



Hospitality and Catering

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

Lesson 3

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





Know your product

It is important that you know what product ingredients are and how they are cooked.

Good for:

- Dietary needs
- Allergy information





Danish products

- Rich sweet dough made with yeast and butter
- Rolled thinly
- Sliced and rolled into different shapes
- Proved like bread
- Added fruit and jams





Croissants

- Rich sweet puff pastry with yeast
- Rolled thinly and cut into triangles
- Rolled and proved like bread





Sponges and traybakes

- A stiff batter made with flour, fat and eggs
- Poured into trays or tins
- Baked with additional flavours and toppings





Flapjack

- Fruit, nuts and oats
- Baked in a tray with honey or sugar





Revision Activity 3

**Describe the
characteristics of a danish
pastry?**