

Produk Pastry

Pertemuan ke 7

Element 1: Prepare and bake cakes and fillings

Select commodities

- ◉ Flours
- ◉ Sugars
- ◉ Eggs
- ◉ Milk
- ◉ Cream
- ◉ Gelatin
- ◉ Flavourings and essences
- ◉ Chocolate
- ◉ Fats, oils, butter, margarines



Element 1: Prepare and bake cakes and fillings

Select commodities

Flours:

- Plain Flour
- Self Raising Flour
- Soft Cake Flour
- Special Cake Flour



Element 1: Prepare and bake cakes and fillings

Select commodities

- ◎ Sugars
 - Caster
 - Brown
 - A1 crystal
 - Glucose, powder and liquid
 - Icing
- ◎ Fondant



Element 1: Prepare and bake cakes and fillings

Select commodities

- ⦿ Eggs
- ⦿ Dairy products and substitutes
 - Milk
 - Cream
 - Fats, oils, butter, margarines



Element 1: Prepare and bake cakes and fillings

Select commodities

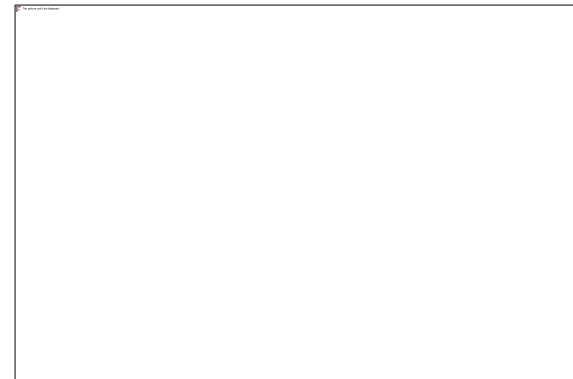
- ◉ Chocolate
- ◉ Cocoa powder
- ◉ Nuts
- ◉ Gelatin
- ◉ Flavourings and essences



Element 1: Prepare and bake cakes and fillings

Prepare a variety of cakes:

- Sponge
- Pound cakes
- High ratio cakes
- Fudge style cakes
- Special dietary needs
- Honey and spice cakes
- Fruit cakes, Light
- Fruit cakes, Dark

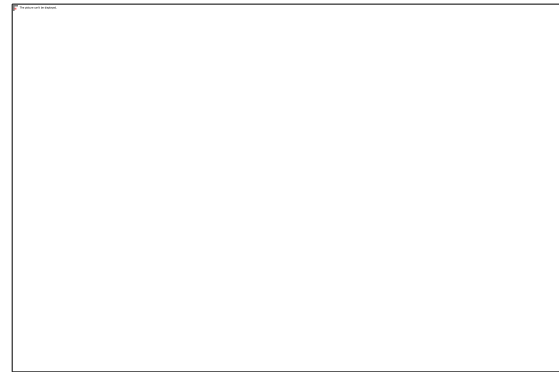


Element 1: Prepare and bake cakes and fillings

Prepare a variety of cakes

Sponge:

- Genoise
- Sponge drops
- Sponge sheets
- Emulsified sponge

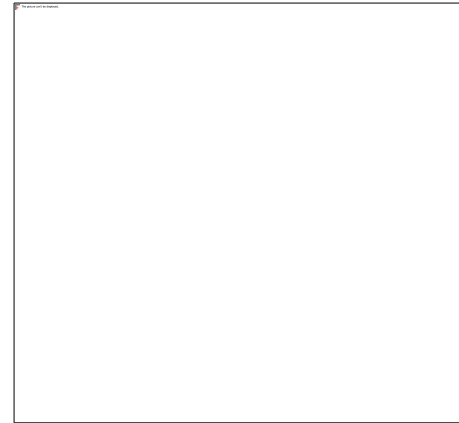


Element 1: Prepare and bake cakes and fillings

Prepare a variety of cakes

Pound cakes:

- ⦿ Madeira cakes
- ⦿ Butter cake
- ⦿ Pandowdy cakes
- ⦿ Carrot cake
- ⦿ Vegetable oil based cakes



