

# WSQ

# Make Puff Pastry Products

## Objectives & Content

Upon completion, the participants will be able to:

- Understand the elements required to produce basic puff pastry
- List and describe the functionality of ingredients used in making puff pastry
- List the types of puff pastry and the fat to flour ratio
- Calculate puff pastry recipe using Baker's Percentage
- Describe the ingredient pre-conditioning requirements for making puff pastry
- Describe the basic mixing methods and processing parameters for making puff pastry
- Apply the various puff pastry methods to produce puff pastry dough
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- Describe the lamination principles of making puff pastry
- Put the required folds in puff pastry according to pastry (fat to flour ratio) type
- Rest puff pastry during processing and prior to baking using refrigeration
- Sheet puff pastry using a dough sheeter to required thickness
- Cut basic shapes required by hand or cutter for further processing
- Incorporate scrap puff pastry into straight dough for processing
- Understand the importance of minimizing of scrap pastry and its effect of product texture and quality
- Fill cut shapes, egg wash pre-oven finish and rest puff pastry prior to baking
- Remove and cool baked items on cooling racks
- Finish puff pastry items where appropriate with suitable finishing mediums
- Evaluate baked puff pastry products following quality parameters
- Store baked items under suitable conditions
- Produce puff pastry items following standard hygiene and food safety requirements for food production



## Practical Component

- Fold in French Method/Chop-in Scotch Method
- Produce Fruit Turnover/Meat Turnovers/Apple Strudel/Bouche Cases, Palmiers, Victorias, etc

**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 Puff Pastry Products"