

WSQ

Make Hot & Cold Desserts

Objectives & Content

Upon completion, the participants will be able to:

- Describe the functionality of ingredients used in making hot & cold desserts
- Prepare a variety of suitable custard bases for baked and frozen desserts
- Prepare Gelatine based, Ice Cream and Sorbet Desserts
- Prepare a range of suitable desserts products using ice cream and sorbet
- Prepare parfait, Bombe Alaska, Ice Cream Cakes
- Store and date stamp fillings for food safety aspects
- Preparation for creams and custards for use in ice cream and soufflé dishes
- Preparation of Sugar solutions, simple syrup, boiled sugars
- Prepare a variety of Sorbet items from fruit juices and fruit puree
- Prepare gelatin based desserts
- Handling requirements for use of gelatin in desserts
- Use of suitable flavours and garnish for quality ice cream
- Prepare suitable sponge products for use as garnish and base for Bombe items
- Assemble a range of ice cream based desserts
- Finish and garnish items with sauces and creams
- Refrigeration process for making ice cream and sorbet
- Understand the principles of overrun and its affect of product quality
- Apply correct storage procedures for making of ice cream



Practical Component

- Souffle/Bavarian Mousse/Fruit Coulis/Sorbet/ Ice Creams Parfait/Bread & Butter Custards/Crème Brulee/Mousse Cakes & Desserts

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 “Make Hot & Cold Desserts”