

WSQ

Prepare Chocolate Decorations and Make Pralines

Objectives & Content

Upon completion, the participants will be able to:

- Apply skills and knowledge learned in making chocolate decorations and pralines
- Prepare tools, equipment and ingredients
- Tempering of chocolate with appropriate methods
- Prepare a range of ganache fillings
- Identify quality, characteristics and faults in chocolates
- Storage of chocolates
- Comply with Workplace, Safety and Health (WSH), food hygiene and handling requirements

Practical Component

- Various Method: Microwave, Tabling, Seeding and tempering
- Fillings for Ganache Pralines
- Common Faults in Chocolate Making
- Prepare Chocolate Decorations
- Chocolate Tablets & Nut Clusters/Rochers
- Moulded Pralines
- Chocolate Truffles
- Moulded Figurines

Duration: 31 hours
 Full Time 5 days/7 hours per day
 Part Time 12/15 hours per week



Statement of Attainment awarded by SSG for WSQ competency unit “Prepare Chocolate Decorations and Make Pralines”