PRODUCE CAKES

UNIT CODE: FOP/OS/BT/CR/02/5/B

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.

This standard applies in Baking Industry.

ELEMENTS AND PERFORMANCE CRITERIA

ELEMENT These describe the **key outcomes** which make up **workplace function**	PERFORMANCE CRITERIA These are **assessable** statements which specify the required level of performance for each of the elements. ***Bold and italicized terms are elaborated in the Range***
1. Plan and prepare for production of cakes	1.1 ***Cake production ingredients*** are identified and requisitioned based on product type. 1.2 Cake production ***tools and equipment*** are identified and assembled based on product type. 1.3 Occupational safety and health requirements are observed as per ***legal requirements.*** 1.4 ***PPEs*** are identified and used as per manufacturers' instructions.
2 Prepare cake 'batter'	2.1 Hygiene and sanitation requirements are adhered to as per workplace policy. 2.2 Ingredients are weighed based on ***cake type,*** quantity and method. 2.3 ***Cake batter making methods*** are applied as per standard operating procedure. 2.4 Standard operating procedures for cake making are followed as per product type. 2.5 Cake batter making tools and equipment are operated as per manufacturers' manual. 2.6 Cake batter quality is assured as per workplace policy.
3 Prepare cake batter for baking	3.1 Cake batter is scaled based on product type, size and legal requirements. 3.2 Cake batter is glazed based on type. 3.3 Cake batter is panned or piped as per standard operating

		procedure and product type.
4	Bake the cake batter	4.1 Oven is preheated based on type and size of cake. 4.2 Oven is loaded as per standard operating procedure. 4.3 Baking time is set as per cake type. 4.4 Baking is done as per type of oven and its standard operating procedure. 4.5 Cake is removed from the oven and de-panned based on standard operating procedure.
5	Prepare cake for display and packaging	5.1 Cake is cooled based on type, size and standard operating procedure. 5.2 *Faulty products* are identified and isolated based on cake quality standards. 5.3 Cake is wedged/diced based on market demand. 5.4 Cake is wrapped based on type and legal requirements. 5.5 Cakes are packaged based on type and workplace policy. 5.6 Cakes are displayed based on type, workplace policy and legal requirements.

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
• Cake production ingredients ○ may include but not limited to:	• Cake making flour • Cake margarine • Sugar • Eggs • Milk • Baking powder • Assorted fruits • Assorted flavours • Food colour • Choc chips

• Cake production tools and equipment may include but not limited to:	• 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 • Syringe for decorating cakes
• PPEs may include but not limited to:	• Food handlers' gloves • Face masks • Aprons • Hair net • Chefs' cap • Safety boots • Hand gloves • Oven gloves
• Cake batter making methods may include but not limited to:	• Sugar batter • Flour batter • Blending • Whisking • Creaming method

• Types of cake may include but not limited to:	• Sponge cakes
	   o Black forest
	   o Swiss rolls
	   o White forest
	   o Victoria sponge
	   o Tiramisu
	
	• Fruit cakes
	   o Cherry slab cake
	   o Sultana slab cake
	   o Currant slab cake
	• Batter type cakes
	   o Queen cakes
	   o Madeira
	• Flavored cakes
	   o Lemon cake
	   o Orange cake
	   o Vanilla cake
	   o Banana cake
	   o Chocolate cake
	• Marble cakes

• Cake faults may include but not limited to:	• Small volume • Burnt • Open internal cell structure • Low shelf life • Cracked crust • Hard crust • Deformity • Dull crust • M-fault • X-fault

• Legal requirement may include but not limited to:	• OSH Act • Labour laws • Factory Act • KEBs regulations • Weights and measures Act • Public health Act • Food and drug handlers act • Food handlers' regulations • NEMA regulations • WIBA • County by-laws • Food additives and preservatives regulations • Labelling regulations

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
- Report writing
- Time management
- Recipe reading

Technical Skills:

- Flour sieving

- Recipe mixing
- Cake batter making
- Cake batter aerating
- Weighing/Scaling
- Tools and equipment handling
- Product quality analysis

Required Knowledge

The individual needs to demonstrate knowledge of:

- Legal framework related to food production
- Baking materials
- Cake baking raw material quality
- Recipe formulation principles: Types of cakes
- Cake making tools and equipment
- Cake faults: causes and remedies
- Cake making processes
- Methods of cake making
- Principles of costing
- Waste management
- Food hygiene and sanitation
- Ancillary stores routine
- Quality assurance
- Packaging
- 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 production of cakes correctly. 1.2 Identified and selected raw materials for production of cakes correctly. 1.3 Selected cake making methods appropriately. 1.4 Demonstrated ability to apply cake making methods.

		1.5 Demonstrated ability to use cake baking tools and equipment correctly and appropriately.
		1.6 Applied logical process, timing and synchronization of cake production.
		1.7 Demonstrated knowledge of occupational safety, health and hygiene requirements in a bakery.
		1.8 Used personal protective equipment correctly and appropriately.
		1.9 Made cakes using at least two methods.
		1.10 Produced cakes of good quality.
		1.11 Packaged cakes products appropriately.
		1.12 Demonstrated knowledge of ancillary store routine.
		1.13 Demonstrated knowledge of faults and causes in cake products.
		1.14 Demonstrated ability to display finished products attractively.
		1.15 Applied hygiene practices in the production process.
		1.16 Demonstrated knowledge of record keeping.
2	Resource implications	The following resources **must** be provided: 2.1 Access to relevant workplace or appropriately 2.2 Simulated environment where assessment can take place 2.3 Materials relevant to the proposed activity or tasks
3	Methods of Assessment	Competency may be assessed through: 3.1 Written test 3.2 Observation 3.3 Oral questioning 3.4 Interview 3.5 Portfolio 3.6 Third party report
4	Context of Assessment	Assessment could be conducted: 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.