

3234 Mask and cover celebration cakes

SQA Unit Code

F2MT 04

Level 3

SCQF Level 6

Credit value 7

Unit Summary

This unit is about masking and coating celebration cakes in readiness for decoration in a bakery production environment. Celebration cakes may include cakes designed for birthdays, anniversaries, weddings, Christmas and other special occasions like Mothers Day or Easter.

You need to show that you can correctly mask cake bases with suitable glazes in readiness for covering. You will need to demonstrate that you can cover masked bases to the required standards, as described in a product specification, with coverings like royal icing, sugarpaste or soft coatings. Complying with health & safety, food safety and organisational requirements are essential features of this unit.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

You must be able to:	You need to show: Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>
<p>1. Mask celebration cakes</p> <p>This means you:</p> <p>Identify and check the condition of bases according to your instructions and specifications</p> <p>Correctly identify and select tools and equipment for masking</p> <p>Position bases correctly for masking correctly identify and adjust the condition of masking materials</p> <p>Correctly mask bases according to specification, and place for the next stage in cake decoration</p> <p>Take prompt action to isolate substandard bases comply with health, safety, food safety, and organisational requirements throughout masking operations</p>	<p>Evidence of masking celebration cakes as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>2. Cover celebration cakes</p> <p>This means you:</p> <p>Identify and check the condition of masked bases according to your instructions and specifications</p> <p>Correctly identify and select tools and equipment for covering</p> <p>Correctly position masked bases for covering</p> <p>Correctly identify and adjust the condition of covering materials</p> <p>Cover masked bases according to specification place and arrange for covered bases to receive the specified drying time</p> <p>Take prompt action to isolate substandard bases comply with health, safety, food safety and</p> <p>Organisational requirements throughout covering operations</p> <p>Operate within the limits of your own authority and capabilities</p>	<p>Evidence of covering celebration cakes as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
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<p>You need to know and understand:</p> <p>Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.</p> <ol style="list-style-type: none"> 1. to what standards of health & safety and food safety you are required to work during flour cake decoration, why it is important that you do so, and what might happen if they are not met 2. how to source and read work instructions and specifications to check and monitor decoration requirements 3. why it is important to follow work instructions or product specifications or recipes with accuracy throughout decoration to ensure successful products 4. common sources of contamination and damage to celebration cakes 5. how to avoid contamination during cake decoration and what might happen if this is not done 6. how to recognise and report cakes during decoration and on completion that do not meet specification 7. the procedure for rejecting and isolating failed semi-prepared and prepared celebration cakes 8. how to maintain and adjust consistency of confectionery fillings for spreading and decorative materials 9. how to assemble bases and fill cakes efficiently without causing damage
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10. how to maintain and adjust consistency of masking and covering materials
11. how to source and obtain accessories to meet customer's needs
12. how to protect, package and store celebration cakes correctly

Evidence of performance may employ examples of the following assessment:

- observation
- written and oral questioning;
- evidence from company systems (e.g. Food Safety Management System)
- reviewing the outcomes of work
- checking any records of documents completed
- checking accounts of work that the candidate or others have written