



Hospitality and Catering

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

Lesson 6

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





Over cooking is easy to spot

- Dark brown colour
- Burnt smell
- Crunchy to eat – bread
- Chewy to eat - sponge





Under cooking

- Pale colour
- Soggy middle – bread, croissants
- Runny middle – sponge
- Soft and chewy to eat





How to check a sponge is cooked

Place a thin knife into the top of the sponge and leave for 3 seconds.

If there is moisture left on the knife when it is removed the mix is not ready. A temperature probe is the safest way to check the core temperature.





Checking the oven

Sometimes the recommended cooking temperature does not suit your oven.

Hot oven – products are brown on the outside and raw on the inside.





Checking the oven

Cool oven – no colour, taking a long time to rise, raw in the middle.

Tell your supervisor immediately.





Revision Activity 6

What do under cooked products look like?