails
- Beard made
- Properly arranged hair
- Do not wear wrist watches, bracelets or rings
- Do not smoke during service
- Do not put your hands in your pockets



Rules and responsibilities

Pastry-chef assistant

Individual Protection rules









- Correct use of machines and utensils
- Wear your own uniform
- Wear proper footwear for the function
- Properly protect hair
- Fulfillment of orders and instructions
- Have some knowledge about:
 - First aid
 - Toxic products
 - Fire fighting
 - Product labeling according to the Community legislation
 - Ecologic knowledge...



Rules and responsibilities

Pastry-chef assistant

You should Know: **Warning Symbols**

			
Corrosive Product	Harmful Product	Toxic product	Flammable Product
			
Comburente Product	Explosive Product	Dangerous Product for the Environment	Radioactive Product

Rules and responsibilities

Pastry-chef assistant

You should know:



Rules and responsibilities

Pastry-chef assistant



Be Prepared

Be Aware

Be Ready

Emergency procedures

All employers are obligated to ensure staff are trained in workplace emergency procedures.

This may include what to do in case of a **fire**, **earthquake**, or other emergency; identifying locations of **emergency exits** and processes to follow to **evacuate** the building in the case of an emergency.

Rules and responsibilities

Pastry-chef assistant

Orientation to any new job site, even if temporary, should always include the following information:

- Location of emergency exits
- Location of first aid supplies or the procedures to call for an attendant
- Location of fire extinguishers
- Evacuation procedures and muster stations
- Any hazards present on the site



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Rules and responsibilities

Pastry-chef assistant

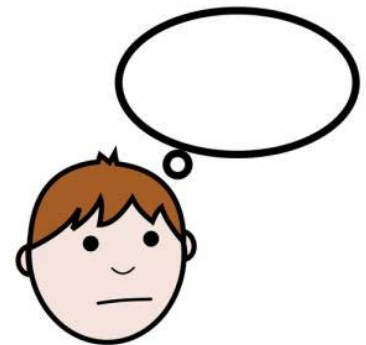
Watch the following video!

**Video: Correct behaviours
adopted in a Pastry Shop.**



After watching the video, you can answer the questions:

- ✓ What were the wrong behaviours that you saw in the video?
- ✓ What were the correct behaviours that you could identify ?



SESSION 2

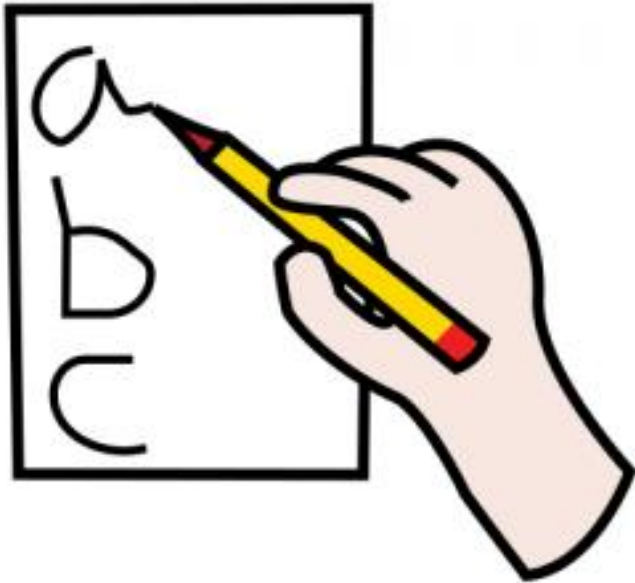


1.5 EVALUATION

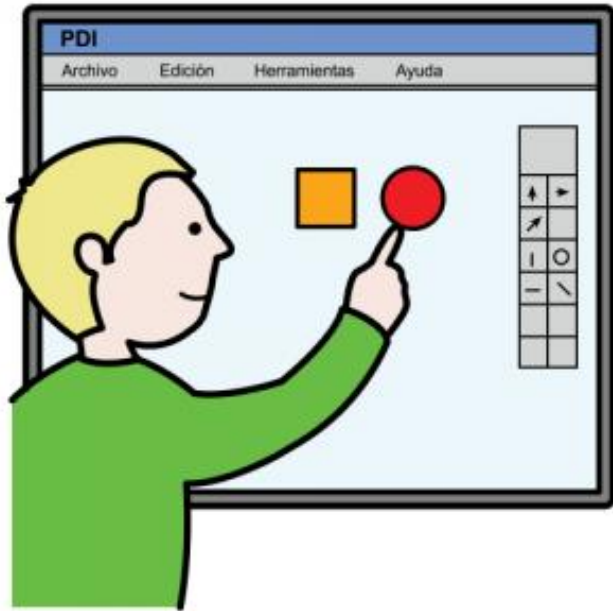
Evaluation

Pastry-chef assistant

Global introduction



SUMMARY OF SESSION 1



- ✓ Workplaces
- ✓ Tasks
- ✓ Basic knowledges
- ✓ Skills and Attitudes
- ✓ Rules and responsibilities

SESSION 2

AGENDA



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1. **Review the contents of session 1**
2. **Health & Safety**
3. **Cleaning and sanitizing the Kpastry shop and catering equipment**
4. **Evaluation**

SESSION 2



2.1 REVIEW OF THE CONTENTS



**What do you
remember from
the previous session?**

SESSION 2



2.2 Health & Safety

Hygiene Concepts

The pastry shop team has the moral responsibility to provide the client a high quality hygienic service.

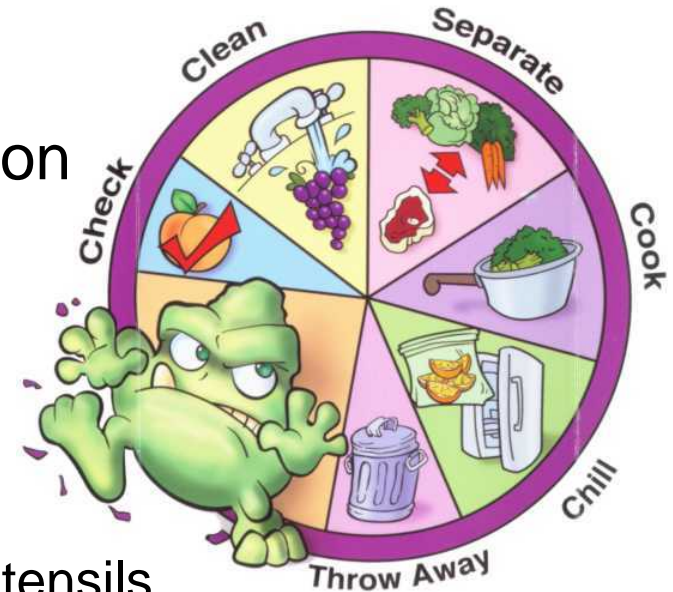
The hygiene is one parameter to the success of the establishment.

Therefore, it is necessary to apply professional, food and personal hygiene rules defined by official regulations.



The main vehicles of food contamination in catering units are often due to:

- Water
- Air
- Poor hygiene of facilities, equipment and utensils
- Pest
- Contaminated raw materials
- Cold storage and improper cooling
- Incorrect thawing practices
- Dish cloths / sponges used for various functions



Health & Safety

Pastry-chef assistant

The main vehicles of food contamination are due to:

- Foods prepared well in advance
- Storage at room temperature
- Delayed distribution
- Inadequate clothing
- Handling which cause cross-contamination
- Bad personal hygiene
- Infected handler staff



Personal Hygiene

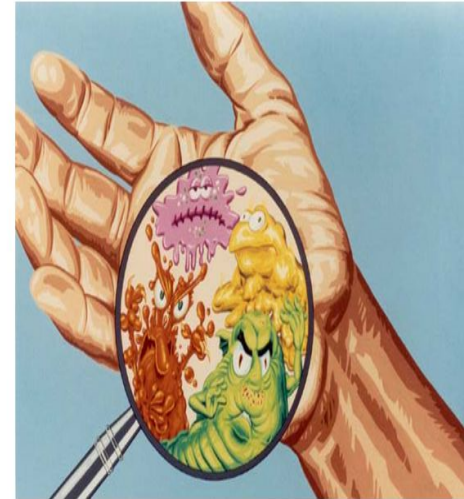
- Body hygiene - bath or shower
- Hygiene of mouth and teeth
- Cleaning and cutting nails
- Beard made
- Properly arranged hair
- Do not wear wrist watches, bracelets or rings
- Do not smoke during service
- Do not put your hands in your pockets



Wash your hands: WHY?

- Hands are the main form of cross-contamination in pastry shops
- Hand washing is the most effective way to avoid contamination!

