



Hospitality and Catering

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

Lesson 2

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





Basic skills needed for pre-made products

Reading and following basic instructions will help to achieve a quality product with the correct colour, texture and consistency.





Talk to supervisor

- If you are unsure
- If you need something checking
- If you have an accident





Skills for quality checks

Products tend to be light golden
brown.

Crisp and not soggy.

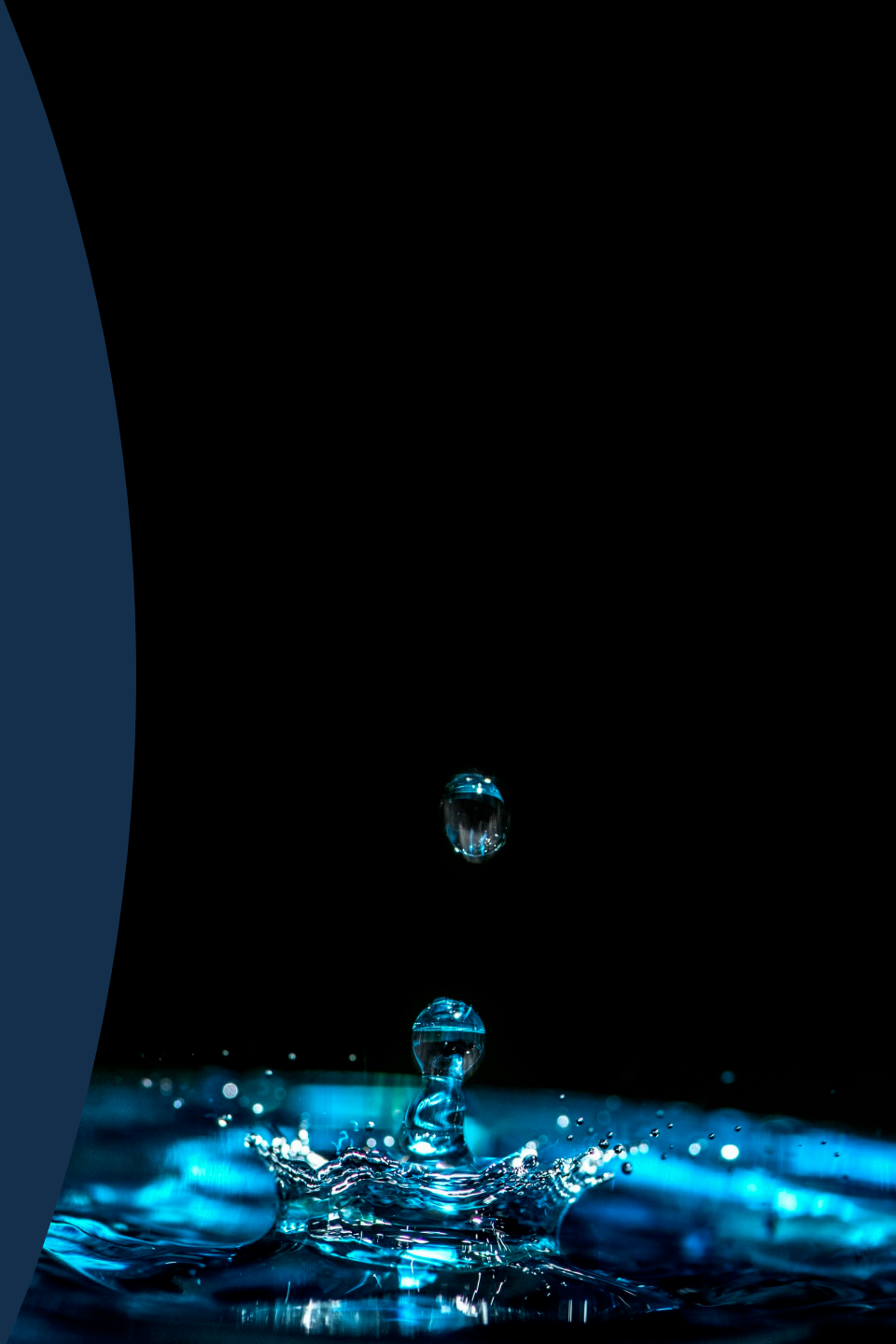
Light and not heavy.





Pre-mixed products

Products that require liquids adding to complete the mix. Simple products that can be easily made and cooked quickly.





Pre-mixed products

- Scones
- Biscuits
- Tray bakes
- Bread doughs





Pre-made products

Products that take lots of time to skill usually come pre-made and frozen.





Pre-made products

Baking in the oven is all that is required for pre-made products:

- Croissants
- Danish pastries
- Bread rolls and baguettes





Pastry

Pastry is a good example of pre-mixed and pre-made product.

- Sweet and savoury pastry can come in mixes
- Puff pastry comes pre made





The problem with time

Making products fresh and from scratch takes time:

- Croissants – 8 hours
- Danish pastries – 6 hours
- Puff pastry – 3-8 hours





Benefit of time

Cooking pre-made items typically only takes 20 to 30 minutes in an oven.





Revision Activity 2

List some pre-mixed products?