

DECORATE CAKES

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

UNIT DESCRIPTION

This unit covers the competencies required to decorate cakes. It involves planning for cake decoration, apply diverse techniques in cake decoration, packaging, preparing cake decoration records

This standard applies in Baking Industry.

ELEMENTS AND PERFORMANCE CRITERIA

ELEMENT	PERFORMANCE CRITERIA
These describe the key outcomes which make up workplace function	These are assessable statements which specify the required level of performance for each of the elements. <i>Bold and italicized terms are elaborated in the Range</i>
1. Plan and prepare for cake decoration	1.1 PPEs are identified and used as per manufacturers' instructions. 1.2 Hygiene and sanitation standards are adhered to as per legal requirements and workplace policy. 1.3 Cake decoration standards are obtained and adhered to as per workplace policy. 1.4 Cake decoration ingredients are identified and requisitioned based on production targets and customers' preferences. 1.5 Occupational safety and health requirements are adhered to as per legal requirements . 1.6 Cake decoration tools and equipment are identified and selected based on cake decoration type and customers' preference. 1.7 Cake decoration supplies are identified and selected based on workplace policy, cake decoration type and customers' preferences.
2. Level and trim the cake	2.1 Tools for cake trimming and leveling are identified and used as per standard operating procedure. 2.2 Cake top crust is cut and leveled as per standard operating procedure. 2.3 Cake sides are trimmed based on clients' specification.
3. Coat the cake crumb	3.1 Tools for coating the cake crumb are identified and used as per standard operating procedure. 3.2 Cake crumb coating medium is identified and prepared based on type of cake decoration. 3.3 Cake crumb is coated as per standard operating procedure.

4. Mask the cake	<p>4.1 Cake masking tools and supplies are identified and used as per standard operating procedure.</p> <p>4.2 Cake masking media are identified and prepared based on type of cake and customer requirements.</p> <p>4.3 Cake is masked as per the customer requirements and standard operating procedure.</p>
5. Apply selected cake decoration techniques.	<p>5.1 Cake decoration tools and equipment are selected and used as per manufacturers' instructions.</p> <p>5.2 Cake decoration supplies, materials and ingredients are identified and prepared as per standard operating procedure</p> <p>5.1 Cake decoration techniques are applied based on clients' specification and standard operating procedures.</p> <p>5.2 Decoration faults are identified and corrective action taken as per workplace policy.</p> <p>5.3 Decorated cakes are displayed based on type, workplace policy and legal requirements.</p>
6. Package and dispatch the decorated cakes	<p>6.1 Cake packaging materials and supplies are identified and</p> <p>6.2 Decorated cakes are packaged in accordance with legal requirements and workplace policy.</p> <p>6.3 Decorated cakes are stored based on type, workplace policy and legal requirements.</p> <p>6.4 Decorated cakes are dispatched based on customer specifications.</p> <p>6.5 Data on cake decoration is maintained as per workplace policy.</p>

RANGE

This section provides work environments and conditions to which the performance criteria apply. It allows for different work environments and situations that will affect performance

Variables	Range

<ul style="list-style-type: none">• Cake decoration ingredients and materials may include but not limited to:	<ul style="list-style-type: none">• Icing sugar• Margarine• Eggs• Assorted fruits• Assorted flavors• Food colour• White and dark chocolate• Whipping cream• Gelatin• Glycerin• Glucose syrup• Sugar syrup• Ganache• Motifs• Vermicelli• Sugar flowers• Edible paper• Assorted seed
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<ul style="list-style-type: none"> • Cake decoration tools and equipment may include but not limited to: 	<ul style="list-style-type: none"> • 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
<ul style="list-style-type: none"> • PPEs may include but not limited to: 	<ul style="list-style-type: none"> • Food handlers' gloves • Face masks • Aprons • Hair net • Chefs' cap • Non-slip footwear • Hand gloves

<ul style="list-style-type: none"> • Cake decoration techniques may include but not limited to: 	<ul style="list-style-type: none"> • Trimming • Levelling • Crumb coating • Masking • Tier Stacking • Piping • Lace work • Airbrushing • Painting • Embossing/clipping • Molded (sugar flowers) • Motifs
<ul style="list-style-type: none"> • Cake decoration methods may include but not limited to: 	<ul style="list-style-type: none"> • Firm icing • Soft icing • Plastic icing • Royal icing • Glace/ chocolate icing • Ganache • Marzipan • Batter icing • Whipped cream
<ul style="list-style-type: none"> • Cake decoration process faults may include but not limited to: 	<ul style="list-style-type: none"> • Mixing faults • Scaling faults • Ingredients faults • Inappropriate methods • Inappropriate procedure • Edible and non-edible decoration accessories • Un-even finishes