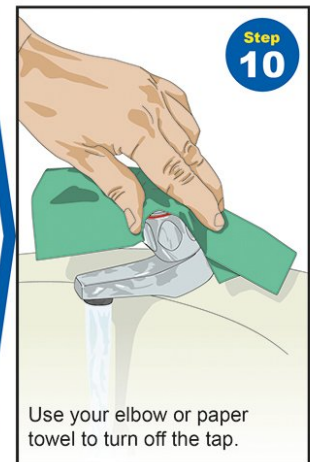
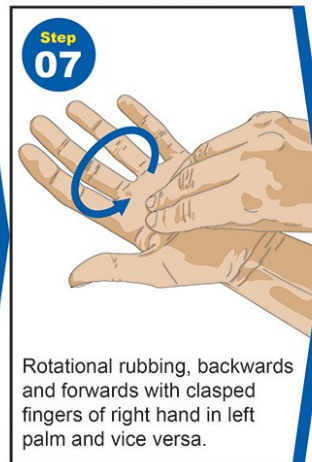
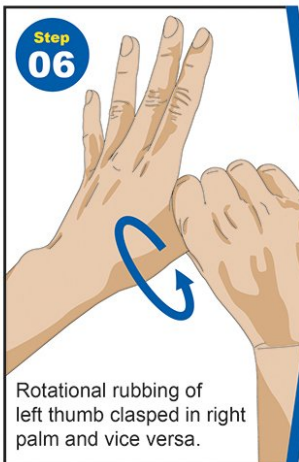
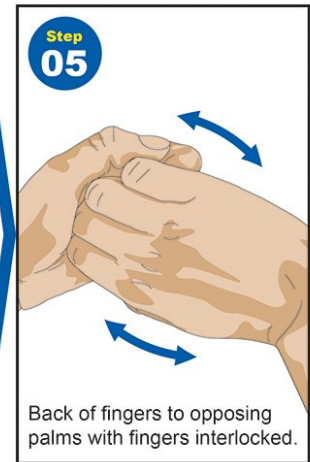
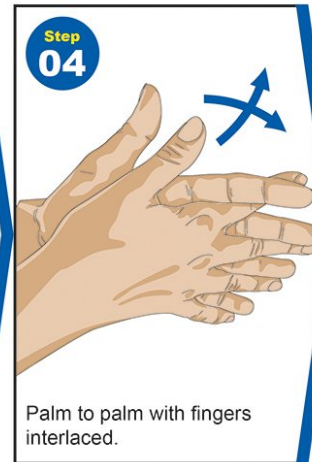
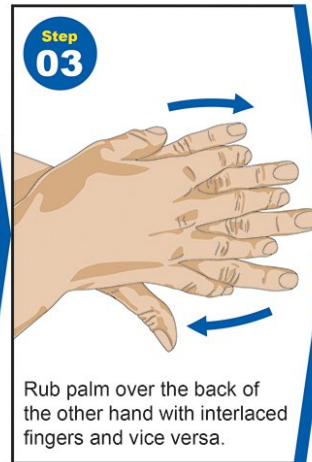
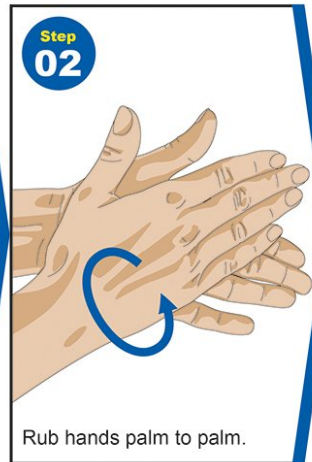
Remember the main vehicle of food contamination by people?



What can workers do to prevent this?

Wash their hands!

How To Wash Your Hands



You should wash your hands

BEFORE:

- Start your work
- Start handling food
- Handle cooked food
- Place or change gloves
- Treat cuts or wounds

AFTER

- Any cleaning operation
- Using the toilets
- Coughing and sneezing
- Smoking outside
- Drinking or eating (in your own spaces)
- Handle rubbish
- Stir in cash, cash register and frequently used items

Health & Safety

Pastry-chef assistant

Uses of disposable gloves

- Handling of ready-to-eat foods (sandwiches, salads, fruits)
- Pest control
- If you have sores or cuts



To wear gloves

- Pre-clean the hands
- Perform the task without interruptions
- Use once and throw away



Health & Safety

Pastry-chef assistant

Uniform

- White cotton jacket
- Cotton trousers
- Disposable or polyester barrettes, gummed and white creased pleats
- White cotton scarf
- Apron, white color of white cotton
- White cotton cloth cloth, being used to pick up in hot containers
- Footwear, hard skin punches



Health & Safety

Pastry-chef assistant

The color of the uniform is white, not only because it is the color in which the state of cleanliness is best seen, but also because it repels the heat, to which all cooks are exposed.

Punches have the advantage of avoiding burners and moisture.

The scarf, besides its aesthetic performance, is intended to protect the neck from excess heat and prevent the hair from inadvertently falling into the confections



Hygiene of the Facilities

In order for food in a catering establishment to remain in good condition for human consumption, it is necessary that the facilities comply with a set of requirements applicable in different areas.

A clean pastry shop is a more pleasant workplace, prevents contamination of food and poses the risk of pests.

It is important to establish cleaning routines "clean as you get dirty" on preparation surfaces and equipment that directly contact food.

Facilities

- The facilities must be in good conditions of hygiene and maintenance
- The organization of the facilities must allow the workers to circulate.



Health & Safety

Pastry-chef assistant

Floors

- Cleaned thoroughly after each meal
- Do not use brooms to sweep the floor dry
- Keep drains and sewers always clean, unoccupied and free from food residues



Ceilings, walls, doors and windows

- In the raw food preparation areas where there are splashes on the walls, they should be cleaned and disinfected after each use
- Cleaning walls, ceilings, doors and windows can only be carried out when there is no food preparation.

Sanitary facilities and changing rooms

- Cannot communicate directly with the manufacturing zone
- Must be cleaned and disinfected daily
- They must be equipped with everything necessary for proper handwashing
- Toilet paper should be provided near the toilet



Health & Safety

Pastry-chef assistant

Services

- Water must comply the national and Community legislation on drinking water
- Ventilated space
- Garbage containers should be emptied once a day into covered containers placed in separate areas of food storage and preparation

Health & Safety

Pastry-chef assistant

Waste containers



- They must be pedal so that there is no contact with the hands
- Must be kept closed
- Must be lined with plastic bag
- Must not be too full
- At the end of the day, no residue should be left in the kitchen waste bins.

.



Pest Control

The presence of rodents, birds, insects and other animals should be banned from catering industry.

Insecticides in the form of sprays should not be used in food storage and preparation areas.

The use of pesticides must be restricted to the minimum necessary and in a way that does not contaminate the food and can not be confused with food.

Storage

All food storage areas must be clean, dry, adequately lighted and well ventilated.

Food must be separated and properly packed, to prevent cross-contamination.

Perishable, high-risk, ready-to-eat foods should be stored refrigerated or frozen.



Storage



Ready-made or ready-to-eat foods should be stored in refrigerators instead of those used for raw foods.

Storage should be done by allowing the stock to rotate on the basis of the **"first in - first out"**, taking into account the validity (preferably prior to or consuming up to).

Storage of cleaning products must be:

- Physically separated from foods and utensils that contact them.
- Store in the original package in order to avoid cross-contamination.
- With the labels visible to know what product it is.
- In accordance with the instructions of the safety data sheets.

Storage

Storage of hygiene products must be:

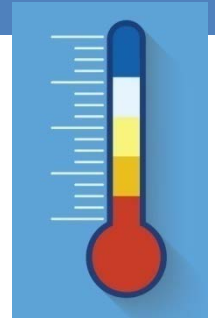
- Physically separated from foods and utensils that contact them.
- Store in the original package in order to avoid cross-contamination.
- With the labels visible to know what product it is.
- In accordance with the instructions of the safety data sheets.

Storage of Pesticides:

- There must be in specific cabinets located far from the food storage area.
- There must be an effective rodent control program.

Storage of raw materials and packaging

- Continue to ensure the safety of raw materials and packaging.
- Keep the food in good condition.



Storage

Storage at room temperature (dry pantry / storeroom / warehouse)

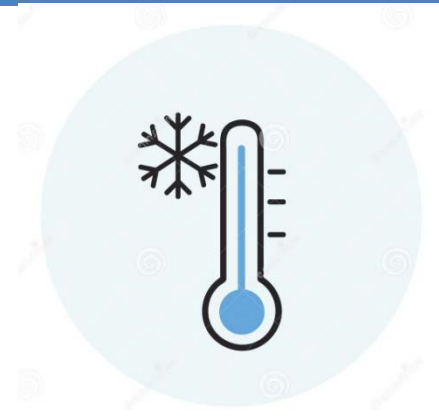
- Dry, airy, clean and tidy
- Organized by product families
- Shelves of washable material, imputrescível, non-toxic
- Store oils and oil away from light so that they do not

Storage at refrigeration temperature (Refrigerators / Cold rooms)

Foods that need cold for their conservation should be placed in:

- Own equipment
- At the proper temperature (between 0 and 4 ° C)

.



Storage

Storage at freezing temperature (Chambers of preservation of frozen products)

Foods that need cold for their conservation should be placed in:

- Own equipment
- Suitable temperature (between -23 and -18 ° C)

All food produced and frozen (temperature breaker) in the unit should have a label with production date / shelf life stipulated.

Health & Safety

-Pastry-chef assistant

Supplier Controls



The catering unit shall have a checklist for application at the time of delivery of foodstuffs, which shall include:

- The suitability of the transport vehicle
- The hygiene of the delivery staff
- The verification of dates of minimum **durability** and **limit packaging**, and **checking the temperature** of chilled and frozen foodstuff
- The verification of packaging status:

Clean

With legible label

Not damaged (open, perforated, wet, opaque, rusty)

SESSION 2



2.2 Cleaning and Sanitizing the pastry shop and Catering equipment

Cleaning and Sanitizing the pastry shop and catering equipment

Pastry-chef assistant

Concepts

- **Cleaning** is to remove the dirt that you see
- **Disinfect** is to remove organisms (bacteria) from a zone, which are hardly seen.



Cleaning and Sanitizing the pastry shop and catering equipment

Pastry-chef assistant

Cleaning

- All pastry shop utensils must be cleaned after use
- Dish cloths should be disinfected regularly or rendered unusable after use
- An appropriate washing tank should be available for the washing of coarse utensils and pieces of equipment
- Detergents, disinfectants and chemicals intended for cleaning must be clearly identified and stored outside food areas.



Cleaning and Sanitizing the pastry shop and catering equipment

Pastry-chef assistant

Cleaning products

- **Hot water**

In the hygienic process, hot water should be used as it removes dirt more easily

- **Detergents**

They are chemicals that, along with water, help with the removal of grease, dirt and food residues. However, they do not destroy the bacteria



Cleaning products

- **Disinfectants**

They are chemicals that kill most bacteria, but do not destroy their spores.

They can not eliminate all bacteria but their numbers will be reduced to a safe level on disinfected surfaces.

However, the action of the disinfectant is only effective if cleaning if the initial cleaning with detergent and water has been well done.

Labelling cleaning products

Many commonly used cleaning products contain chemicals that may be hazardous to human health or to the environment.



Cleaning and Sanitizing the pastry shop and catering equipment

Pastry-chef assistant

The chemical products, substance or preparation, classified as hazardous, must include in its packaging a well-visible label.



