



Syllabus- Diploma in Bakery & Patisserie

Unit 202 Safety at work

This unit covers common hazards and risks and the ways to control and minimise them. The concept of a hazard and its associated risk is introduced

Unit 203 Food safety in catering

The aim of this unit is to provide learners with knowledge of the parameters of basic food safety practices as relevant to the catering industry.

Unit 214 Prepare, cook and finish cakes, biscuits and sponge products

Biscuits: (biscuits à la cuillère, shortbread, cookies, langue du chat, sable a la poche, tuile, brownies, including tray baked for example flap jacks)

Cakes and sponges: scones, fruitcakes, muffins, sponge-based (Madeira, cherry, Victoria, regional varieties), Genoise, Swiss roll, cup cakes classic gateaux and tortes.

Unit 215 Prepare, cook and finish pastry products

Pastry products

Short: pasties, savoury flans.

Sweet: fruit tarts, flans.

Puff: pastry and convenience puff pastry, sausage rolls, pies, vol au vents, bouchees.

Choux: profiteroles and éclairs.

Local varieties.

Fillings

Sweet: crème pâtisserie, frangipane, fresh fruit, cream, butter cream, jam.

Savoury: eggs, cheese, meat, yogurt, fish, shellfish, vegetables, herbs, fruit, spices.

Unit 216 Prepare, cook and finish dough products

Fermented dough: basic bread dough (bread rolls, loaves (wholemeal, wholegrain, white)).

Enriched dough: brioche, bun dough, doughnuts, savarin.

Unfermented dough: soda bread, flat bread, naan bread, paratha.

Local varieties.

Unit 217 Prepare, cook and finish hot desserts and puddings

Sponge based, fruit based, batter based, egg based, milk puddings, soufflé (hot).

Local varieties

Unit 218 Prepare, cook and finish cold desserts

Meringues, soufflés (cold), (egg based cold desserts, gelatine set desserts, fruit based desserts, mousses

Frozen desserts: ice creams, sorbets, mousses, granita