Element 1: Prepare and bake cakes and fillings

Prepare a variety of cakes

High ratio cakes

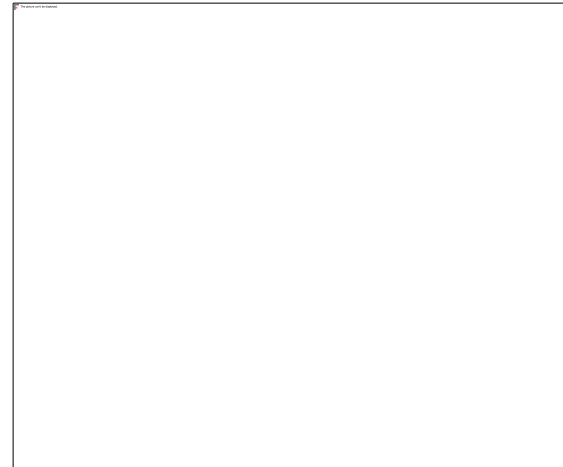
- ⦿ Special shortening and emulsifiers used to produce fine texture and gentle eating products
- ⦿ Special flours of finer starch grain
- ⦿ Flour has protein de-natured
- ⦿ Holds more water
- ⦿ Formula contains more sugar

Element 1: Prepare and bake cakes and fillings

Prepare a variety of cakes

Fudge style cakes:

- ⦿ Caramel fudge
- ⦿ Banana
- ⦿ Chocolate fudge



Element 1: Prepare and bake cakes and fillings

Prepare a variety of cakes

Special dietary needs:

- Gluten free
- Milk free
- Egg free
- Soy free
- Low fat

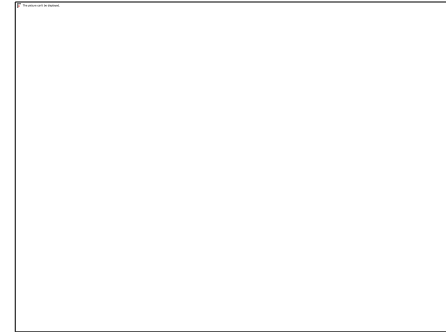
Gluten-free



Element 1: Prepare and bake cakes and fillings

Prepare a variety of cakes

- Honey and spice cakes
- Ginger breads
- Honey cakes



Element 1: Prepare and bake cakes and fillings

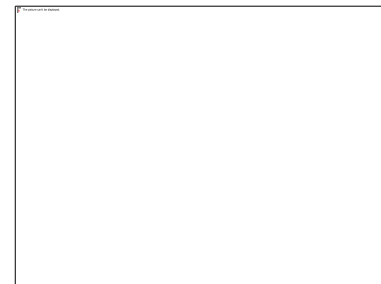
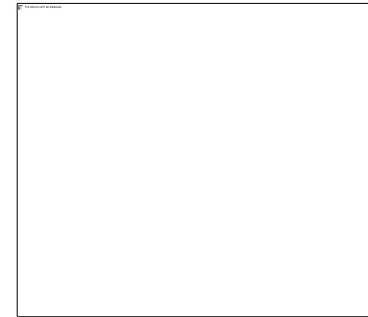
Prepare a variety of cakes

Fruit cakes, Light:

- ◉ Dundee
- ◉ Simnel

Fruit cakes, dark:

- ◉ Heavily fruited and spiced
- ◉ Very heavy and dense

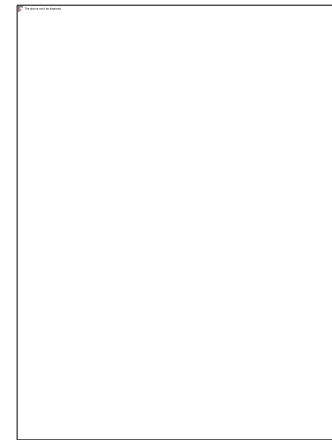


Element 1: Prepare and bake cakes and fillings

Prepare a variety of cakes

To be able to produce a variety of cakes pastry cooks (patissiers) need to be able to be adaptive:

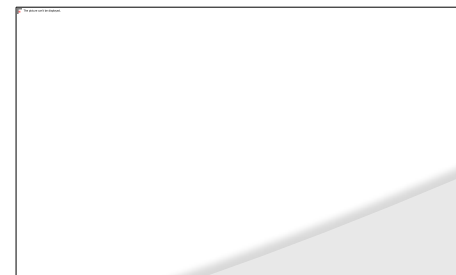
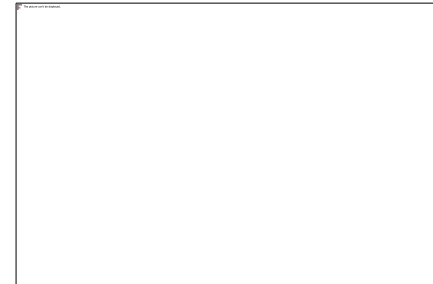
- ◉ Styles change
- ◉ Traditions evolve
- ◉ History gets lost
- ◉ Seasonality fades



