

-SQA- SCOTTISH QUALIFICATIONS AUTHORITY

NATIONAL CERTIFICATE MODULE: UNIT SPECIFICATION

GENERAL INFORMATION

-Module Number- 3230006

-Session-1996-97

-Superclass- NE

-Title- CAKE DECORATION: ADVANCED ROYAL ICING PROCESSES (x2)

-DESCRIPTION-

GENERAL COMPETENCE FOR UNIT: Selecting and preparing materials and applying these to decorate celebration cakes.

OUTCOMES

1. produce and apply piped royal icing to decorate celebration cakes in accordance with given design specifications;
2. produce and apply royal icing run cut off-pieces to decorate celebration cakes in accordance with given design specifications;
3. produce royal icing and apply embroidery techniques to decorate celebration cakes in accordance with given design specifications;
4. decorate celebration cakes with colour spray gun in accordance with given design specifications;
5. use safe and hygienic working practices.

CREDIT VALUE: 2 NC Credits

ACCESS STATEMENT: 3230333 Cake Decoration: Royal Icing or equivalent.

For further information contact: Committee and Administration Unit, SQA, Hanover House, 24 Douglas Street, Glasgow G2 7NQ.

Additional copies of this unit may be purchased from SQA (Sales and Despatch section). At the time of publication, the cost is £1.50 (minimum order £5.00).

NATIONAL CERTIFICATE MODULE: UNIT SPECIFICATION**STATEMENT OF STANDARDS****UNIT NUMBER:** 3230006**UNIT TITLE:** CAKE DECORATION: ADVANCED ROYAL ICING PROCESSES

Acceptable performance in this unit will be the satisfactory achievement of the standards set out in this part of the specification. All sections of the statement of standards are mandatory and cannot be altered without reference to SQA.

OUTCOME

1. PRODUCE AND APPLY PIPED ROYAL ICING TO DECORATE CELEBRATION CAKES IN ACCORDANCE WITH GIVEN DESIGN SPECIFICATIONS

PERFORMANCE CRITERIA

- (a) The selection of materials is appropriate with respect to design specifications.
- (b) The preparation of royal icing is appropriate with respect to design specifications.
- (c) The production of royal icing is appropriate with respect to thickness, cleanliness, colour and design specifications.
- (d) The application of piped royal icing to celebration cakes is appropriate with respect to design specifications.
- (e) The selection and use of equipment is appropriate with respect to techniques being used.
- (f) The explanation of the selection of materials, preparation and storage of royal icing, fault prevention and elimination is correct with respect to techniques being used.

RANGE STATEMENT

Skills: fine quality straight; curved linework; graduated linework; extension work; inscriptions; monograms; piped figures; piped animals; fine trellis; lace work; filligree work.

Materials: icing sugar; egg whites/substitute; acid.

Equipment: greaseproof paper piping bags; piping tubes; designs.

EVIDENCE REQUIREMENTS

Written or oral evidence is required to show that the candidate can correctly explain the selection of materials, preparation and storage of royal icing, health, safety and hygiene and fault finding and elimination.

Evidence of actual performance is required to show that the candidate can select materials, prepare and apply piped royal icing in accordance with design specifications.

Evidence of actual performance is required on at least 3 occasions.

OUTCOME

2. PRODUCE AND APPLY ROYAL ICING RUN CUT OFF-PIECES TO DECORATE CELEBRATION CAKES IN ACCORDANCE WITH GIVEN DESIGN SPECIFICATIONS

PERFORMANCE CRITERIA

- (a) The selection of materials is appropriate with respect to design specifications.
- (b) The preparation of royal icing for run cut off-pieces is appropriate with respect to design specifications.
- (c) The production of royal icing run cut off-pieces is appropriate with respect to thickness, neatness, cleanliness, colour and design specifications.
- (d) The application of royal icing run cut off-pieces to celebration cakes is appropriate with respect to design specifications.
- (e) The selection and use of equipment is appropriate with respect to techniques being used.
- (f) The explanation of the selection of materials, preparation and storage of royal icing run cut off-pieces, fault prevention and elimination is correct with respect to techniques being used.

RANGE STATEMENT

Off-pieces: collars with network; top pieces; figures; lettering.

Materials: icing sugar; egg white/substitutes; acid.

Equipment: greaseproof paper piping bags; piping tubes.

EVIDENCE REQUIREMENTS

Written or oral evidence is required to show that the candidate can correctly explain the selection of materials, preparation and storage of royal icing run cut off-pieces, health, safety and hygiene and fault prevention and elimination.

Evidence of actual performance is required to show that the candidate can select materials, prepare and apply royal icing run cut off-pieces in accordance with design specifications.

Evidence of actual performance is required on at least 3 occasions.

OUTCOME

- 3. PRODUCE ROYAL ICING AND APPLY EMBROIDERY TECHNIQUES TO DECORATE CELEBRATION CAKES IN ACCORDANCE WITH GIVEN DESIGN SPECIFICATIONS**

PERFORMANCE CRITERIA

- (a) The selection of materials is appropriate with respect to design specifications.
- (b) The preparation of royal icing for embroidery techniques is appropriate with respect to design specifications.
- (c) The production of royal icing for embroidery techniques is appropriate with respect to thickness, neatness, cleanliness, colour and design specifications.
- (d) The application of embroidery techniques to celebration cakes is appropriate with respect to design specifications.
- (e) The selection and use of equipment is appropriate with respect to techniques being used.
- (f) The explanation of the selection of materials, preparation and storage of royal icing, fault prevention and elimination is correct with respect to techniques being used.

