

WSQ

Make Basic Breads

Objectives & Content

Upon completion, the participants will be able to:

- Understand the elements required to produce basic bread dough
- List and describe the ingredients and their functionality used in making bread dough
- Calculate bread formula using Baker's Percentage
- Produce basic bread dough using Straight Dough and Sponge & Dough methods
- Explain dough development requirements for bread dough's
- Explain the fermentation process and fermentation requirements when making bread dough
- Describe how to control finished dough temperature by the use of chilled or iced water
- Scale, shape and mould dough pieces using hand or machinery to required form
- Proof and bake dough to a satisfactory standard
- Bake various bread types using oven conditions appropriate to bread type
- Cool and store baked breads in appropriate manner
- Evaluate bread products following quality parameters
- Produce bread dough following standard hygiene and food safety requirements for food production



Practical Component

- Straight Dough Methods/Bulk Fermented & No Time/Sponge & Dough
- Pan Breads/Sandwich/Open Top Bread/Bread Rolls/Baguette/Epi De Ble

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

Statement of Attainment awarded by SSG for WSQ competency unit "Make Basic Breads"