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KILDARE AND WICKLOW
EDUCATION AND TRAINING BOARD

Advanced Pastry Skills & Techniques in Bakery Operations

This course provides advanced skills with a variety of pastry types to produce pastry assortments in an industrial style kitchen.



For more information and to apply, visit

www.kwetbtrainingservices.ie/ap

Course Learnings



Pastry Types

Select, prepare and work confidently with a range of pastry types, applying appropriate ingredients, equipment and methods to achieve consistent, high-quality results.



Pastry Making Techniques

Apply advanced pastry-making techniques to produce a variety of refined pastry products, including shaping, laminating, piping, assembling and finishing.



Pastry Production

Develop precision and creativity in pastry production by applying professional techniques to improve texture, structure, appearance and overall product quality



Pastry Accompaniments

Prepare and present appropriate accompaniments to pastry products, including creams, sauces, fillings, fruit preparations and garnishes that complement flavour and presentation.



Control Quality and Presentation

Apply professional standards of food safety, quality control and presentation while adapting recipes and techniques to achieve consistent results in a practical pastry-making environment.



APPLY

www.kwetbtrainingservices.ie/ap

AT A GLANCE



DURATION

5 Classroom Days



LOCATION

Athy Food, Drink, & Skills
Innovation Hub, Dublin Road,
Athy, R14 XF86



DELIVERY

Classroom Based



SUITABILITY

Learners must be currently in employment



COST

This course is partially funded under the Skills To Advance initiative for eligible applicants



COURSE REQUIREMENT

Learners must hold one of: QQI L5 Pastry, Baking & Desserts 5N2084 or higher qualification/equivalent or hold significant baking industry experience



CERTIFICATION

Demonstrate pre-bake skills in pastry based flour confectionery by FDQ (Y/503/2343)