Cleaning and Sanitizing the pastry shop and catering equipment

Pastry-chef assistant

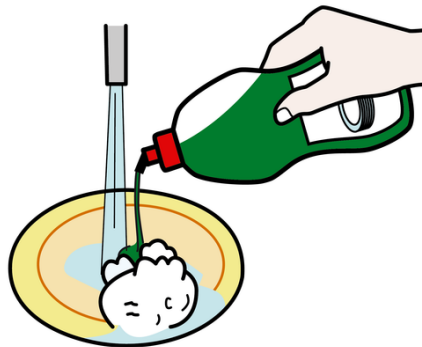
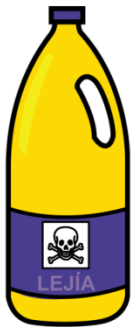
This label is the first basic information for the user about the dangers inherent in the product and the precautions that it should take in its Manipulation.

This label, written in the official language of the state, must be understandable to all people.

Cleaning and Sanitizing the pastry shop and catering equipment

Pastry-chef assistant

ALL PRODUCTS MUST CONTAIN:



1. The name of the product.
2. The full address and phone number of the manufacturer.
3. The composition (the ingredients of the products).
4. Indications of danger.
5. What to do in case of accident.
6. The CE symbol, which indicates that its sale is legal and has passed the security controls in order to use it.

Cleaning and Sanitizing the pastry shop and catering equipment

Pastry-chef assistant

Good cleaning and disinfection

- Eliminate crusty dirt
- Rinse with lukewarm water, added with a detergent
- Rinse with warm water
- If necessary, disinfect and rinse thoroughly with clean water.

Cleaning and Sanitizing the pastry shop and catering equipment

Pastry-chef assistant

What is necessary to disinfect?

- All things that touch hands, such as knives, spoons, countertops, etc.
- All surfaces that touch food during preparation or during food confection
- All equipment and utensils, which should be disinfected periodically and not only after use
- All food handlers need to have their hands disinfected when performing different tasks, especially when they change their activity.

Cleaning and Sanitizing the pastry shop and catering equipment

Pastry-chef assistant

A surface is CLEAN when:

- No visible soiling
- There are no unpleasant smells
- No detergent residues!



Disinfection is only effective if cleaning is carried out correctly

Cleaning and Sanitizing the pastry shop and catering equipment

Pastry-chef assistant

Equipments and utensils

It is very important to keep equipments and utensils in good condition for **maintenance and hygiene.**

Working surfaces and machines in contact with food

- Tables, sinks, benches, cutting boards and knives must be disinfected after each use
- Machines - cutlery, mixer, kneading machine, must be unplugged, dismantled, washed and disinfected after each use and always between the use of different foods.

Cleaning and Sanitizing the pastry shop and catering equipment

Pastry-chef assistant

Cold Equipment



- Separate cold units for unprepared food and finished product should be available if possible
- Refrigerators should be thoroughly cleaned and disinfected at least once a week
- Frozen chests should be cleaned and disinfested at least once a month
- These equipment must be subject to maintenance and calibration in order to ensure correct operation.

Cleaning and Sanitizing the pastry shop and catering equipment

Pastry-chef assistant

Washing machine

- It is the best way to wash dishes and utensils
- Must be subject to maintenance plan
- Wash and rinse temperatures above 60 (ideal 85 ° C)



ATTENTION TO WASHING THE HANDS BEFORE TAKING THE MACHINE DISH

.

Cleaning and Sanitizing the pastry shop and catering equipment

Pastry-chef assistant

HYGIENE PLAN

It should indicate:

WHAT TO CLEAN, what areas, what equipment

WHAT TO CLEAN, what chemicals

HOW TO CLEAN, this is the cleaning procedures.




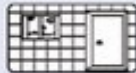



WHEN TO CLEAN, this is the periodicity of cleaning.

WHO WILL CLEAN, this is the name of the person responsible for the task.

Must be placed in very visible places

Cleaning and Sanitizing the Kitchen and catering equipment

Pastry-chef assistant

Sample customer		DISINFECTION PLAN		 <i>the cleanroom company</i>	
Cleanroom B			Status 01/2013		
What	When	How	With what	Who	
 Gloves	2 x hourly and as required	Disinfect	IPA	Staff	
 Working surfaces, small surfaces on equipment	Daily and as required	Spray on, or wipe with a wetted wiper	IPA IPA	Staff	
 Walls, doors, ceiling	Weekly and as required	disinfecting cleaning	Disinfectant A	Staff	
 Floor	Daily	disinfecting cleaning	Disinfectant B	Staff	
 Cleaning mops and wipers	After every use	disinfecting washing sterilizing		Contracted service provider	
 Housing without product contact	At end of work and as required	Spray on, or wipe with a wetted wiper	Disinfectant C	Staff	
<p>Use Disinfectant C for its specific sporicidal efficacy</p> <p>Responsible: _____</p>					

Cleaning and Sanitizing the pastry shop and catering equipment

Pastry-chef assistant

Watch the following video!

Video:Cleaning and Sanitizing



SESSION 2

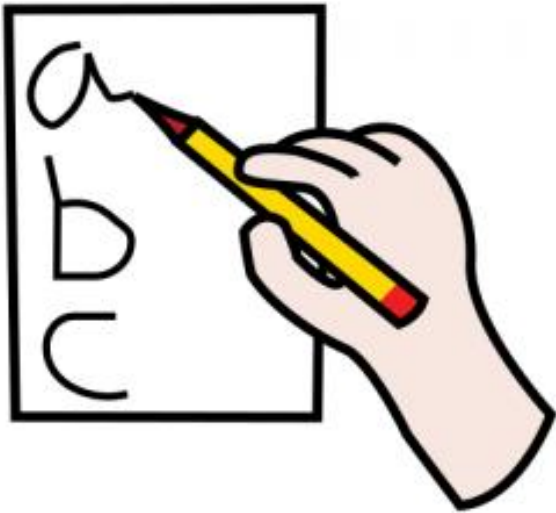


2.8 EVALUATION

Evaluation

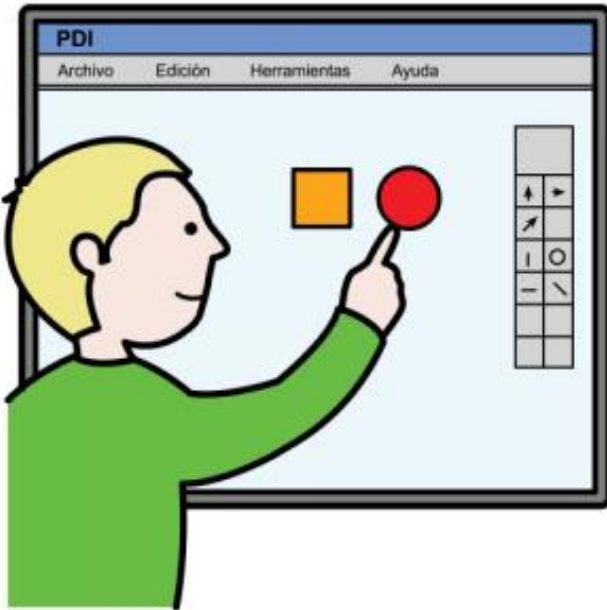
Health and Safety

Cleaning and sanitizing the Pastry shop and catering equipment



SUMMARY OF SESSION 2

- ✓ Personal Hygiene
- ✓ Uniform
- ✓ Hygiene of the Facilities
- ✓ Storage
- ✓ Supplier Controls
- ✓ Cleaning vs sanitizing
- ✓ Cleaning products
- ✓ Labelling cleaning products



SESSION 3

AGENDA



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1. **Review of the contents of session 2.**
2. **Use of APP for the planning of tasks, review of the activities, reminders in the cook-chef assistant role.**

SESSION 4



3.1 REVIEW OF THE CONTENTS



**What do you
remember from
the previous session?**

SESSION 3



3.2 USE OF THE APPS IN THE PASTRY- CHEF ASSISTANT ROLE

Use of Apps

Pastry-chef assistant

Session 3 is a practical session.

In this session...

You will learn to how to use Apps by
facilitating the daily work.

Use of Apps

Pastry-chef assistant

- ☐ Create a work schedule through **Google Calendar**.



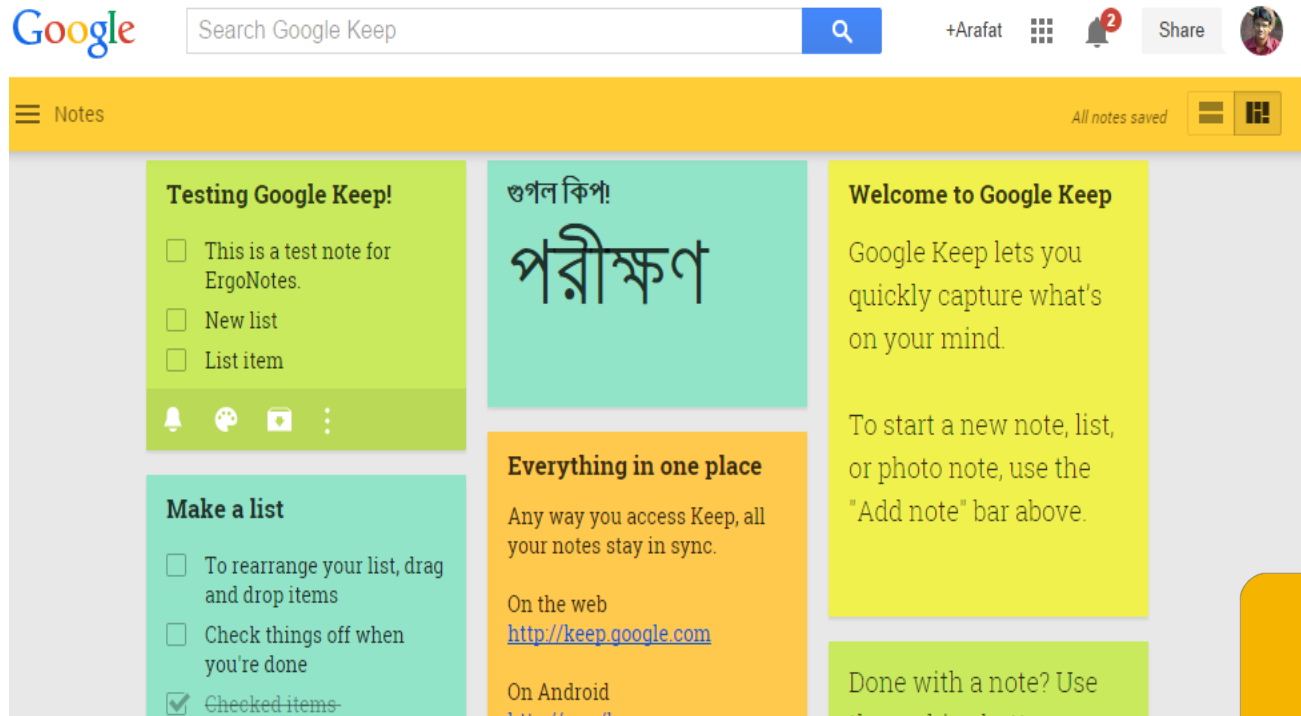
Sheet_11_10_ Work schedule planning



Use of Apps

Pastry-chef assistant

- ❑ Create checklists of subtasks, products and tools in order to you don't forget anything through **Google Keep**.



