

# Certificate in Pastry Making Technology 2

## 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.

- Puff pastry Technology (WSQ Make Puff Pastry Products)
- Laminated Yeast Raised Pastry Technology (WSQ Make Yeast-raised Pastries)
- Sweet & Savoury Fillings (WSQ Prepare Sweet & Savoury fillings, Sauces & Cream)

### Aim:

The pastry making modules provide participants with knowledge and skills necessary in the production of various pastry products: puff pastry, Danish & croissant pastries and suitable fillings.

### Scope:

- ❖ Ingredient selection and functionality in pastry making.
- ❖ Ingredient selection and functionality in fruit and savoury fillings.
- ❖ Bakers Percentage / Formula balance rules in laminated pastry making.
- ❖ Laminated pastry making processes: Fold in & Chop in.
- ❖ Temperature control of ingredients in laminated pastry processes.
- ❖ Processing and processing parameters of laminated and yeast raised pastry items.
- ❖ Laminated pastry folding and processing requirements.
- ❖ Preparation of suitable bake stable fillings, fresh and tinned fruits, meats and savoury items.
- ❖ Baking, cooling, packaging and storage requirements.
- ❖ Hygiene & safety requirements in production of baked items.

**Product scope:** Puff pastry items, Danish and croissant dough's, fruit and meat pies, quiche, suitable sauces for use in savoury and sweet fillings and glazes.

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



### Duration:

Full Time  
Part Time

**80 hours**

5 days/8 hours per day  
12 or 16 hours per week