

CAKE DECORATION

UNIT CODE: FOP/CU/BT/CR/03/5/B

Relationship to Occupational Standards

This unit addresses the Unit of Competency: Decorate cakes

Duration of Unit: 180 hours

Unit Description

This unit covers the competencies required to decorate cakes. It involves planning and preparing for cake decoration, trimming and levelling the cake, coating and masking the cake crumb and application of selected cake decoration techniques. It also entails decorating selected cakes and displaying, packaging and dispatching the decorated cakes.

Summary of Learning Outcomes

1. Plan and prepare for cake decoration operations
2. Level and trim the cake
3. Coat the cake crumb
4. Mask the cake
5. Decorate selected cakes

Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods
1. Plan and prepare for cake decoration operations	<ul style="list-style-type: none">• Introduction to cake decoration• Definition of terms• Safety in the bakery• Food hygiene and sanitation• Cake decoration ingredients• Cake decoration methods and techniques• Legal framework relating to baked products• Costing• Waste management	<ul style="list-style-type: none">• Written tests• Oral questioning• Interview• Portfolio• Third party report
2. Trim and level the cake	<ul style="list-style-type: none">• Types of cakes• Tools and equipment for cake trimming and levelling	<ul style="list-style-type: none">• Written tests• Oral questioning• Interview• Portfolio

		<ul style="list-style-type: none"> • Third party report
3. Coat the cake crumb	<ul style="list-style-type: none"> • Cake decoration media recipe balancing • Tools and equipment for cake crumb coating • Cake decoration ingredients • Preparation of cake crumb coating medium • Crumb coating techniques 	<ul style="list-style-type: none"> • Written tests • Oral questioning • Interview • Portfolio • Third party report
4. Mask the cake	<ul style="list-style-type: none"> • Tools and equipment for cake masking • Preparation of cake masking medium • Cake masking techniques • Types of cake decoration • Materials and supplies used in cake decoration • Sketching, illustration and design in cake decoration 	<ul style="list-style-type: none"> • Written tests • Oral questioning • Interview • Portfolio • Third party report
5. Decorate selected cakes	<ul style="list-style-type: none"> • Selection of tools and equipment for cake decoration • Selection of cake decoration ingredients • Cake decoration recipe balancing • Trimming and levelling of cakes • Preparation of cake crumb coating medium • Preparation of cake masking medium • Application of selected cake decoration techniques • Display of decorated cakes • Packaging and dispatch of decorated cakes 	<ul style="list-style-type: none"> • Observation • Written tests • Oral questioning • Interview • Portfolio • Third party report

	NB: Cake decoration techniques that must be covered: <ul style="list-style-type: none"> • Sponge cake • Wedding cakes • Birthday cakes • Character cakes • Themed cakes • Creative cake decoration design 	
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Suggested Methods of Delivery:

- Direct instruction
- Field trips
- Discussions
- Demonstration by trainer
- Practice by the trainee

List of Recommended Resources:

Computers,

Internet connectivity

Stationery,

Ingredients:

- Icing sugar
- Cake margarine
- Eggs
- Assorted fruits
- Assorted flavours
- Food colour
- White and dark chocolate
- Whipping cream
- Gelatin
- Glycerin
- Glucose syrup
- Sugar syrup
- Ganache
- Motifs
- Vermicelli
- Sugar flowers
- Ribbons

- Edible paper
- Assorted seeds

Tools and equipment:

- Cake mixers
- Whisks
- Cake beaters
- Spoons
- Wooden spatula
- Scrappers
- Assorted cake bowls
- Flour sieves
- Cake trolleys
- Grater
- Turn table
- Pallet knives
- Piping/savoy bags
- Nozzles
- Piping tubes
- Grease proof paper
- Edible paper printer
- Cake stands

PPEs:

- Food handlers' gloves
- Face masks
- Aprons
- Hair net
- Chefs' cap
- Safety boots
- Hand gloves

General Supplies:

- Cleaning materials
- Cake decoration supplies
- Cake boards
- Cake boxes
- Cello tape
- Grease proof paper
- Labels
- Stamps and stamp pad
- Packaging materials