

Instructor Deployment- Course & Module summary

Instructors Name	Course Title	Modules
Mr Mike Fleming	Diploma in Baking Arts & Science Full Time & Part Time	Bakery Management
		Bakery Science - WSQ Conduct Baking Ingredient Experiments
		Bread Making Technology 1. WSQ Prepare Basic bread
		Bread making Technology 2. WSQ Prepare Café Style Breads
		Bread Making Technology 3. WSQ Bake Artisan Breads
		Cake Making Technology 1. WSQ Prepare Basic Cakes
		Cake Making Technology 2
		Chemical Aerated Goods. WSQ Prepare Muffins & Scones
		Chocolate & Confectionery .WSQ Prepare Icings Chocolate and Glazes
		Choux Pastry Technology. WSQ Prepare Choux Pastries
		Cookie Making Technology. WSQ Prepare Cookies
		Desserts. WSQ Prepare Hot and Cold Desserts
		Laminated Yeast Raised Pastry Technology. WSQ Prepare Yeast Raised Pastries
		Puff Pastry Technology. WSQ Prepare Puff Pastries
		Sweet & Savoury Filings WSQ Prepare Sweet and Savoury fillings , sauces and creams
		Short Pastry Technology. WSQ Prepare Short Crust Pastry
		Specialty Gateaux and Tortens –WSQ Prepare Advanced Cakes
		Baking foundations – WSQ Maintain Food and Beverage Production Environment
		Sugar Craft
	Certificate in Bread Making Technology. FT & PT	Bread Making Technology 1. WSQ Prepare Basic bread Bread Making Technology 2. WSQ Prepare Café Style Breads Bread Making Technology 3 WSQ Bake Artisan Breads
	Certificate in Cake Making Technology. FT & PT	Cake Making Technology 1. WSQ Prepare Basic Cakes Cake Making Technology 2 Chemically Aerated Goods. WSQ Prepare Muffins & Scones

Certificate in Pastry Making Technology 1. FT & PT	Choux Pastry Technology. WSQ Prepare Choux Pastries Cookie Making Technology. WSQ Prepare Cookies Short Crust Pastry Technology. WSQ Prepare Short Crust Pastry
Certificate in Pastry Technology 2. FT & PT	Laminated Yeast Raised Pastry Technology. WSQ Prepare Yeast Raised Pastries Puff Pastry Technology. WSQ Prepare Puff Pastries Sweet & Savoury Fillings. WSQ Prepare Sweet & Savoury fillings Sauces and Creams
Certificate in Flour Confectionery & Desserts FT & PT	Chocolate & Confectionery , WSQ Prepare icings, chocolates and glazes Desserts , WSQ Prepare Hot & Cold Desserts Speciality Gateaux & Torten , WSQ Prepare Advanced Cakes
Certificate in Sugar Craft FT & PT	Sugar Craft