

WSQ

Prepare Sweet & Savoury Fillings, Sauces & Creams

Objectives & Content

Upon completion, the participants will be able to:

- Describe the functionality of ingredients used in making Sweet and Savoury Fillings, Sauces & Creams
- Calculate recipes using Baker's Percentage
- Prepare a variety of sauces and creams for use as garnish or filling
- Identify suitable fruits for use in pie fillings and fruit coulis
- Understand the sugar boiling principles and types used in baking
- Prepare savoury fillings for used in pies or savoury pastry items
- Prepare basic sauces suitable for the addition of savoury fillings
- Follow appropriate storage requirements for fillings, sauces and creams
- Store and date stamp fillings for food safety aspects
- Produce fillings and garnishes following standard hygiene and food safety requirements for food production

Practical Component

- Crème Anglaise/Crème Patisserie/Fruit Fillings/Savoury Meat Fillings/Butter Creams/Pies/Quiches/Sweet & Savoury Pastries

Duration: 34 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 "Prepare Sweet & Savoury Fillings, Sauces and Cream"