<ul style="list-style-type: none"> • Cake decoration supplies may include but not limited to: 	<ul style="list-style-type: none"> • Cake boards • Cake boxes • Cello tape • Grease proof paper • Labels • Stamps and stamp pad • Packaging materials • Turn table • Aluminum foil • Cling film • Steamer
<ul style="list-style-type: none"> • Cake decoration faults may include but not limited to: 	<ul style="list-style-type: none"> • Low shelf life • Dripping • Cracked surface • Cake crumbs on cream • Design • Trimming fault • Cake decoration design faults
<ul style="list-style-type: none"> • Faults in cake decoration tools and equipment may include but not limited to: 	<ul style="list-style-type: none"> • Equipment breakdown • Variation of room temperature
<ul style="list-style-type: none"> • Cake masking media may include but not limited to: 	<ul style="list-style-type: none"> • Plastic icing • Fondant icing • Royal icing • Butter cream • Whipped cream • Chocolate • Ganache

<ul style="list-style-type: none"> • Legal requirement may include but not limited to: 	<ul style="list-style-type: none"> • OSH Act • Labour laws • Factory Act • KEBs regulations • Weights and measures Act • Public health Act • Food handlers' regulations • NEMA regulations • WIBA • County by-laws • Food additives and preservatives regulations • Labelling regulations
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REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit of competency.

Required Skills

The individual needs to demonstrate the following skills:

Generic skills:

- Communication
- Inter-personal
- Analytical
- Computer
- Problem solving
- Decision making
- Product presentation
- Critical thinking
- Organizing
- Time management
- Report writing
- Creativity and innovation

Technical skills:

- Sugar molding

- Chocolate tempering
- Royal icing
- Sugar flower decorations
- Mixing
- Fondant icing
- Colour matching
- Designing
- Sketching
- Illustration
- Weighing/scaling
- Tools and equipment handling

Required Knowledge

The individual needs to demonstrate knowledge of:

- Legal framework related to food production
- Cake decoration materials
- Types of icing
- Cake decoration tools and equipment
- Cake decoration faults: causes and remedies
- Colour spectrum
- Cake decoration procedures
- Methods of cake decoration
- Waste management
- Food hygiene and sanitation
- Ancillary stores routine
- Quality assurance
- Cake packaging
- Principles of costing
- Principles of Sales and marketing
- Product knowledge
- Record keeping

EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge and range.

1. Critical Aspects of Competency	Assessment requires evidence that the candidate: 1.1 Identified, selected and gathered tools and equipment for
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	<p>cake decoration correctly.</p> <p>1 .2Identified and selected cake decoration ingredients and supplies correctly.</p> <p>1 .3Selected cake decoration methods appropriately.</p> <p>1 .4Demonstrated ability to apply cake decoration techniques.</p> <p>1 .5Demonstrated ability to designs cake decoration patterns.</p> <p>1 .6Demonstrated ability to use cake decoration tools and equipment correctly and appropriately.</p> <p>1 .7Applied logical process and timing of cake decoration.</p> <p>1 .8Demonstrated knowledge of occupational safety, health and hygiene requirements in cake decoration.</p> <p>1 .9Used personal protective equipment correctly and appropriately.</p> <p>1 .10 Decorated cakes using at least two methods.</p> <p>1 .11 Produced good quality work in cake decoration.</p> <p>1 .12 Packaged decorated cakes appropriately.</p> <p>1 .13 Demonstrated knowledge of ancillary store routine.</p> <p>1 .14 Demonstrated knowledge of faults and causes in cake decoration.</p> <p>1 .15 Demonstrated ability to display decorated cakes attractively.</p> <p>1 .16 Applied hygiene practices in cake decoration process.</p> <p>1 .17 Demonstrated knowledge of record keeping.</p> <p>1 .18 Demonstrated ability to produce good quality creative sugar decorations</p>
2. Resource Implications	<p>The following resources must be provided:</p> <p>2.1 Access to relevant workplace or appropriately</p> <p>2.2 Simulated environment where assessment can take place</p> <p>2.3 Materials relevant to the proposed activity or tasks</p>
3. Methods of Assessment	<p>Competency may be assessed through:</p> <p>3.1 Written test</p> <p>3.2 Observation</p> <p>3.3 Oral questioning</p> <p>3.4 Interview</p> <p>3.5 Portfolio</p> <p>3.6 Third party report</p>
4. Context of	Assessment could be conducted:

Assessment	4.1 On-the-job 4.2 Off-the-job 4.3 During industrial attachment
5. Guidance information for assessment	Holistic assessment with related units in the sector is recommended.