

# WSQ

# Make Café Style Breads

## Objectives & Content

Upon completion, the participants will be able to:

- Describe the functionality of ingredients used in bread dough's
- Calculate recipes using Baker's Percentage
- Produce Sour Dough starter and build Levain
- Prepare multi grain breads incorporating Levain cultures
- Prepare suitable grain mixes for use in grain breads
- Prepare enriched sweet dough, fill and shape
- Prepare suitable sweet and savoury fillings for yeast dough
- Proof and bake products to a satisfactory standard
- 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

- Soaking of mixed grains prior to mixing. Mixed grains preparation
- Preparation of starter dough (Sour dough), types & feeding requirements
- Formula adjustment for wholemeal and grains bread
- Dough making and processing parameters for variety of breads and buns. Bulk Fermented Doughs and Folding Method
- Shaping and moulding
- Making of Sour Dough, Grain & Fibre, Crusty Breads, Sweet Filled Buns, Brioche, Wholemeal Breads, etc



**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 Café Style Breads"