

# BEM Micro-credential



Rokytné Professional Lyceum

<b>BEM content</b>  (for all partners)	Title/name of the credential	<b>Preparation of mass demand cakes</b>		
	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	<ul style="list-style-type: none"> <li>- Follow the recipe and sequence of execution of technological operations for the preparation of mass demand cakes</li> <li>- To have the technologies for preparation of mass demand cakes</li> <li>- Decorate cakes using elements of modern décor</li> </ul>		
	Learning outcomes (personal and job related)	<b>Knowledge</b>  To know: <ul style="list-style-type: none"> <li>- The assortment and classification of cakes, their characteristics;</li> <li>- The technology of preparation of cakes from</li> </ul>	<b>Skills</b>  <ul style="list-style-type: none"> <li>- To select and safely use tools and equipment during the preparation of cakes;</li> <li>- To work with technological documentation ;</li> </ul>	<b>Competences (autonomy/responsibility)</b> <ul style="list-style-type: none"> <li>- Organizes the workplace;</li> <li>- Prepares popular cakes from various types of dough;</li> </ul>

		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.	- 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.	- Decorates cakes using elements of modern décor;  - Observes sanitary standards;  - Follows the rules of labor safety.
	Validation	<b>Criteria</b>	<b>Procedures</b>	
		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. Rokytn Professional Lyceum		

<b>Additional information (if needed)</b>	Entry level / prerequisites	150 hours (5 ECTS)
	Possible duration (recommendation)	
<b>Specific content (national)</b>	Position in the chain of educational programmes	An independent unit with the possibility of integration into another confectionery production
	Reference to NQF	
	Credits	