Use of Apps

Pastry-chef assistant

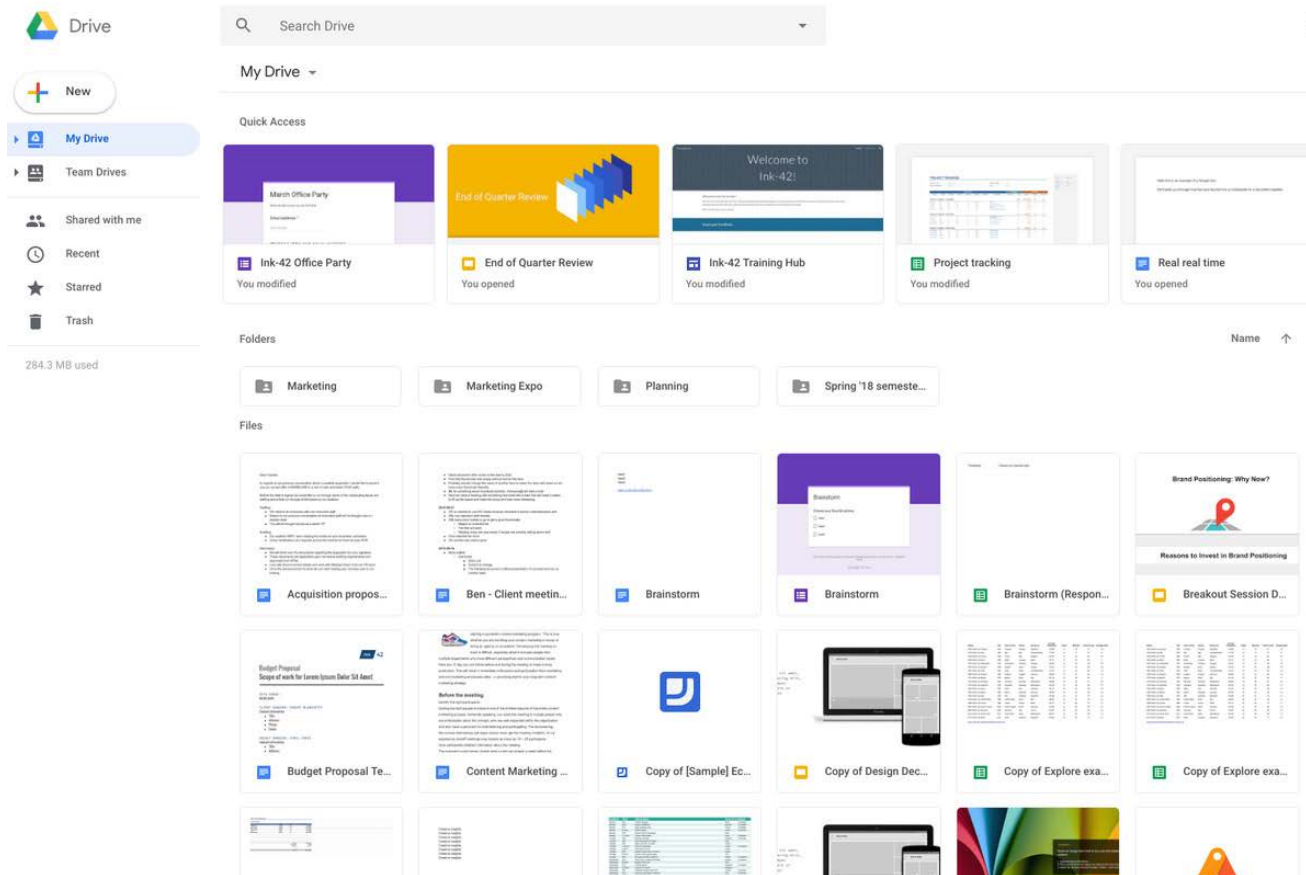
- ❑ Find a recipe in Kitchen Stories App.



Use of Apps

Pastry-chef assistant

☐ Fill out work order through **Google Drive**.



Sheet_11_12_work order

Use of Apps

Pastry-chef assistant

- ❑ Find tutorials on performing specific tasks through **Youtube**.

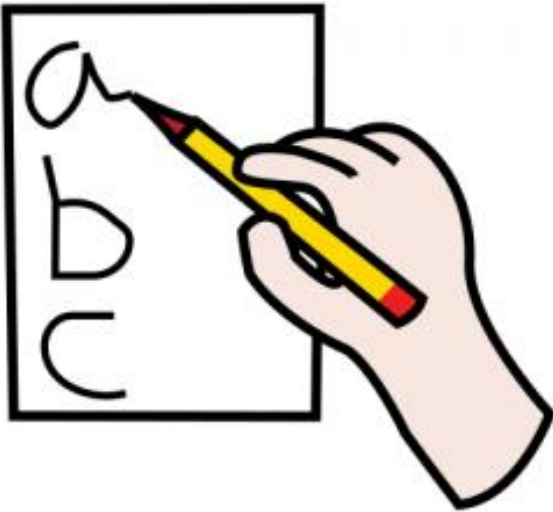


SESSION 3



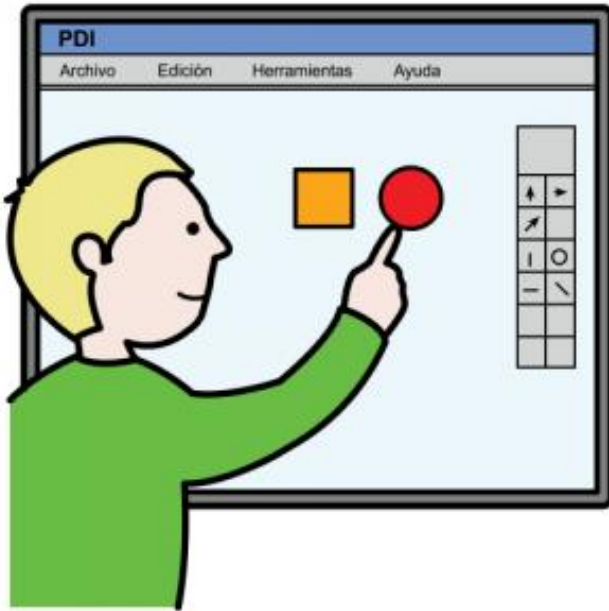
3.3 EVALUATION

Application ICT Tools



SUMMARY OF SESSION 3

✓ Uses of the APPs.



SESSION 4

AGENDA



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1. **Review of the contents of session 3**
2. **Pastry organization and management**
3. **Evaluation**

SESSION 4



4.1 REVIEW OF THE CONTENTS



**What do you
remember from
the previous session?**

SESSION 4



4.2 PASTRY ORGANIZATION AND MANAGEMENT

Pastry Organization and management

The main objective is to participate in the planning of production, in the organization of raw materials, products and utensils inherent to the pastry shop with a view to daily activity.

- **Equipments**
- **Utensils**
- **Workspace**

Equipments

- **Mixer:** is an electrical equipment, much used for mechanically beating, recipes ingredients or mixtures of cooking.
- **Kneading Machine:** is an industrial equipment designed to prepare pasta or other types of preparation, replacing manual work.



Equipments

- **Convection Oven:** is a device that combines various types of energy (microwave steam and hot oven air).
- **Ring Oven:** is a device that can close and conserve heat in high temperatures, to bake bread, cakes or other type of food



Pastry Organization and management

Pastry-chef assistant

- **Mass molding machine:** is a robust equipment, and its great advantage is to be produced with varied operating modules, each with a different function. This makes the mass modeler one of the most versatile machines on the market, capable of producing the most varied types of mass.



Equipments



- **Cold rooms:** designed to keep the masses refrigerated with the necessary temperature and humidity to obtain the ideal final product.
- **Freezing chambers:** used at industrial level, to store the final product, in order to create stock.

Equipments

Other examples:

- **Balance:** this weighing equipment serves to weigh the ingredients.
- **Stove:** is a culinary equipment used for cooking, usually in pans or frying pans, and by means of heat.



Pastry Organization and management

Pastry-chef assistant

Watch the video!

Video: Pastry Equipment



Utensils

- Pots and pans
- Knives
- Spoons
- Spatulas
- Wire rods
- Measuring cups
- Brushes
- Mass Cutters
- Forms
- Trays
- Confectioner's bags



Pastry Organization

Preparing the workplace

It is very important to prepare the workspace in advance, with all the necessary utensils, equipment and products.

So it's easier and quicker to cook!



Preparing the workplace

There may be different spaces in the manufacture of pastries:

- Locations adapted to the comfort of the personnel:
 - Dressing rooms; Toilets; Canteens.
- Locations or zones adapted to the reception, control, packaging and storage of product.
 - Commissary; Cold rooms; Warehouses.
- Reserved places for preliminary preparations

Preparing the workplace

There may be different spaces in manufacture of pastries:

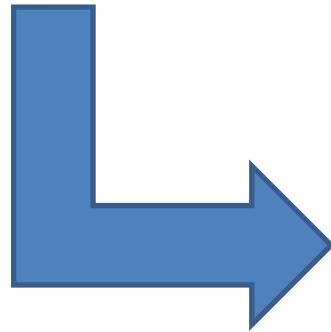
- Areas adapted for washing utensils;
- Storage area for cleaning and disinfection equipment;
- Storage site for debris;
- Areas for packaging finished.



