



Hospitality and Catering

Producing hot and cold desserts

Lesson 1

Increase your knowledge and experience of producing hot and cold desserts with this course.





Learning Objectives

- Describe the tools and equipment required for making hot and cold desserts
- Understand the relevant food safety requirements
- Explain the different methods and skills used in making hot and cold desserts
- Summarise the importance of following dessert recipes
- Identify various types of cold desserts





Learning Objectives

- Recognise how to store cold desserts safely
- Describe the different types of hot desserts
- Explain how to finish and decorate desserts
- State the importance of ingredient identification of allergens
- Outline how to produce healthier options for desserts





Equipment for cold and hot desserts

Making desserts can be complicated and requires a lot of equipment, some of it is specialised for the job.





Mixing bowls

Various sizes for mixing and measuring as well as storing. They can be plastic or stainless steel.





Wooden spoons

An essential in the kitchen for stirring and mixing without scratching metal surfaces.





Rubber spatulas

For folding in ingredients and removing raw mixes out of bowls preventing wastage.





Baking trays

For baking pastry products and for placing other items onto before placing in the oven for safety.





Pans

A selection of different size pans for melting butter, boiling water, making sauces.





Whisks

Used for making meringues and whipping cream.





Wire cooling trays

For cooling hot items from the oven. They allow air to cool the product and prevent excess moisture from making the product soggy.





Measuring

- Jugs for liquids
- Scales for solids
- Spoons for fine powder





Cutters

Come in various shapes and sizes.
Used for presentation, portioning
pastry and sponge items.





Palette knives

A flattened knife is used for spreading creams and jams onto sponges and can be used to lift hot items onto cooling racks.





Piping bags and nozzles

Bags used to hold whipped cream, meringue and soft mixes that can be piped for presentation.





Piping bags and nozzles

Nozzles come in different sizes and shapes to give shape for presentation of piped products.





Sieves

To sift through flour removing impurities and to dust icing sugar over finished products for presentation.





Ovens

Cold products like pastry and sponge items will need an oven for baking the base.

Ovens can be small or large in size.





Moulds

Come in various sizes to help shape mousses, gelatine-based products and crème caramels. They are usually plastic or metal.





Apple corers and peelers

Used to remove skin and core of
apples and pears.





Zesters

Removing the fine zest of citrus fruit to provide flavour and garnishing for desserts.





Mixing machines

Using machines will save time and energy when producing hot and cold desserts.

They will come in different sizes depending on the type of kitchen you work in.





Blowtorch

Small high-powered burners used for presentation. Caramelising sugar on the top of crème Brule or lemon tarts.





Blast chillers

Blast chillers rapidly cool hot items that are needing to be served cold. They reduce the temperature rapidly to be under 8°C in under 90 minutes.





Refrigerators

Refrigerators come in various size's and dessert refrigerators are usually separate from the main kitchen refrigerators to prevent cross contamination.





Additional equipment for hot desserts

Hot desserts may require different cooking equipment to be able to complete the dish.





Combination ovens

These are very popular ovens as they allow you to bake and steam in different combinations.





Salamander Grill

This is an overhead grill. Typically used to add colour 'gratinate' to hot items.





Deep fat fryer

Used for frying sweet batter and dough products. Usually kept separate from other foods to prevent cross contamination of flavours.





Crepe pans

Are flat edge frying pans. This allows crepe (pancake) mix to be spread thinly and be able to turn and serve with ease.





Squeezy bottles

Used for holding pre-made sauces and purees for finishing and garnishing dessert when they are ready to serve.





Revision Activity 1

List four different tools and equipment used to make hot or cold desserts?