

# WSQ

# Make Choux Pastries

## Objectives & Content

Upon completion, the participants will be able to:

- Understand the elements required to produce basic choux pastry products
- List and describe the functionality of ingredients used in making choux pastry products
- Calculate choux paste recipe using Baker's Percentage
- Describe the ingredient pre-conditioning requirements that apply to choux paste making methods
- Describe the basic mixing method and processing parameters for making choux pastry
- Apply the choux paste making method to produce a variety of choux pastry products
- Pipe choux paste into a variety of shapes onto prepared baking trays at sizes and shapes required by product specifications
- Bake choux paste items in suitable hot oven with appropriate oven conditions (steam) to ensure a dry crisp product
- Remove and cool choux pastry cases prior to filling
- Prepare suitable fillings and toppings required to finish choux paste products to an acceptable standard
- Present finished items as per buffet or shop window display
- Evaluate baked and finished items following quality parameters
- Store baked items under suitable conditions
- Produce choux paste items and fillings following standard hygiene and food safety requirements for food production

## Practical Component

- Boiled Paste and Roux Method
- Eclairs/Cream Puffs/Choux Petite Fours, Paris Brest/St Honore/Religious/Mirror/Glazes/Custard Fillings, Fondant/Butter Cream

**Duration:** 27 hours

Full Time 4 days@8 hours per day

Part Time 12 or 16 hours per week



**Statement of Attainment** awarded by SSG for WSQ competency unit "Make Choux Pastries"