Manufacturing zones must be separated from the sales area, in a place where the public does not have access

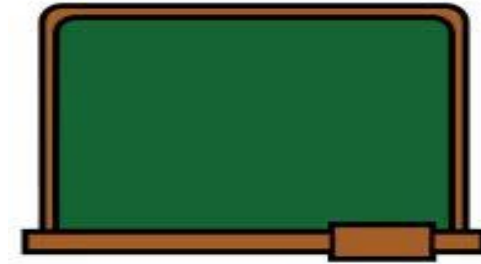
Preparing the workplace

Well organized food products make it easy to confection the products!



Warehouse and fridge:

- Date foods already prepared
- Put the older products ahead
- Define proper areas for each type of food



Brainstorming

1. What ICT tools can you use to help you to organize the manufacture of pastries?

Practical activity



SESSION 4

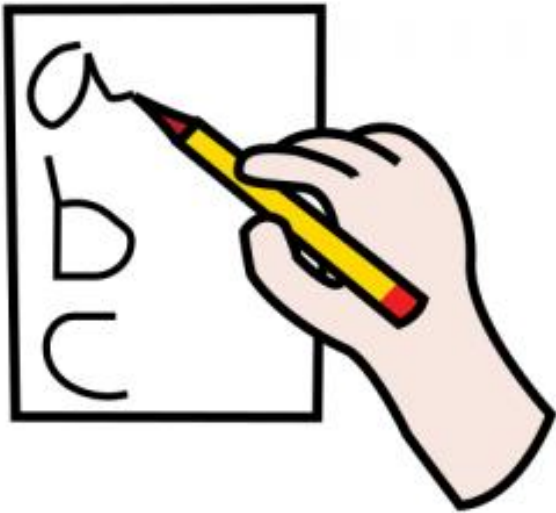


4.3 EVALUATION

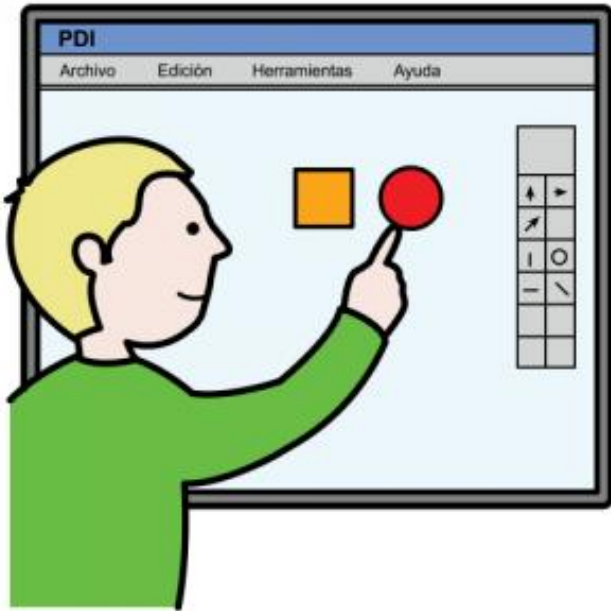
Evaluation

Cook-chef assistant

Organization and pastry management



SUMMARY OF SESSION 4



- ✓ Equipments
- ✓ Utensils
- ✓ Pastry Organization
- ✓ ICT Tools

SESSION 5

AGENDA



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1. **Review of the contents of session 4**
2. **Mesured weights and equivalences and functional conversion rules**
3. **To know how to plan daily tasks**
4. **Evaluation**

SESSION 5



5.1 REVIEW OF THE CONTENTS



**What do you
remember from
the previous session?**

SESSION 5



5.2 MESURED WEIGHTS AND EQUIVALENCES AND FUNCTIONAL CONVERSION RULES

Mesured weights and equivalences and functional conversion rules

Pastry-chef assistant.

Mesured weights

Not every recipe can be prepared "by the eye" because it can change its final result. Therefore, it is very important to use an instrument to weigh or measure.



Mesured weights and equivalences and functional conversion rules

Pastry-chef assistant.

Weight conversions

METRIC	CUPS	OUNCES
15 g	1 tablespoon	1/2 ounce
30 g	1/8 cup	1 ounce
60 g	1/4 cup	2 ounces
115 g	1/2 cup	4 ounces
170 g	3/4 cup	6 ounces
225 g	1 cup	8 ounces
450 g	2 cups	16 ounces

Length

METRIC	IMPERIAL
3 mm	1/8 inch
6 mm	1/4 inch
2.5 cm	1 inch
3 cm	1 1/4 inch
5 cm	2 inches
10 cm	4 inches
15 cm	6 inches
20 cm	8 inches
22.5 cm	9 inches
25 cm	10 inches
28 cm	11 inches

Oven temperatures

CELSIUS	FAHRENHEIT
95°C	200°F
130°C	250°F
150°C	300°F
160°C	325°F
175°C	350°F
190°C	375°F
200°C	400°F
230°C	450°F

Volume conversions

METRIC	CUPS	OUNCES
15 ml	1 tablespoon	1/2 fl. oz
30 ml	2 tablespoons	1 fl. oz
60 ml	1/4 cup	2 fl. oz
125 ml	1/2 cup	4 fl. oz
180 ml	3/4 cup	6 fl. oz
250 ml	1 cup	8 fl. oz
500 ml	2 cups	16 fl. oz
1000 ml	4 cups	1 quart

Mesured weights and equivalences and functional conversion rules

Pastry-chef assistant.

Watch the video!

Video: Measured weights and equivalences and functional conversion rules



SESSION 5



5.3 TO KNOW HOW TO PLAN DAILY TASKS

To know how to plan daily tasks

Pastry-chef assistant

Daily tasks

In a pastry shop there are tasks that have to be performed several times a day, or in daily, weekly or monthly basis.

All the professionals who work in a kitchen have well defined functions, with a list of tasks and deadlines for their realization.

A professional can have several responsibilities, and may have to perform daily and non-daily tasks.

napkins and straws stocked, dispensers clean Floor mats clean Front counter merchandiser clean	<input type="checkbox"/>
POST CLOSE Break Down Smoothie Station (Clean wrapstone) Put Down Patio Umbrellas All door glass clean All Front Counter Surfaces Cleaned All tables and chairs clean (check after pre close) Condiment bar clean & stocked Drink station nozzles sanitized Under side of drink station clean, nozzles replaced Ice Tea Machine Cleaned & Polished Restrooms Cleaned, Sanitize Baby Changers Restroom Mirrors, Sinks, Toilets Cleaned Restrooms stocked, swept & Mopped Wood Floors Swept & Mopped All Trash Pulled and to dumpster (Cans with New liners) Dining room Vacuumed Bank Out your Drawer	<input type="checkbox"/>
Sandwich & Salad Station	<input type="checkbox"/>
Team Member _____	Range on hand above
2 HOURS PRIOR TO CLOSING Sandwich wrap baskets stocked Trash receptacles emptied and clean Stockrooms, walk in cooler/freezer swept & organized Condiment bottles clean and filled Dishes washed Put Bread for Next Day 1 HOUR PRIOR TO CLOSING Clean interior of Salad Unit Clean out interior of Sandwich Unit Rotate to new inserts in Sandwich/Salad Units <small>Review Worklist & Menu Board (Pre-closing)</small>	<input type="checkbox"/>
POST CLOSE All plates restocked Equipment turned off (Ovens, Warmers, Heat Lamps Expt) Panes Grill cooled for 10 min. before cleaning Cheese & condiments properly wrapped and put away Stove & Oven Cleaned Grill Cleaned Dump & Clean Grease Catch on Grill Buns covered for next day usage Specialty freezer clean Bread Shelf Cleaned & Polished (All Bread Wrapped) Grill Stand Refrigerator Cleaned (inside & out) Purini/Saute Unit Rotated/Filled Cleaned (inside & out) Food Warmer broken Down/Cleaned Fry dump station and heat lamp assembly clean Walls and hood behind equipment cleaned Glass Sneeze Guard Cleaned (spotless) Hoods and filters clean Dishes finished (Washed/Rinsed/Sanitized) All Stainless Polished All Utensils & Necessary Equipment restocked out front Floor scrubbed & mopped	<input type="checkbox"/>
MANAGERS DUTIES	<input type="checkbox"/>
2 HOURS PRIOR TO CLOSING Daily Labor Verified and Corrected Do PM PULL (Bread & Chicken for Next Day) Make Sure Breaks were taken Check All Pre-Closing / Pump Staff for a GOOD CLOSE 1 HOUR PRIOR TO CLOSING Check All Pre-Closing / Pump Staff for a GOOD CLOSE Review Weekly To Do Grid for any items missed and complete Assist Staff in closing the Restaurant <small>(Phone, Pre-closing Review)</small>	<input type="checkbox"/>

To know how to plan daily tasks

Pastry-chef assistant

Daily tasks (some examples):

- Wear a uniform;
- Check the characteristics and quality of raw materials;
- Collect information about the requests of the day and the organization / distribution of work in the pastry shop;
- Select and prepare the necessary equipment, utensils and ingredients, consulting recipes;
- Interpret recipes and prepare pastries;
- Sanitize equipment and utensils;
- Diagnose the replacement needs of Make requests for missing raw materials;
- Weigh flour and other ingredients to prepare dough;
- Bake different bread types;
- Decorate cakes
- ...

To know how to plan daily tasks

Pastry-chef assistant

Non-daily tasks (some examples):

- Inventory of equipment and utensils missing;
- Wash the garbage containers;
- Cleaning of freezers and refrigerators;
- Bake special order (wedding cakes, ...)
- ...

To know how to plan daily tasks

Pastry-chef assistant

Watch the video!

