



Hospitality and Catering

# Producing pastry dishes

## Lesson 2

This course will show you how to prepare pastry using a variety of different methods, how to cook and finish pastry products to an excellent standard.





# Tools and equipment

Making pastry is a skill and requires a lot of equipment to produce quality products.

Using the right tools at the right stage will help you do that.





# Bowls

A variety of different sized bowls are used for mixing and measuring this can help you to keep clean and safe.





# Measuring items

Pastry requires exact measuring to obtain high quality results.

You must also understand the different types of measuring units.

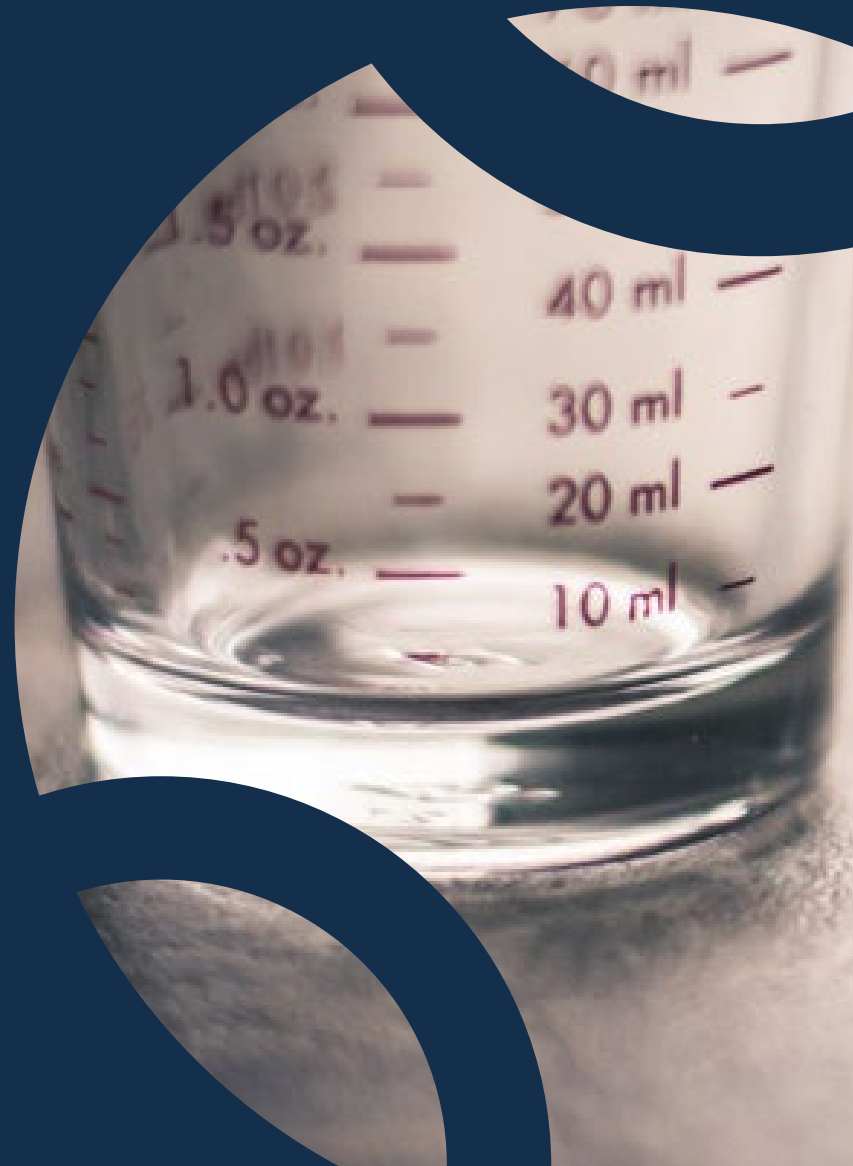




# Measuring items

Measuring jugs for liquids – water and milk

Make sure they show both types of metric and imperial measurements.





# Measuring items

Measuring scales for solid ingredient, electric are best for accuracy and make sure they have both type of metric and imperial measurements.





# Measuring items

Measuring spoons for small quantities  
like sugar, salt, baking powder.

Check whether they are metric or  
imperial.

Teaspoon = 5 grams

Table spoon = 15 grams





# Sieves

Sieving flour before making anything will help to remove impurities and lumps and also add air to the mix.







# Spoons

Various size spoons are useful for measuring, mixing and beating.

Wooden spoons are used to prevent scratching metal bowls.





# Whisks

Whisks are used for whipping cream for piping and eggs for meringue.





# Whisks

The whisk helps to incorporate air into egg whites.

Helps mix the fat in cream so that it thickens.





# Spatulas

Spatulas with a soft plastic end help to clean out bowls of wet mixtures.

Prevents wastage of mixed ingredients.





# Palette knife

A flattened knife which is for placing under hot products and moving onto cooling racks.

Also use for spreading ingredients into even layers.





# Rolling pins

Usually made from wood, the essential piece of kit for rolling pastry into thin, flat and even sheets.





# Baking Trays

Various size trays to place items on for baking in the oven.

Can be non stick or will need to be greased before placing items on to bake.





# Cutters

Cutters come in various shapes and sizes. They ensure even sizes and good portion control.

Used for mini tart cases or individual pastry items.







# Cooling racks

After baking all pastry items are cooled onto a cooling rack.

Helping heat to escape, preventing the pastry being moist and soggy on the bottom.





# Revision Activity 2

**List three tools or equipment used when making pastry?**