

Subject Synopses for WSQ Certificate in Pastry and Bakery (Part-Time)

Pastry and Bakery

1) WSQ Follow Food and Beverage Safety and Hygiene Policies and Procedures

This subject deals with the skills and knowledge required to undertake hygiene practices and standards applicable in the food and beverage industry. Topics covered include personal hygiene, hygiene of service utensils and equipment, hygiene practices in the preparation, handling and storing of food, and maintaining of preparation, service and storage areas.

2) WSQ Maintain Food and Beverage Production Environment

The skills and knowledge relevant to the maintaining of food and beverage production environment is covered in this subject. Students will be taught the proper procedures to clean food and beverage preparation equipment, clean floors and mats, dispose trash, maintain supplies, wash pots and wares, and also typical end-of-shift duties.

3) WSQ Maintain Quality Control Procedures

At the end of the subject, students will be able to demonstrate their skills and knowledge in following quality control guidelines, food and beverage hygiene and safety, portion control guidelines, maintaining quality control of food products, and plating/presentation of food.

4) WSQ Maintain Safe and Secure Working Environment

This subject covers the skills and knowledge required to maintain a safe and secure working environment. Topics covered include proper techniques to lift, push, and pull, safe use of equipment, and directions to handle hazardous materials.

5) WSQ Prepare Mise En Place 1

This subject covers basic Mise En Place preparation. Topics covered include assembling ingredients and equipment, weighing and measuring ingredients, knife skills, pan preparation, and preparation of dried, frozen and concentrated products for use.

6) WSQ Prepare Pre-mix, Frozen and Bake-off Products

In this subject, students are equipped with the skills and knowledge to use frozen-bake off products, pre-mixes and ready-to-use products.

7) WSQ Demonstrate Baking Techniques, Mixing Methods and Piping Skills

At the end of the subject, students are equipped with the knowledge and skills to demonstrate baking techniques, mixing methods and piping skills. This includes identifying baking tools, equipment, cooking methods and ingredients; preparing bakeshop equipment for baking; preparing bakeshop ingredients; using mixing methods in the baking and pastry process; and using piping methods in the baking and pastry process.