Video: Daily tasks



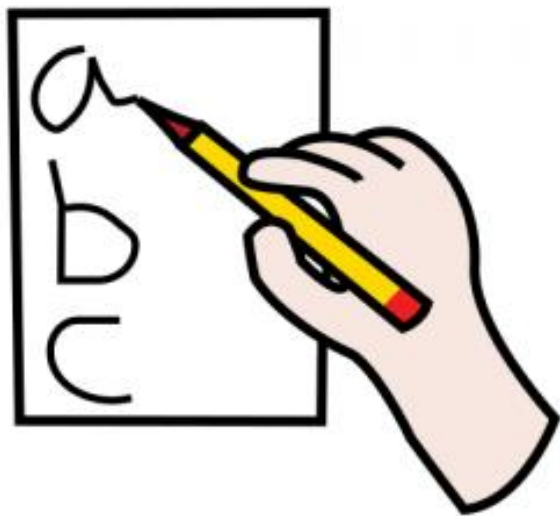
SESSION 5



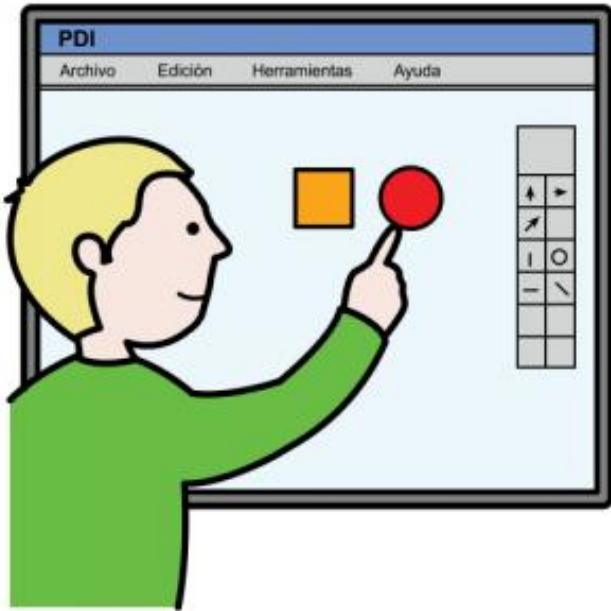
5.4 EVALUATION

Evaluation

Measured weights and Equivalences and Functional Conversion Rules and How to plan daily tasks



SUMMARY OF SESSION 5



- ✓ Measured weights and equivalences and functional conversion rules
- ✓ Daily Tasks
- ✓ ICT Tools

SESSION 6

AGENDA



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1. **Review of the contents of session 5**
2. **Cooking different pastries**
3. **Evaluation**

SESSION 6



6.1 REVIEW OF THE CONTENTS



**What do you
remember from
the previous session?**

SESSION 6



6.2 COOKING DIFERENT PASTRIES

Cooking diferent pastries

Pastry-chef assistant



:

In pastry production can be made several products, such as masses, bases, creams and cakes.

Cooking different pastries

Pastry-chef assistant

TO TAKE IN CONSIDERATION:

Time management

There are a whole lot of things that we could group under that “time” umbrella: time to shop, time to plan all the orders and time to cook.

Managing the time needed to prepare a recipe from start to finish is very important!

It involves the management of many tasks and the time required for each one of them.


To do all of that, we need to understand very well the recipe!!


Cooking different pastries

Pastry-chef assistant

Measure weight using functional conversion rules

Pay attention to the main conversions:

Weight conversions 		
METRIC	CUPS	OUNCES
15 g	1 tablespoon	1/2 ounce
30 g	1/8 cup	1 ounce
60 g	1/4 cup	2 ounces
115 g	1/2 cup	4 ounces
170 g	3/4 cup	6 ounces
225 g	1 cup	8 ounces
450 g	2 cups	16 ounces

Volume conversions 		
METRIC	CUPS	OUNCES
15 ml	1 tablespoon	1/2 fl. oz
30 ml	2 tablespoons	1 fl. oz
60 ml	1/4 cup	2 fl. oz
125 ml	1/2 cup	4 fl. oz
180 ml	3/4 cup	6 fl. oz
250 ml	1 cup	8 fl. oz
500 ml	2 cups	16 fl. oz
1000 ml	4 cups	1 quart

Cooking different pastries

Pastry-chef assistant

ICT tools can help you during a preparation of a recipe:

- **Google keep** help you to do your shopping list



- **Google Calendar** help you to record and remember daily tasks



- **Youtube** show you different recipes and tutorials about it.



- **Kitchen Stories** show you different récpes.



Cooking diferent pastries

Pastry-chef assistant

Masses

In the preparation of a cake, a pie or a cake, its base rests, for the most part, on a dough that is the pillar that supports the product.

Dough is a mixture of flour enriched with vegetable or animal fat and other solid or liquid ingredients, which is then cooked, fried or roasted.

The most common masses are:

- Leafy
- Broken
- Crepes
- Lees
- Cake
- Brioche



Cooking diferent pastries

Pastry-chef assistant

Berlin Ball

Ingredients:

- 50 grams of baker's yeast
- 3.5 dl of milk
- 725 g of flour
- 1 egg
- 2 gems
- 90 gr of powdered sugar
- 70 gr of butter
- 1/2 lemon (rasp)
- 2 tablespoons rum
- Flour, oil, powdered sugar q.b
- Confectioner's cream q.b



Cooking diferent pastries

Pastry-chef assistant

Method:

1. Dissolve the yeast in two deciliters of warm milk and add it to 125 grams of flour. Knead well and add the egg and yolks, mixing well. Let it rise in a warm place until it forms surface bubbles.
2. Then add the powdered sugar, the remaining milk flavored with the butter, lemon zest, rum and the remaining 600 grams of flour. Knead everything very well. Let the dough rise, covered, until it reaches twice the volume.
3. Remove small portions of the dough and, with these, mold balls. Put them to the bottom, covered with a cloth, on a board dusted with flour. When leavened, fry them in very hot oil, turning them to cook evenly; remove and drain on absorbent paper. Pass the still hot balls for powdered sugar. After cooling, open them and fillings with pastry cream.

Cooking diferent pastries

Pastry-chef assistant

Creams and Fillings

The creams that fill the various cakes give them flavors that distinguish them, characterize and make each recipe a unique delicacy.

The most used fillings and creams in pastries are:

- Confectioner's cream
- Custard
- Chantilly
- Ganaches
- Chocolate filling
- Coffee filling
- Almond filling



Cooking diferent pastries

Pastry-chef assistant

Chantily cream

Ingredients:

- 1 liter of Creams
- 0.2 kg of Sugar
- q.b. of lemon drops
- Vanilla essence



Method:

1. Beat the cream with sugar until it rises in a castle. Add the lemon drops, stirring constantly, as well as the vanilla essence.

Cooking diferent pastries

Pastry-chef assistant

Cakes

Flour-based pasta, usually with eggs, sugar and other ingredients are cooked in a cake pan. Cakes are one of the main components of parties, such as birthday and wedding, sometimes artistically decorated.



Cooking diferent pastries

Pastry-chef assistant

Cake Design is an innovative concept that is no more than the application of decoration to the cuisine. Cakes with roses, photographs or personalized with any other decorative element. It is an area where the imagination has no limits!

Some of the products used in decoration are:

- Rice paper
- Sugar paste
- Royal icing
- Chocolate shavings
- Confectionery and granulates
- Fruits
- Flowers



Cooking simple dishes

Cook-chef assistant

Nut cake

Ingredients:

- 5 eggs
- 2 cups sugar
- 1 cup of oil
- 2 cups baking flour
- 100 gr crushed walnut kernels



Method

1. Preheat the oven to 180 ° C
2. Beat the eggs with the sugar until a light, fluffy and bubbly mixture is obtained. Add the sifted flour alternating with the oil. Beat again. Add the walnut kernels and mix. Grease a shape with margarine and sprinkle with margarine. Pour the mixture into the pan and bake until cooked.

Cooking diferent pastries

Pastry-chef assistant

Watch the video!

Video: Recipe



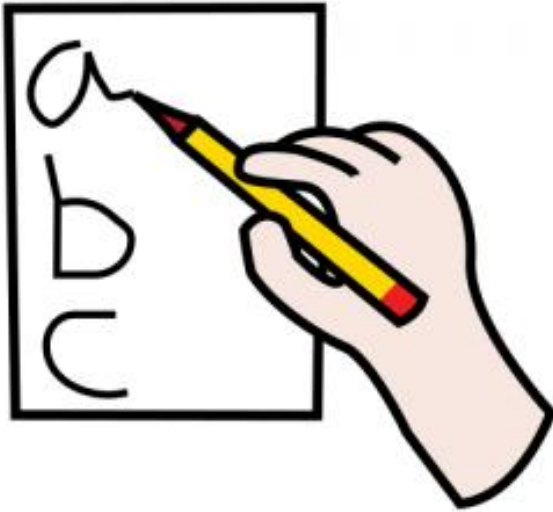
SESSION 6



6.3 EVALUATION

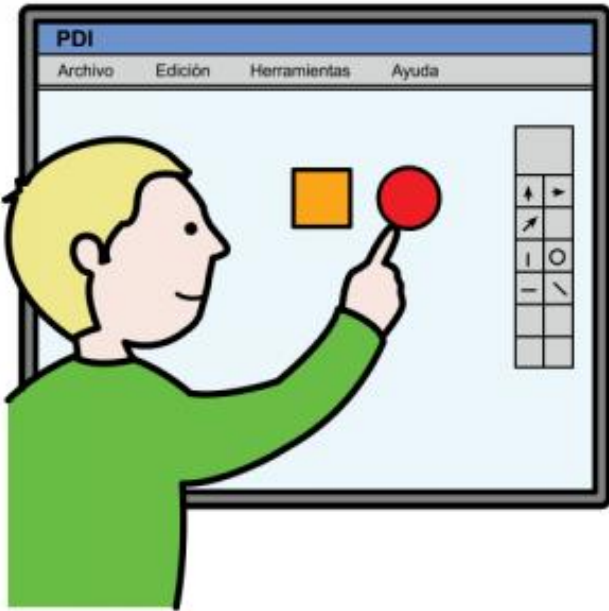
Evaluation

COOKING DIFERENT PASTRIES



SUMMARY OF SESSION 6

- ✓ Equipments
- ✓ Utensils
- ✓ Workspace
- ✓ Masses
- ✓ Creams and Fillings
- ✓ Cakes



SESSION 7

AGENDA



**INCLUSIVE
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1. **Review of the contents of session 6**
2. **Cooking different pastries**
3. **Evaluation**

SESSION 7



7.1 REVIEW OF THE CONTENTS



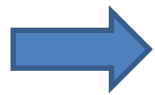
**What do you
remember from
the previous session?**

SESSION 7



7.2 COOKING DIFFERENT PASTRIES

How to follow a recipe



Important things to take into consideration:

- Read the recipe to the end;
- Select all necessary ingredients;
- Check the utensils and equipment to be used (ex measurements and conversion)
- Program the following steps / time of each step;
- Check the time required to complete the recipe.



