

Certificate in Pastry Making Technology 1

Module Overview

The course modules are grouped into sectors to provide participants with the opportunity to build on the skills & knowledge related to each module as the course progresses.

- Short Pastry Technology (WSQ Make Tarts & Short Crust Pastry)
- Cookie Making Technology (WSQ Make Cookies)
- Choux Pastry Technology (WSQ Make Choux Pastry)

Aim:

The pastry making modules provide participants with knowledge and skills necessary in the production of various pastry products: short crust, cookies, choux pastry and suitable fillings.

Scope:

- ❖ Ingredient selection and functionality in pastry making.
- ❖ Bakers Percentage / Formula balance rules in pastry making.
- ❖ Pastry making processes: Rub in, Blend, Creaming & Boiled methods.
- ❖ Temperature control of ingredients and batters.
- ❖ Processing and processing parameters for a range of pastry products.
- ❖ Preparation of suitable bake stable fillings, fresh and tinned fruits.
- ❖ Baking and cooling requirements.
- ❖ Preparation of finishing mediums suitable for pastry items.
- ❖ Packaging & storage.
- ❖ Hygiene & safety requirements in production of baked items.

Product scope: Short crust pastry, tarts, pies, flans, cookies, piped, moulded, dropped, soft & chewy, choux pastry items, éclair, swans, cream puffs.

Duration:

89 hours

Full Time 5 days/8 hours per day
Part Time 12 or 16 hours per week

Program is designed and delivered by CTSBT. Award is presented by CTSBT