Element 1: Prepare and bake cakes and fillings

Use appropriate equipment

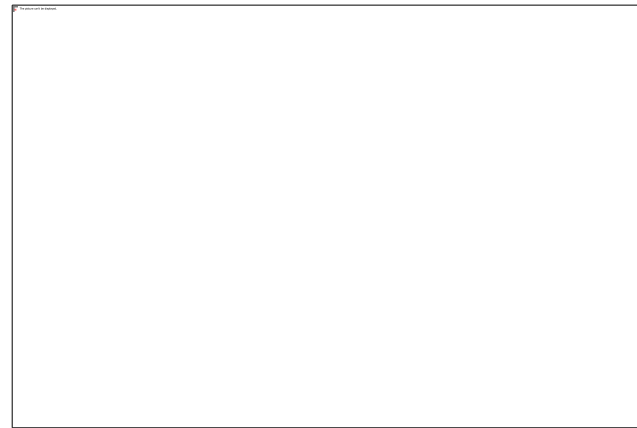
- ⦿ Mixers
- ⦿ Ovens
- ⦿ Scales
- ⦿ Moulds and forms
- ⦿ Baking trays and racks



Element 1: Prepare and bake cakes and fillings

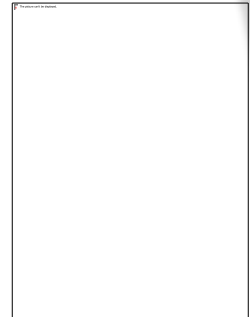
Bake to enterprise standards:

- Bakery
- Patisserie
- Wholesale
- 5 Star Hotel
- Budget market place



Element 1: Prepare and bake cakes and fillings

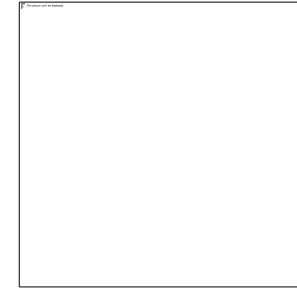
- ⦿ Standards and quality will change as enterprise changes
- ⦿ Standards are kept by pastry cooks working to high standards and producing consistent quality no matter where they work
- ⦿ Quality is relative to how much the customer is prepared to pay



Element 2: Decorate and present/display cakes

Performance Criteria

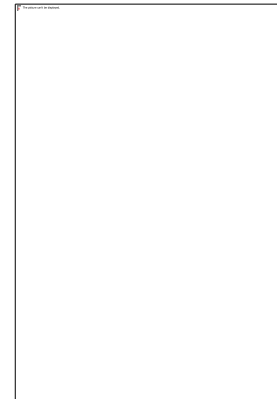
- ① Prepare a variety of fillings and coatings, icings, glazes and decorations for cakes
- ① Decorate cakes using fillings, coatings, icings and decorations according to standard recipes and or enterprise standards and or customer requests
- ① Present and display cakes to enterprise standards using appropriate service equipment



Element 2: Decorate and present/display cakes

Prepare a variety of fillings, icings decorations for cakes:

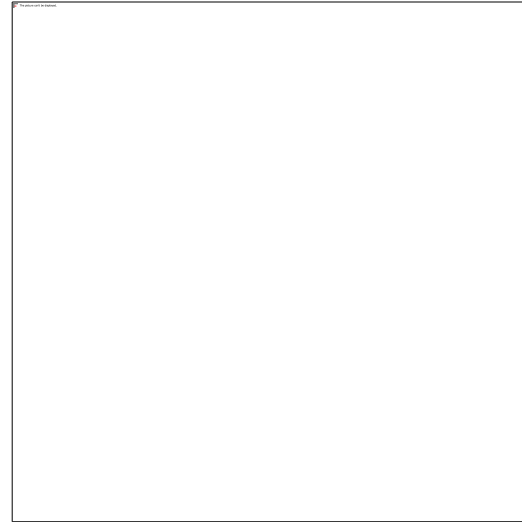
- Fillings
- Creams, fresh
- Creams, butter creams
- Creams, imitation
- Creams, others



Element 2: Decorate and present/display cakes

Prepare a variety of fillings icings decorations for cakes:

- ① Icing and glaze
- ① Fudge
- ① Fondant
- ① Plastic
- ① Ganache



Element 2: Decorate and present/display cakes

Decoration to enterprise standard:

- Icing sugar
- Fondant
- Apricot jam
- Roasted nuts
- Glaze and gel



Element 2: Decorate and present/display cakes

Present and display to enterprise standards:

- ◉ Bakery
- ◉ Trays
- ◉ Platters
- ◉ Cellophane bags
- ◉ Boxes
- ◉ Doyleys
- ◉ Labels



Element 3: Prepare and produce pastries and fillings

Performance Criteria

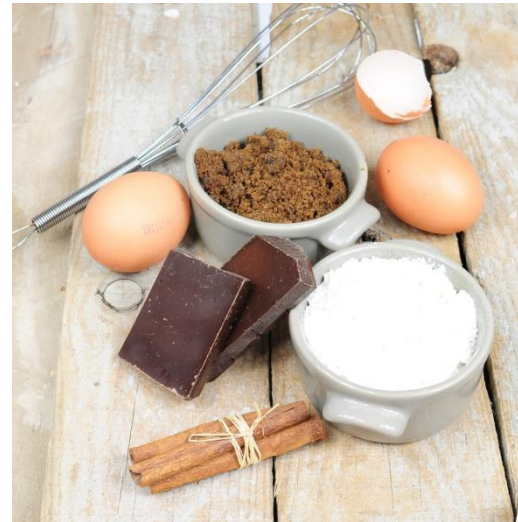
- Select required commodities according to recipe and production requirements
- Prepare a variety of pastries
- Produce a variety of pastries according to standard recipes and enterprise standards
- Use appropriate equipment to prepare and bake pastries
- Use correct techniques to produce pastries to enterprise standards
- Bake pastries to enterprise requirements and standards
- Select correct oven conditions for baking pastries



Element 3: Prepare and produce pastries and fillings

Select required commodities:

- ◉ Flours
- ◉ Sugars
- ◉ Eggs
- ◉ Milk
- ◉ Cream
- ◉ Gelatin
- ◉ Flavourings and essences
- ◉ Chocolate
- ◉ Fats, oils, butter, margarines



Element 3: Prepare and produce pastries and fillings

Select required commodities:

Flours

- ① Strong flour Flour
- ① Self Raising Flour
- ① Pastry Flour
- ① High Ratio Flour



Element 3: Prepare and produce pastries and fillings

Select required commodities:

- ◎ Sugars
 - Caster
 - Brown
 - A1 crystal
 - Glucose, powder and liquid
 - Icing
- ◎ Fondant



Element 3: Prepare and produce pastries and fillings

Select required commodities:

- ⦿ Eggs
- ⦿ Dairy products and substitutes
 - Milk
 - Cream
 - Fats, oils, butter, margarines



Element 3: Prepare and produce pastries and fillings

Prepare variety of pastries:

- ⦿ Puff pastry
- ⦿ Mille feuille
- ⦿ Vol au vents
- ⦿ Chausson aux pommes



Element 3: Prepare and produce pastries and fillings

Prepare variety of pastries:

- Short pastry
- Quiche
- Savoury rolls
- Pie bases
- Crusts



Element 3: Prepare and produce pastries and fillings

Prepare variety of pastries:

- ◉ Sweet short pastry
- ◉ Fruit pies
- ◉ Sweet rolls
- ◉ Pie bases
- ◉ Shortbread biscuits



Element 4: Decorate and present pastries



Performance Criteria

- Prepare a variety of fillings, coatings, icings glazes and decorations for pastries
- Decorate pastries using coating, icing and decorations according to standard recipes and or enterprise standards and or customer requests
- Present and display pastries to enterprise standards using appropriate service equipment

Element 4: Decorate and present pastries

Prepare variety of fillings and glazes:

- ◉ Cream
- ◉ Fruit fillings
- ◉ Savoury meat fillings
- ◉ Savoury vegetable fillings



Element 4: Decorate and present pastries

Decorate pastries to enterprise standards:

- ◉ Everyday presentation
- ◉ Celebratory occasion



Element 4: Decorate and present pastries

Present/display to enterprise standards:

- ◉ Formal
- ◉ Casual
- ◉ In house
- ◉ Take home



Element 5: Store cakes and pastries

Performance Criteria

- ① Store at correct temperature and conditions of storage
- ① Maintain maximum eating quality, appearance and freshness



Element 5: Store cakes and pastries

Store at correct temperatures:

- Room Temperature
- Protect from outside contamination
- Date of production
- Labelling



Element 5: Store cakes and pastries

Maintain maximum eating quality:

- Produce as needed
- Make in small batches
- Protect from contamination