Alert to time management of each step and the total to see if we have time to run it.



Cooking different pastries

Pastry-chef assistant

Salted products

That is the name given to appetizers that can be fried or baked pastries in the oven, meat or cheese and also pieces of preserved vegetables, plus cheeses and sausages in pieces or sliced.



Cooking different pastries

Pastry-chef assistant

Aussie Meat Pie

Ingredients

- 1 onion finely chopped
- **500 g** beef mince
- **1 cup** water
- **2** beef stock cubes
- **1/4 cup** tomato sauce
- **2 tsp** Worcestershire sauce
- **1 pinch** salt and pepper *to taste
- **3 tbs** plain flour
- **1 sheet** shortcrust pastry
- **1 sheet** puff pastry
- **1 egg** *to glaze



Cooking different pastries

Pastry-chef assistant

Method

1. Cook meat and onion until meat is well browned.
2. Add $\frac{3}{4}$ cup water, stock cubes, sauces and seasonings.
3. Bring to the boil and simmer for 15 minutes.
4. Blend flour and the remaining water, add to meat, bring to the boil and simmer for 5 minutes. Cool.
5. Line a pie plate with the short crust pastry.
6. Spoon in the cooled meat mixture.
7. Moisten edges of pastry with water.
8. Top with puff pastry, pressing down to seal the edges, trim and glaze with egg.
9. Bake at 230C for 15 minutes.
10. Reduce heat to 190C for a further 25 minutes until golden.

Cooking different pastries

Pastry-chef assistant

Sweet tarts

This is a dish made with a base of pasta (broken, sanded or puffed) that is garnished with fruit, compote, cream or with a salty filling.



Cooking different pastries

Pastry-chef assistant

Coconut tart

Ingredients

- ½ tsp ground cinnamon
- 4 cardamom pods, shelled and seeds crushed
- 175g desiccated coconut
- 225g caster sugar
- 25g butter, melted
- ¾ of a 500g block all-butter shortcrust pastry
- plain flour, for dusting
- 1 egg, beaten
- Cape gooseberry (also know as physalis), to serve (optional)



Cooking different pastries

Pastry-chef assistant

Method

- 1.Heat oven to 200C/fan 180C/gas 6. Place a shallow 23cm flan tin on a baking tray. Tip the spices, coconut and sugar into a pan with 150ml water and cook over a low heat for about 5 mins, stirring frequently to ensure the mixture doesn't catch. Set aside to cool.
- 2.Meanwhile, roll out the pastry on a lightly floured surface and use to line the flan tin. Trim off the excess pastry, fill the pastry case with baking parchment and baking beans and cook for 15 mins. Remove the beans and cook for 5 mins more so the pastry on the base of the tin is just cooked, but not brown.
- 3.Beat the egg and melted butter into the cooled coconut mixture, then spoon into the pastry case and smooth the top. Bake for 25 mins until the pastry is golden and the coconut pale golden. Serve with cream or real vanilla ice cream and some Cape gooseberries, then follow with cups of black Rooibos tea.

Cooking different pastries

Pastry-chef assistant

Desserts

The term dessert can apply to many confections, such as cakes, cookies, custards, gelatins, ice creams, pastries pies, pudding, and tarts. Fruit is also commonly found in dessert courses because of its naturally occurring sweetness. Some cultures sweeten foods that are more commonly savory to create desserts.



Cooking different pastries

Pastry-chef assistant

Chocolate mousse

Ingredients

- 300g good-quality dark chocolate, roughly chopped
- 3 eggs, at room temperature
- 1/4 cup (55g) CSR Caster Sugar
- 1 tablespoon good-quality cocoa powder, sifted
- 300ml thickened cream, plus extra whipped cream to serve
- Grated chocolate, to serve



Cooking different pastries

Pastry-chef assistant

METHOD

1. Place the chocolate in a heatproof bowl over a pan of gently simmering water (don't let the bowl touch the water). Stir until melted. Remove bowl from heat and set aside to cool slightly.
2. Place eggs and sugar in a large bowl and beat with electric beaters for 5 minutes, or until mixture is pale, thick and doubled in volume. Fold in cocoa powder and cooled chocolate until combined.
3. In a separate bowl, whip cream until thickened (be careful not to over-beat). Use a large metal spoon to carefully fold the cream into the chocolate mixture, trying to keep the mixture as light as possible. Spoon into 6 serving glasses and chill in fridge for at least 1 hour. Remove from fridge 15 minutes before serving, then top with extra whipped cream and grated chocolate to serve.

Cooking different pastries

Pastry-chef assistant

Watch the video!

Video: Recipe



Sheet_11_24_Find recipes in Youtube

Sheet_11_25_Find recipes in Kitchen Stories App

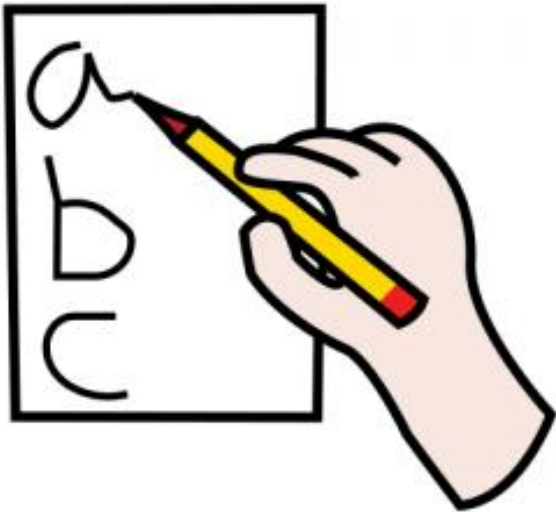
SESSION 7



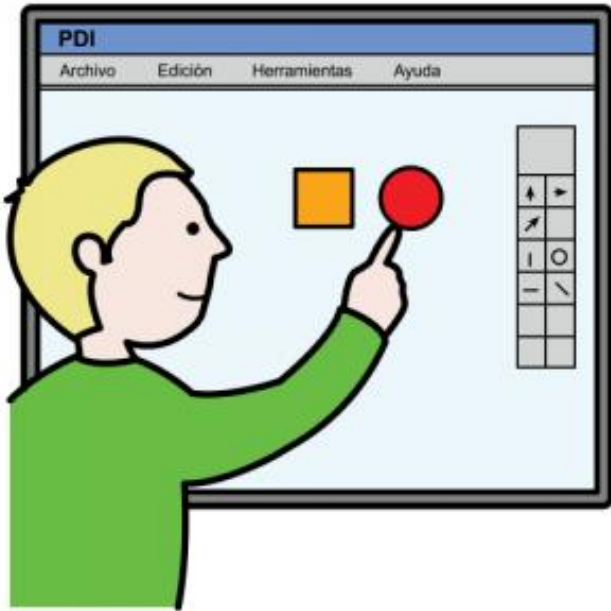
7.3 EVALUATION

Evaluation

Cooking different pastries



SUMMARY OF SESSION 7



- ✓ Salted products
- ✓ Sweet tarts
- ✓ Desserts
- ✓ ICT Tools

SESSION 8

AGENDA



**INCLUSIVE
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1. **Review of the contents of session 7**
2. **Articulation with distribution service**
3. **Wast management**
4. **Evaluation**

SESSION 8



8.1 REVIEW OF THE CONTENTS



**What do you
remember from
the previous session?**

SESSION 8



8.2 ARTICULATION OF KITCHEN ACTIVITY WITH TABLE SERVICE

Articulation with distribution service

Pastry-chef assistant

Articulation with distribution service

Depending on the size of the pastry shop, the pastry products can be for their own consumption in the stores, or distributed to other pastry shops, supermarkets ...



Articulation with distribution service

Pastry-chef assistant

Ready-to-eat food should be adequately **protected during service**.

Packaged should be adequately **protected during transportation**

- The conveyances and /or containers should be designed, constructed and maintained in such that they can effectively maintain the requisite temperature, humidity, atmosphere and other conditions necessary to protect food.

Articulation with distribution service

Pastry-chef assistant

Conveyances and / or containers used for transporting / serving foodstuffs should be non toxic, kept clean and maintained in good condition in order to protect foodstuffs from any contamination.

Receptacles in vehicles and / or containers should not be used for transporting anything other than foodstuffs to avoid contamination



Articulation with distribution service

Pastry-chef assistant

Packaging/ Wrapping

- Packaging is done as a medium to safeguard the food from external spoilage as well as means to provide product information to the consumer. Most of the small pastry shop units refer doing manual packaging rather than installing automated packaging.
- It can have a semiautomated activity, example, biscuits are first manually packed in trays and then sent on conveyors for packaging.
- Use of clean baskets and trays should be done to hold the finished product before packaging.



Watch the video!

Video: Articulation with distribution service 1



Watch the video!

Video: Articulation with distribution service 2



Articulation with distribution service

Pastry-chef assistant

The way the food is presented is really important. This factor can attract or repulse clientes to a restaurante.



Articulation with distribution service

Pastry-chef assistant

Food presentation

The type of service will determine the way we present the food.

We can present the food in:

- Cups;
- Bowls;
- Large plattes
- Buffets trays



Articulation with distribution service

Pastry-chef assistant

Service types

There are different ways to do a table service. A staff must know what kind of service will be presented so they can prepare properly the menu.

- Buffet
- Coffee breaks
- Banquet
- Room service



Articulation with distribution service

Pastry-chef assistant

Buffet Service and Coofe-break

- Foods are arranged on tables.
- Guests usually move along the buffet line and serve themselves.
- When their plates are filled, guests take them to a dining table to eat.
- Servers can provide beverage service at tableside.



Watch the video!

Video: Coffee break



SESSION 8



8.3 WASTE MANAGEMENT

“We could feed the starving people of the world with the food wasted globally.”

All food has a value and a sensible utilization of the resources is essential!



