

**BEM Micro-credential**

**Rokytne Professional Lyceum**

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| **BEM content**  **(for all partners)** | Title/name of the credential | **Preparation of mass demand cakes** | | | |
| Function of the micro-credentials / purpose | Improving the qualifications of an individual or an employee of an organization (company) | | | |
| Possible target groups | Individuals, employees of confectionery factories and companies, employees of coffee shops, bakeries | | | |
| Branch/sector of application | Catering establishment | | | |
| Fields of application / work environment | Preparation of mass demand cakes in restaurants, coffee shops, bakeries, catering companies, confectionery. | | | |
| Typical work/professional tasks | * Follow the recipe and sequence of execution of technological operations for the preparation of mass demand cakes * To have the technologies for preparation of mass demand cakes * Decorate cakes using elements of modern décor | | | |
| Learning outcomes (personal and job related) | **Knowledgе**  To know:  - The assortment and classification of cakes, their characteristics;  - The technology of preparation cakes from different types of dough;  - The procedure for applying decorations and decorations of one or more types to cakes;  - The requirements for the quality of cakes;  -The terms and conditions of storage of finished products;  - The sanitation and hygiene standards, labor protection requirements. | **Skills**  - To select and safely use tools and equipment during the preparation of cakes;  - To work with technological documentation;  - To make different types of dough, creams, fillings;  - To make cakes in mass demand from various types of dough with a modern design;  - To determine the quality of finished products;  - Comply with sanitation and hygiene standards, labor protection requirements. | | **Competences (autonomy/responsibility)**  - Organizes the workplace;  - Prepares popular cakes from various types of dough;  - Decorates cakes using elements of modern décor;  - Observes sanitary standards;  - Follows the rules of labor safety. |
| Validation | **Criteria** | | **Procedures** | |
| Conformity;  Flexibility and target orientation;  Reliability | | Creation of an examination  commission (EC);  The student performs the exam task;  Decision of the EC;  Delivery of a certificate or digital badge | |
| Recognised/accepted (documented by MoU) | Name of companies  Rokytnivskyi District Union of Consumer Societies, LLC "PANDA MAY FEMALE", Café "COFFEESTOP" | | | |
| Provider(s) | Private and public sector. Rokytne Professional Lyceum | | | |
| **Additional information**  **(if needed)** | Entry level / prerequisites | 150 hours (5 ECTS) | | | |
| Possible duration (recommendation) |
| **Specific content (national)** | Position in the chain of educational programmes | An independent unit with the possibility of integration into another confectionery production | | | |
| Reference to NQF |
| Credits |