



Hospitality and Catering

Producing pre-mixed/pre-made dough and traybake dishes

Lesson 1

Understand how to prepare, handle, cook and serve various pre-mixed, pre-made dough and traybake products.





Learning Objectives

- Define what is a pre-mixed and pre-made dough and traybake product
- Describe the advantages of pre-mixed and pre-made products
- State how to check the quality of dough and traybakes
- List pre-mixed products
- Name pre-made products
- Summarise the characteristics of danish pastries, croissants, sponges and traybakes
- Identify equipment required to make dough and traybake products





Learning Objectives

- Recognise how to make bread using a pre-mixed product
- Summarise how to make pastry using a pre-mixed product
- Define storage temperatures of chilled, frozen and hot cooked products
- Describe characteristics of over cooked and undercooked products
- State how to check products are cooked internally
- Identify different finishing techniques for danish pastries, sponges and traybakes





Dough and traybake products

In the catering industry speed and quality are key. Dough and traybake products are made from flour as the base and take time and equipment to produce.





Saving time and money

Many catering outlets buy in ready made products that can be baked whole as well as pre-mixed ingredients that are mixed and cooked onsite.





Advantages of pre-made and pre-mixed

- Saves time
- Reduces staff costs and skill level
- Consistent and quality product





**Consistent
shapes and
sizes with
frozen
products.**





Easy to make
mixes require
less skill





Avoiding problems with baking

Making fresh flour, dough and tray baked products can cause problems in the kitchen.





Avoiding problems with baking

Understanding the problems help you to decide whether to make fresh or to use pre-made goods.





Ingredients

To provide a selection of fresh baked products you need a large selection of different ingredients.

Check stock daily to keep updated.





Reducing stock

Using pre-made product
reduces the need for loss of
stock and ingredients.





Infested ingredients

With large amount of ingredients in stock we run the risk of pest infestation.

- Rats and mice
- Weevils and small mites

Ingredients should always be stored correctly.





Lack of equipment

Baking fresh requires lots of different types of equipment. This can be expensive and takes up space.





Reduce equipment

Using pre-made products will require less equipment to make them.

Trays and ovens are key items.





Skills

To make baking products requires a certain amount of skill which needs to be trained.

This is costly and takes up time.



Low skill level

Not having the skill levels required can cause problems when:

- Measuring ingredients
- Judging consistency of a dough, too wet or dry
- Using equipment safely





Revision Activity 1

What is the benefit of using pre-mixed/pre-made products?