Waste management

Pastry-chef assistant

Reducing waste make good business sense! To organize a successful waste management for your establishment that will minimize it to a minimum and utilize existing waste in the best possible way you need to do the following actions:

1. Create a Team Responsible for Managing the Garbage
2. Track and analyze the waste
3. Identifying Quantity of Different Types of Waste
4. Sorting and Weighing Pastry Waste
5. Pastry Food Waste Reduction Ideas
6. Pastry Waste Recycling

Waste management

Pastry-chef assistant

1. Create a Team Responsible for Managing the Garbage

The team should be aware of the amount of specific ingredients that are used when preparing certain recipe.

2. Track and analyze the waste

The main waste in the pastry unit is of unused dough, fondant or burnt product.

Waste management

Pastry-chef assistant

3. Identifying Quantity of Different Types of Waste

You will Identify your garbage easily through the following actions :

- Conversation with the employees
- Disposal of garbage in specific containers
- Recording of types and quantities of waste
- A review of invoices and other documentation



4. Sorting and Weighing Pastry Waste

The simplest way to sort waste is by using different containers – buckets for certain types of waste. Waste is primarily necessary to sort to the one that can be recycled, such as food packaging, glass, paper, plastic bottles or organic waste from the kitchen.



5. Pastry Food Waste Reduction Ideas

How to reduce the pastry waste? After you made waste audit and determine the type and quantity you need to take concrete steps to reduce it.

Below are some of the proven and effective methods that will certainly help you to reach your goals:

Change your menu

Identify the menu items that usually have the most leftovers consider reducing the portion size of these menu items. In this way not only that you reduce the quantity of pastry waste but also reducing the food cost of cooking and automatically increase profit.

Waste management

Pastry-chef assistant

Make a purchase wisely

If some of the ingredients that you use to prepare pastries often goes to waste because you can not spend it before the end of its period of validity, consider the purchase of that ingredients in smaller packages.

Invest in high-quality kitchen equipment

Use specialized knives for peeling of fruits. These seemingly small differences in the quantity of food waste in the long period have a major impact on reducing waste and increasing your profit.

Waste management

Pastry-chef assistant

Store fruits properly

With proper storage of food you extending the time of use. Proper storage includes cleaning fruits, storage in a suitable container and in the appropriate place with the obligatory labels with date of storage.

Regularly rotate the food in the fridge and warehouse

Set the foods that should be used first in front of the food that is stored newly. A very convenient way of storing food in the refrigerator is the rule “right to left”. New foods always store on the right side of the fridge while existing food you move further to the left. When you taking the food for preparation you are of course using the reverse order “from left to right.” In this way your food will be always fresh and you reducing food waste.

6. Pastry Waste Recycling

Build a system that will ensure the recycling of all types of pastry waste that is recyclable!



- Food waste is organic and can be completely recycled! It is one of the important renewable energy resources and the most commonly transport to landfills for composting.
- Plastic bottles, cans, cardboard boxes, wooden pallets and paper materials can be either reused or recycled.
- Make a contract with a local company for recycling. In this way, you earn money from your waste and get a free service of waste transport.

SESSION 8

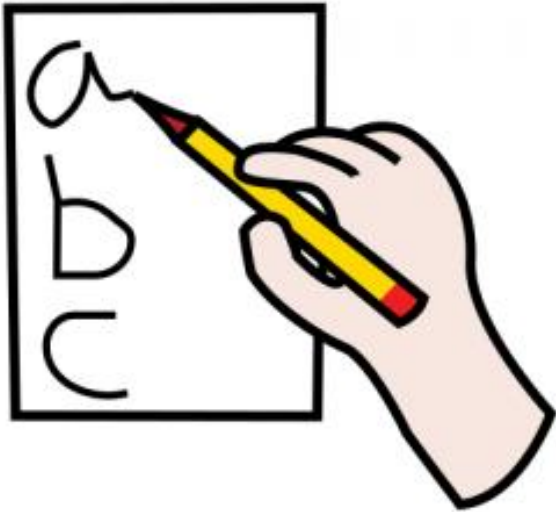


8.3 EVALUATION

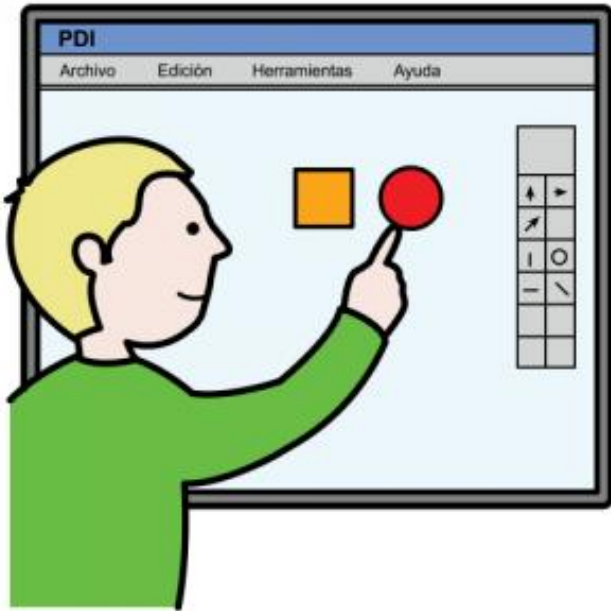
Evaluation

Articulation with distribution service

Waste Managment



SUMMARY OF SESSION 8



- ✓ Articulation with distribution service
- ✓ Waste Managment

SESSION 9

AGENDA



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1. **Review of the contents of session 8**
2. **Preparing Catering**
3. **Evaluation**

SESSION 9



9.1 REVIEW OF THE CONTENTS



**What do you
remember from
the previous session?**

SESSION 9



9.2 PREPARING CATERING

Practical activity I

The participants should form 2 groups.

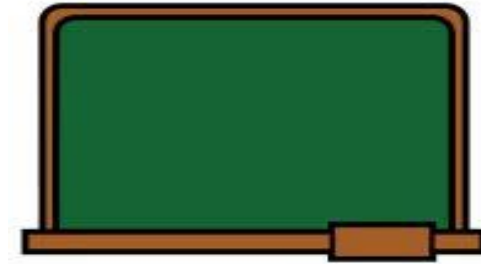
Each group will prepare a menu to be served in a **coffee-break**, including **one cake, one sweet tart/ desert and salted products**,

Taking in consideration:

- ☐ Organization and kitchen management
- ☐ How to plan daily tasks
- ☐ Waste management
- ☐ Articulation with distribution service.



Brainstorming



1. What is your team plan?
2. What menu did your team choose?
3. What menu are we all going to make?

Practical activity II

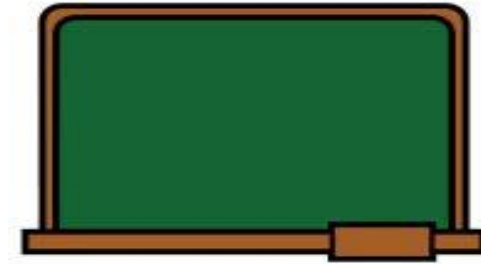
The participants should form groups.

Each group will do a part of the menu: **one cake, one sweet tart/ desert and salted products**, taking in consideration:

Taking in consideration:

- ☐ Time available
- ☐ Measured weights and equivalences
- ☐ Preparation and preservation of food





Brainstorming

1. How was the service in general?
2. What were your difficulties?
3. What you can do to improve your performance next time you'll need to cook?

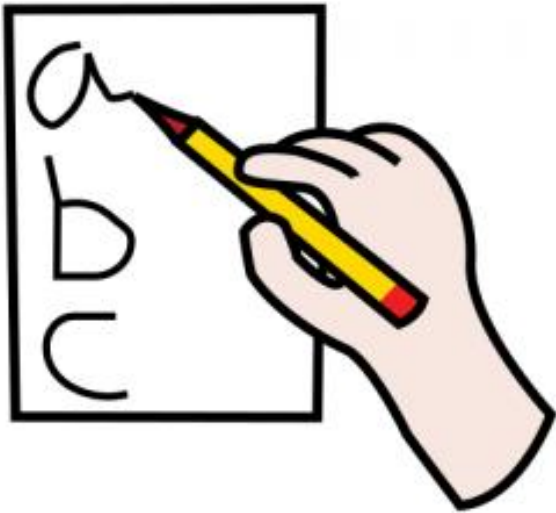
SESSION 9



9.3 EVALUATION

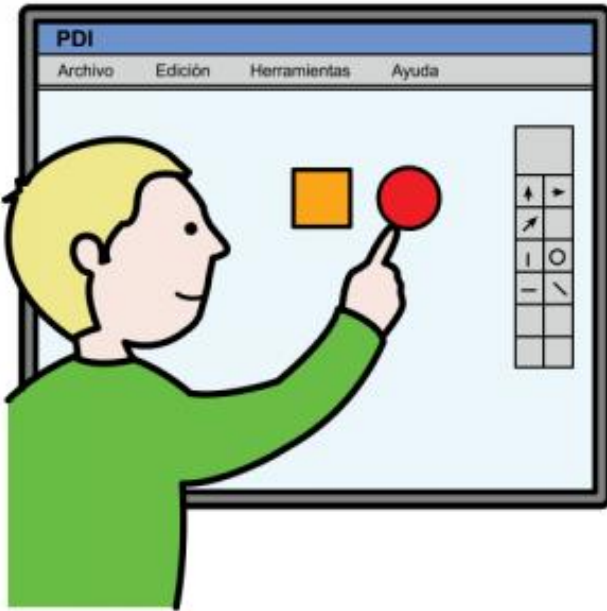
Evaluation

Preparing Catering



SUMMARY OF SESSION 9

✓ Preparing Catering



10. CONCLUSIONS



Conclusions

Pastry-chef assistant

What have you learned?

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UNIT 11

HOW CAN I BECOME A GOOD PASTRY- CHEF ASSISTANT?

ONLINE SESSION 2

Consortium



Number project: 2017-1-ES01-KA202-038574

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UNIT 11 : HOW CAN I BECOME A GOOD PASTRY-CHEF ASSISTANT?

Online session 2



Activity 1

RECIPE-ingredients and utensils



Find the recipe **Aussie Meat Pie**

Ingredients in Kitchen Stories App.

1. Then do a checklist in Google Keep App with the ingredients that you need to cook.
2. Do another checklist with the necessary utensils and equipments that you need to cook.
3. Share the checklist with your trainer.



Activity 2

RECIPE-methods



Find the recipe **Aussie Meat Pie**

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2. Share the checklist with your trainer.



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