

WSQ

Make Tarts & Short Crust Pastries

Objectives & Content

Upon completion, the participants will be able to:

- Understand the elements required to produce basic short pastry
- List and describe the functionality of ingredients used in making Short Crust Pastry
- Calculate Short Crust Pastry recipe using Baker's Percentage and ratio and proportion
- Describe the ingredient pre-conditioning requirements for Short Crust Pastry ingredients
- Describe the basic mixing methods and processing parameters for making Short Crust Pastry
- Apply the various Short Crust Pastry Methods to produce Short Crust Pastry items
- Sheet Short Crust Pastry by hand or machine to desire thickness
- Cut, shape and line pastry dough into appropriate forms, tins, foils pans
- Understand the importance of minimizing of scrap pastry and its effect of product texture and quality
- Describe the resting requirements for Short Crust Pastry
- Bake Short Crust Pastry items to a satisfactory standard
- Cool and finish Short Crust Pastry as required
- Evaluate baked Short Crust Pastry products following quality parameters
- Store baked items under suitable conditions
- Produce Short Crust Pastry items following standard hygiene and food safety requirements for food production



Practical Component

- Rub-in Method/Blend Method
- Produce Fruit Tarts/Fruit Pies/Almond Tarts/Chocolate Tarts/Savoury Quiche

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 Tarts & Short Crust Pastries"