

WSQ

Make Muffins and Scones

Objectives & Content

Upon completion, the participants will be able to:

- Understand the elements required to produce muffins batters and scone dough
- List and describe the functionality of ingredients used in making muffins and scones
- Calculate muffin and scone recipe using Baker’s Percentage
- Describe the ingredient pre-conditioning requirements for making muffins and scone products
- Describe the basic mixing methods and processing parameters for making muffins and scones products
- Apply the various mixing methods to produce muffins and scone items
- Deposit muffin batters into prepared tins and muffin cups
- Sheet scone dough to desired thickness by hand and cut to appropriate shape using hand cutters
- Line scone pieces onto prepared baking tray, egg wash
- Describe why it is necessary to rest scone dough prior to baking
- Bake muffins and scones at appropriate baking temperature and suitable oven settings to a satisfactory standard
- Remove and cool muffin and scones appropriately
- Finish muffin products where appropriate for presentation
- Evaluate baked muffin and scones products following quality parameters
- Store baked items under suitable conditions
- Produce muffins and scone items following standard hygiene and food safety requirements for food production



Practical Component

- Rub-in Method/Blend Method
- Plain and Variety Muffins/Plain, Fruit and Savoury Scones

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 Muffins and Scones”