

WSQ

Make Yeast Raised Pastries

Objectives & Content

Upon completion, the participants will be able to:

- Understand the element required to produce Yeast Raised Pastries, Danish & Croissant
- List and describe the functionality of ingredients used in making laminated yeast raised pastries
- Calculate Yeast Raised Pastry recipe using Baker's Percentage
- Calculate the fat to dough ratio required for Danish and Croissant dough's
- Describe the basic mixing methods and processing parameters for making yeast raised pastries
- Apply the dough making methods to produce Yeast Raised Pastry dough's
- Prepare laminating pastry butter sheets. Seal pastry and dough for lamination at appropriate conditions
- Put the required folds in the pastry using refrigeration and following standard processing procedures for Yeast Raised Pastries
- Sheet pastry using a dough sheeter to required thickness, cut into shapes and refrigerate as required
- Incorporate scrape pastry into straight dough for processing
- Prepare suitable fillings as required for pastry type. Shape and fill cut pastry pieces as per standard recipe requirements
- Egg wash filled items and proof yeast raised pastries
- Set proofing temperature to suit melting point of laminating fat
- Bake yeast raised pastry in appropriate oven conditions to achieve product baked quality. Apply steam as required
- Remove and cool baked items on cooling racks. Finish yeast raised pastry items where appropriate with suitable finishing mediums
- Evaluate baked Yeast Raised Pastry products following quality parameters
- Store baked items under suitable conditions
- Produce Yeast Raised Pastry items following standard hygiene and food production



Practical Component

- Fold-in and French Method
- Produce varieties of assorted Danish products/Croissant Plain and Chocolate filled

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 Yeast Raised Pastries"