

WSQ

Make Cookies

Objectives & Content

Upon completion, the participants will be able to:

- Understand the elements required to produce basic cookie dough's
- List and describe the functionality of ingredients used in making cookie dough
- Calculate cookie dough recipe using Baker's Percentage
- Describe the ingredient pre-conditioning requirements for making varieties of cookie dough
- Describe the mixing methods and processing parameters for making cookie dough
- Apply the various mixing methods to produce dropped, piped, aerated and ice box cookie dough
- Deposit or cut, prepared cookie dough using appropriate baking trays and piping bags where applicable to certain desired yield
- Rest cookie dough according to processing requirements
- Bake cookie dough to satisfactory standard following baking conditions in standard recipe
- Remove and cool cookie dough on baking racks
- Prepare finishing medium as required by product category
- Apply finishing procedures where appropriate to cookie dough
- Evaluate baked cookie items following quality parameters
- Store baked items under suitable conditions
- Produce cookie products following standard hygiene and food safety requirements for food production



Practical Component

- Rub-in Method/Blend Method/Creaming Method/Meringue Method
- Ice box/Viennese, Macaroons/Formed and Dropped Cookies/Almond Tuiles/Almond Biscuits/Oat/Cornflake/Chocolate Chips

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 Cookies"