



Employment | Progression | Apprenticeship



KERRY COLLEGE

of Further Education & Training

BUSINESS SUPPORT UNIT

INTRODUCTION TO PASTRY AND BAKING

Aim

The purpose of this award is to equip learners with the knowledge, skills and competence to produce a range of baked goods, including breads, pastries and hot and cold desserts.

Outcomes

- Explain the scientific principles underpinning the processes used in baking and pastry production
- Describe standards and grades for baking ingredients and products including flours, starches, fats, sugars, sweeteners, liquids, eggs, leavening agents, gelatin, salt and pre-prepared products
- Describe the commodities, both fresh and convenience, used in the production of hot and cold desserts including fruits, flavourings, colourings and chocolate
- Prepare a range of baked dishes Prepare a range of breads including brown and white soda breads, muffins, sweet and savoury scones, basic and enriched yeast breads
- Prepare a range of products using fresh and convenience pastry including short, sweet, choux and puff
- Prepare a range of sponges and sponge products, including fatless and enriched sponge, coating and filling as required
- Prepare a range of cold desserts, including egg-based dishes, cold soufflés, cheesecakes, water-ices, meringues, tuilles and brandy-snaps, fruits, and sauces.

Courses are offered subject to demand. Limited places available on certain courses.

Duration

January 2022:
2 days per week - 8 weeks

Venue

Tralee

Certification

QQI Minor Award

FOR FURTHER INFORMATION

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Business Support Lead: Mick Ryan

Business Support Administrator: Claire O'Shea



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AGUS OILIÚNA CHIARRAÍ
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AND TRAINING BOARD



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