



## EXTRA INFO EDUCATION

### Dessert Cookies - CVO PIVA Antwerp - 2016 February - 2016 June

This module teaches the student the baking process, finishing, storing and packing of dessert cookies, taking into account the requirements in terms of cleanliness and hygiene.

The trainee can:

- Keep the working environment tidy and hygienic using cleaning equipment and resources and have a thorough knowledge of the hygiene regulations.
- Have knowledge of the regulations on automatic control in the chocolate processing and knowledge of allergens.
- Have knowledge of the work organization and the necessary material / equipment, the FIFO-method (First In First Out) and FEFO-method (First Expired First Out).
- Can prepare and is familiar with the production of simple chocolate products: composition and preparation techniques.
- Know the regulation of food safety and be aware of the recent developments in the field.
- Able to calculate the quantity, converting units of measurement, weighing of raw materials and to make preparations of a recipe.
- Able to check the freshness and the quality of products and raw materials, determine the temperature and the amount of the raw materials to be joined.
- Can, if necessary, adjust recipes / preparation to avoid making mistakes, react appropriately to quality deviations / technical problems.
- Know different mixing methods: applied manually or mechanically.
- Have knowledge of the characteristics of raw materials and ingredients.
- Able to make/handle dessert cookies.
- Knows how to use specific processing, molding, cutting and tempering techniques.
- Can determine the amount per unit / per weight.





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- Can finish/decorate a product according to the recipes and quality.
- Can combine various finishing techniques and garnish: abricoteren, enrobing, dipping, spraying, garnish, glaze, ...
- Can store and package dessert cookies.

A selection from the range of dessert cookies:

Butter Dessert, 'piping' Cookies, shortbread, palais de dame, rumdessert, ginger cookie, koffiesprits, chocoladesprits, buttercup, koggetje, Amsterdam pitmoppen, cherry moppen, walnut moppen, cinnamon moppen, orange moppen, raspberries moppen, Gouda moppen, Gooise moppen, chocolate wafer, cats tongues, Toscaners, square sprits, chocospirts, Romia's, tea biscuits, raisin cookies, macaroon, chocolate macaroon, bells, Bernardins, Moroccans, vanilla cone, pistachio stengel, friand

macaron de Paris range: lemon, pistachio, mocha, raspberry, chocolate (+ Tonka), anise, orange, vanilla

cheese biscuits, cheese rounds, Italian cheese dessert, cheese edges, salty bows, cheese rings, cheese pastries, Emmentaalblaadjes, Negerzoentjes, Negerzoeenen, Assortment biscuit-vanille, Domino, adoré, praline, Victoria cookies, notenblaadjes, chocolate mint, brilletjes, galette Mexicain, German sprits, Viennese chocolate, Belgian butersprits, hazelnootjes, coconut biscuits, cigarette Russe, koffiedriester, Toulouzer platschen, Antwerp hands, Javaantjes, hazelnootglacé, butter party, citroenzandje, Linzer Kolatschen, hazelnootbâtons, bâtons frangipane, cinnamon pretzel, Ghent mugs, kloostergebak, Jan hagel, anise bread, stuffed gingerbread hearts, ginger cookies, almond bread Kletsoppen, fruit cakes (apricot, raspberry, lemon), frollina's, eikenblaadjes, Grenoble's, margrieten, chocolate leaves, Assortment petit four, mini- cupcakes in tile

