



Accredited Africa Training Institute for Capacity Development

Unit FO409, Hatfield Plaza · 1122 Burnett St, Hatfield 0028 · Pretoria, Gauteng · South Africa

Tel: +27 12 004 8389 · Mobile: +27 65 077 6310

Email: apply@aaticd.co.za · Website: www.aaticd.co.za

COURSE BROCHURE

Short Pastry And Puff Pastry Confectionery Manufacturing Training

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 114217 · NQF Level 2 · 12 Credits · 9 Days

COURSE OVERVIEW

This course provides learners with the skills and knowledge required to manufacture short pastry and puff pastry confectionery products in a commercial or artisanal setting. It covers ingredient selection, dough preparation, lamination techniques, and baking processes, ensuring quality and consistency in line with industry standards.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	114217
Accreditation	SAQA Accredited · NQF Level 2 · 12 Credits
Duration	9 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Apply principles of ingredient selection and measurement for short pastry and puff pastry production.
- Demonstrate techniques for mixing, resting, and laminating puff pastry dough.
- Implement baking processes to achieve desired texture and appearance in finished products.
- Analyze product quality against specified standards and identify corrective actions.
- Evaluate hygiene and safety practices in a pastry production environment.
- Design a production plan for a range of short pastry and puff pastry confectionery items.

WHO SHOULD ATTEND

- This course is designed for bakery workers, pastry chefs, confectionery production staff, and individuals seeking to enter the food manufacturing sector with a focus on pastry products.

COURSE OUTLINE

Day 1: Introduction to Pastry and Confectionery Basics

- Course overview and unit standard 114217 alignment
- Types of pastry: shortcrust, puff, choux, filo
- Ingredients: flour types, fats, liquids, leavening agents
- Hygiene and food safety standards (HACCP)
- Equipment identification and usage
- Basic mixing methods: rubbing-in, creaming, lamination

Day 2: Short Pastry Fundamentals

- Short pastry: definition and uses (tarts, pies, quiches)
- Ingredient proportions and temperature control
- Rubbing-in technique: achieving breadcrumb consistency
- Adding liquid: binding without overworking
- Resting and chilling: purpose and timing
- Common faults: shrinkage, toughness, sogginess

Day 3: Short Pastry Applications

- Sweet shortcrust: sugar and egg additions
- Savoury shortcrust: cheese, herbs, spices
- Lining techniques: fluting, docking, weights
- Blind baking: methods and timing
- Fillings: fruit, custard, savoury mixtures
- Finishing: glazing, crimping, decorating

Day 4: Puff Pastry Theory and Lamination

- Puff pastry: structure and rise principle
- Ingredients: bread flour, butter, water, salt
- Détrempe preparation: mixing and resting
- Butter block preparation: shaping and chilling
- Lamination: envelope method, turns (single, double)
- Resting between turns: why and how long

Day 5: Puff Pastry Shapes and Products

- Cutting: straight cuts, crimped edges, decorative shapes
- Classic items: palmiers, vol-au-vents, mille-feuille
- Fillings: cream, fruit, savoury
- Egg wash application for colour
- Baking: high heat initial, then reduce
- Troubleshooting: insufficient rise, butter leakage, uneven layers

Day 6: Advanced Puff Pastry Techniques

- Rough puff pastry: method and uses
- Puff pastry turnovers, sausage rolls, and pasties
- Cream horns and choux-puff combinations
- Commercial shortcuts: pre-rolled, frozen
- Finishing: glazes, icing, dusting

- Storage and shelf life of puff pastry products

Day 7: Confectionery Elements and Sauces

- Confectionery basics: custards, creams, curds
- Crème pâtissière: technique and variations
- Fruit fillings: compotes, jams, fresh fruit
- Sugar syrups: simple, flavoured
- Glazes: apricot, chocolate, mirror
- Assembly: layering and finishing

Day 8: Quality Control and Production Planning

- Quality standards: appearance, texture, taste
- Yield testing: weight, volume, waste
- Batch production: scaling recipes, timing
- Costing: ingredient cost, labour, overhead
- Waste management: reuse, composting, donation
- Record keeping: production logs, HACCP records

Day 9: Integration and Assessment

- Practical assessment: short pastry product and puff pastry product
- Theoretical assessment: multiple-choice and short answer
- Feedback and improvement areas
- Career opportunities: artisan baker, pastry chef, production manager
- Course wrap-up and certification

ASSESSMENT & CERTIFICATION

Delegates are assessed through exercises and a final test. A mark of **50% or above** earns an **AATICD Certificate of Completion**, issued digitally with a unique verification code. This course carries **12 NQF credits** at **NQF Level 2**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 33,300.00	R 33,300.00
1	In-House	R 43,300.00	R 43,300.00
1	On-Campus (Pretoria)	R 50,000.00	R 50,000.00

UPCOMING SESSIONS

Start	End	Method	Venue
07 Aug 2026	19 Aug 2026	On-Campus	Cape Town, South Africa
10 Aug 2026	20 Aug 2026	On-Campus	Pretoria, South Africa
11 Aug 2026	21 Aug 2026	On-Campus	Abu Dhabi, UAE
12 Aug 2026	24 Aug 2026	On-Campus	Durban, South Africa
12 Aug 2026	24 Aug 2026	On-Campus	Mauritius
13 Aug 2026	25 Aug 2026	On-Campus	Cape Town, South Africa
14 Aug 2026	26 Aug 2026	On-Campus	Dubai, UAE
17 Aug 2026	27 Aug 2026	On-Campus	Abu Dhabi, UAE

Contact us if no suitable date is listed – on-demand sessions can be arranged for groups.

HOW TO GET A QUOTE OR APPLY

1. **Get an instant quotation online:** visit www.aaticd.co.za, open the page for this course (Unit Standard 114217) and click **Get A Quote / Apply**. Select your training method and number of delegates – your quotation is generated immediately and emailed to you with the course brochure attached.
2. **Apply by email:** send the course title, your preferred training method (Online, In-House or On-Campus Pretoria), the number of delegates and your preferred dates to apply@aaticd.co.za – our team will reply with a formal quotation.
3. **Apply by phone or WhatsApp:** call +27 12 004 8389 or WhatsApp +27 65 077 6310 and we will prepare your quotation and reserve your seats.
4. **Confirm your booking:** accept the quotation and settle the invoice. As soon as payment is confirmed your delegates are enrolled and receive their AATICD LMS login details by email, along with joining instructions for their chosen training method.

Group discounts apply automatically – the more delegates you enrol, the lower the price per delegate. No payment is required to request a quotation.

Accredited Africa Training Institute for Capacity Development

Unit FO409, Hatfield Plaza, 1122 Burnett St, Hatfield 0028, Pretoria, Gauteng, South Africa
Tel: +27 12 004 8389 · WhatsApp: +27 65 077 6310 · apply@aaticd.co.za · www.aaticd.co.za