

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

Pastry and Bakery

1) WSQ Conduct Baking Ingredients Experiments

At the end of the subject, students will be able to demonstrate the knowledge and skills in conducting baking ingredients experiments. This includes conducting ingredients experiments, and modifying an original baking formula to use an assigned ingredient replacer.

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

At the end of the subject, students will be 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.

3) 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.

4) 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.

5) 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.

6) 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.

7) WSQ Prepare Basic Breads

This subject covers the skills and knowledge required to prepare basic breads. Topics covered include preparation for bread making, preparation of dough, shaping dough for desired product, proofing and baking bread.

8) WSQ Prepare Basic Cakes

At the end of this subject, students will be equipped with the knowledge and skills in preparing basic cakes, including batter cakes, baked cheesecake, sponge cake and chiffon cake.

9) WSQ Prepare Cookies

At the end of this subject, students will be equipped with the knowledge and skills in preparing cookies, including drop and moulded cookies, and piped and cut cookies.

10) WSQ Prepare Icing, Chocolate and Glazes

At the end of this subject, students will be able to demonstrate competency in preparing icing, chocolate and glazes, including butter and whipped creams, meringue, ganache, and glaze.

11) 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.

12) WSQ Prepare Muffins and Scones

This subject covers the skills and knowledge required to prepare muffins and scones.

13) 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.

14) WSQ Prepare Short-crust Pastry

At the end of this subject, students will be able to demonstrate the steps required to prepare short-crust pastry, which includes preparation to make pastry, preparation of dough, shaping of dough, and baking pastry product.

15) WSQ Prepare Sweet and Savoury Fillings, Sauces and Creams

At the end of this subject, students will be able to demonstrate the preparation of sweet and savoury fillings, sauces and creams, which include vanilla sauce, pastry cream, syrup and fruit coulis, fruit filling, and savoury filling.