

## CAKE PRODUCTION

**UNIT CODE:** FOP/CU/BT/CR/01/4/B

### Relationship to Occupational Standards

This unit addresses the Unit of Competency: Produce cake

**Duration of Unit:** 120 hours

### Unit Description

This unit covers the competencies required to produce cakes. It involves planning and preparing for production of various cakes, weighing and mixing ingredients, scaling and panning the cake batter; baking, de-panning and cooling the cake. It also entails wrapping and packaging the cake.

### Summary of Learning Outcomes

1. Plan and prepare for production of cakes
2. Prepare cake 'batter'
3. Prepare cake batter for baking
4. Prepare oven for cake baking
5. Prepare cake for display and dispatch
6. Prepare and make selected cakes

### Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods
1. Plan and prepare for production of cakes	<ul style="list-style-type: none"><li>• Introduction to cake baking</li><li>• Definition of terms</li><li>• Safety in the bakery</li><li>• Food hygiene and sanitation</li><li>• Cake ingredients</li><li>• Cake preparation methods</li><li>• Types of cakes</li><li>• Legal framework relating to baked products</li><li>• Costing</li><li>• Sustainable resource</li></ul>	<ul style="list-style-type: none"><li>• Observation</li><li>• Written tests</li><li>• Oral questioning</li><li>• Interview</li><li>• Portfolio</li><li>• Third party report</li></ul>

	<p>use</p> <ul style="list-style-type: none"> <li>• Waste management</li> </ul>	
2. Prepare cake 'batter'	<ul style="list-style-type: none"> <li>• Cake recipe balancing</li> <li>• Cake ingredients</li> <li>• Tools and equipment for cake batter making</li> <li>• Cake batter making methods: <ul style="list-style-type: none"> <li>◦ Sugar batter</li> <li>◦ Flour batter</li> <li>◦ Blended method</li> <li>◦ Whisking method</li> <li>◦ Continuous production method</li> <li>◦ Creaming method</li> <li>◦ All in method</li> <li>◦ No bake method</li> <li>◦ Steam method</li> </ul> </li> <li>• Cake batter faults: Causes and remedies</li> </ul>	<ul style="list-style-type: none"> <li>• Observation</li> <li>• Written tests</li> <li>• Oral questioning</li> <li>• Interview</li> <li>• Portfolio</li> <li>• Third party report</li> </ul>
3. Prepare cake batter for baking	<ul style="list-style-type: none"> <li>• Tools and equipment for preparation of cake batter for baking</li> <li>• Depositing of cake batter</li> <li>• Topping</li> <li>• Cake batter depositing faults: Causes and remedies</li> </ul>	<ul style="list-style-type: none"> <li>• Observation</li> <li>• Written tests</li> <li>• Oral questioning</li> <li>• Interview</li> <li>• Portfolio</li> <li>• Third party report</li> </ul>
4. Prepare oven for cake baking	<ul style="list-style-type: none"> <li>• Baking tools and equipment</li> <li>• Oven setting and control</li> <li>• Baking faults in cakes: Causes</li> </ul>	<ul style="list-style-type: none"> <li>• Observation</li> <li>• Written tests</li> <li>• Oral questioning</li> </ul>

	and remedies	<ul style="list-style-type: none"> <li>• Interview</li> <li>• Portfolio</li> <li>• Third party report</li> </ul>
5. Prepare cakes for display and dispatch	<ul style="list-style-type: none"> <li>• Tools and equipment used in preparing cakes for display and dispatch</li> <li>• Materials for wrapping and packaging cakes</li> <li>• Portioning of cakes</li> <li>• Cake display</li> <li>• Packaging of cakes</li> <li>• Storage of cakes</li> <li>• Basic cake decoration</li> </ul>	<ul style="list-style-type: none"> <li>• Observation</li> <li>• Written tests</li> <li>• Oral questioning</li> <li>• Interview</li> <li>• Portfolio</li> <li>• Third party report</li> </ul>
6. Prepare and bake selected cakes	<ul style="list-style-type: none"> <li>• Baking of cakes <ul style="list-style-type: none"> <li>◦ Recipe balancing/adjustment</li> <li>◦ Weighing ingredients</li> <li>◦ Ingredients mixing</li> <li>◦ Cake batter making</li> <li>◦ Cake batter scaling</li> <li>◦ Cake batter depositing</li> <li>◦ Baking cakes</li> </ul> </li> <li>• Prepare cakes for display</li> <li>• Packaging and dispatching cakes</li> </ul> <p>NB: Cakes that MUST be produced:</p> <ul style="list-style-type: none"> <li>• Sponge cakes</li> <li>• Fruit cakes</li> <li>• Plain cakes</li> <li>• Specialty cakes</li> </ul>	<ul style="list-style-type: none"> <li>• Observation</li> <li>• Written tests</li> <li>• Oral questioning</li> <li>• Interview</li> <li>• Portfolio</li> <li>• Third party report</li> </ul>

#### **Suggested Methods of Instruction:**

- Direct instruction

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

### **List of Recommended Resources:**

Computers

Internet connectivity

Stationery

### **Ingredients:**

- Cake making flour
- Cake margarine
- Sugar
- Eggs
- Milk
- Baking powder
- Assorted fruits
- Assorted flavours
- Food colour
- Choc chips

### **Tools and equipment:**

- Cake mixers
- Cake ovens
- Assorted cake baking tins
- Assorted cake baking trays
- Whisks
- Cake beaters
- Spoons
- Wooden spatula
- Scrappers
- Assorted cake bowls
- Flour sieves
- Cake trolleys

### **PPEs**

- Food handlers' gloves
- Face masks
- Aprons
- Hair net

- Chefs' cap
- Safety boots
- Hand gloves
- Oven gloves

### **General supplies**

- Cleaning materials
- Laboratory materials and reagents
- Cake supplies