

WSQ

Bake Artisan & Decorative Breads

Objectives & Content

Upon completion, the participants will be able to:

- Understand and practice good food handling and safety in procedures related to food production
- List and describe the function of the basic bread making ingredients : Flour , salt yeast & water
- Describe the basic dough making techniques used in production of breads and rolls
- Understand the various fermentation methods used in a variety of bread making systems (Pre fermented doughs , Sour doughs , bulk fermented & overnight fermentation)
- Describe the processing parameters followed in the making of a variety of Artisan style bread products
- Understand the role of Bakers Percentage and Dough temperature calculations in the making of bread products
- Make handmade and machine made doughs that are decorated by scoring prior to baking .
- Evaluate/ score baked breads using a sensory evaluation framework
- Apply appropriate preparation of oven prior baking and finishing to baked items
- Evaluate bread products following quality parameters
- Produce bread dough with standard hygiene and food safety requirements for food production

Practical Component

- White & Wholemeal Sourdough
- Grains, Rye Sourdough
- Ciabatta, Focaccia, etc
- Sour Dough (starters to mother dough. Natural fermentation and yeast assisted

Duration: 35 hours
 Full Time 5 days/8 hours per day
 Part Time 12 or 16 hours per week

Statement of Attainment awarded by SSG for WSQ competency unit “Bake Artisan and Decorative Breads”