RANGE STATEMENT

Techniques: brush embroidery; tube embroidery.

Materials: royal icing; egg whites/substitutes; water; colour.

Decorative items: flowers; leaves; butterflies; animals.

Equipment: greaseproof paper piping bags; piping tubes; paint brushes; designs.

EVIDENCE REQUIREMENTS

Written or oral evidence is required to show that the candidate can correctly explain the selection of materials, preparation and storage of royal icing for embroidery techniques, health, safety and hygiene and fault prevention and elimination.

Evidence of actual performance is required to show that the candidate can select materials, prepare royal icing and apply embroidery techniques in accordance with design specifications.

Evidence of actual performance is required on at least 3 occasions.

OUTCOME

4. DECORATE CELEBRATION CAKES WITH COLOUR SPRAY GUN IN ACCORDANCE WITH GIVEN DESIGN SPECIFICATIONS

PERFORMANCE CRITERIA

- (a) The selection of materials is appropriate with respect to design specifications.
- (b) The preparation of materials and equipment is appropriate with respect to design specifications.
- (c) The application of colour is appropriate with respect to design specifications.
- (d) The selection and use of equipment is appropriate with respect to techniques being used.
- (e) The explanation of the selection of materials, health and safety, fault prevention and elimination is correct.

RANGE STATEMENT

Colours: primary colours; secondary colours.

Materials: liquid colour; water.

Equipment: spray gun; designs.

EVIDENCE REQUIREMENTS

Written or oral evidence is required to show that the candidate can correctly explain the selection of materials, health, safety and hygiene and fault prevention and elimination.

Evidence of actual performance is required to show that the candidate can select materials and prepare and apply colour appropriate to design specifications.

Evidence of actual performance is required on at least 3 occasions.

OUTCOME

5. USE SAFE AND HYGIENIC WORKING PRACTICES

PERFORMANCE CRITERIA

- (a) The candidate is clean, tidy and dressed appropriately.
- (b) A clean and tidy workstation is maintained.

- (c) Materials and equipment are handled in a manner appropriate to their characteristics.
- (d) Equipment is used in accordance with manufacturers' instructions.
- (e) Current health and safety legislation is complied with.

RANGE STATEMENT

The range is fully expressed within the performance criteria.

EVIDENCE REQUIREMENTS

Written or oral evidence is required to show that the candidate can correctly explain current health and safety legislation.

Evidence of actual performance is required to show that the candidate can maintain a clean and tidy workstation, handle materials and equipment appropriately, use equipment in accordance with manufacturers' instructions and comply with current health and safety legislation.

Evidence of actual performance is required on at least 3 occasions.

ASSESSMENT

In order to achieve this unit, candidates are required to present sufficient evidence that they have met all the performance criteria for each outcome within the range specified. Details of these requirements are given for each outcome. The assessment instruments used should follow the general guidance offered by the SQA assessment model and an integrative approach to assessment is encouraged. (See references at the end of support notes).

Accurate records should be made of the assessment instruments used showing how evidence is generated for each outcome and giving marking schemes and/or checklists, etc. Records of candidates' achievements should be kept. These records will be available for external verification.

SPECIAL NEEDS

In certain cases, modified outcomes and range statements can be proposed for certification. See references at end of support notes.

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NATIONAL CERTIFICATE MODULE: UNIT SPECIFICATION**SUPPORT NOTES**

UNIT NUMBER: 3230006

UNIT TITLE: CAKE DECORATION: ADVANCED ROYAL ICING PROCESSES

SUPPORT NOTES: This part of the unit specification is offered as guidance. None of the sections of the support notes is mandatory.

NOTIONAL DESIGN LENGTH: SQA allocates a notional design length to a unit on the basis of time estimated for achievement of the stated standards by a candidate whose starting point is as described in the access statement. The notional design length for this unit is 80 hours. The use of notional design length for programme design and timetabling is advisory only.

PURPOSE This module is particularly suitable for candidates who are interested in further developing their professional skills associated with cake decorating. It might also be used by candidates as a leisure or recreation activity. The module lends itself to being run in tandem with Cake Decoration: Advanced Sugar Paste Processes.

SQA publishes summaries of NC units for easy reference, publicity purposes, centre handbooks, etc. The summary statement for this unit is as follows:

This module will enable those with basic skills in royal icing to further develop an understanding of, and practical experience of, cake decoration with royal icing. As well as a further understanding of preparation procedures and fault prevention the candidate will learn how to prepare materials, apply appropriately prepared materials and finally decorate and finish the product with advanced royal icing.

CONTENT/CONTEXT This module is based on the processes used in cake decoration by the craft baking industry.

Health, safety and hygiene regulations and safe working practices should be observed at all times. Candidates should be made aware of the relevant legislation for the given processes and materials. Coated dummies and/or cake boards can be used to represent cakes and/or cake tops.

The candidate should also be made aware of and carry out the necessary methods of cleaning appropriate to the process.

Corresponding to outcomes 1-4:

1. Understanding the importance of selection and preparation of materials, design specifications and storage conditions.

2. Fault prevention and elimination, importance of consistency to suit product specification.

Corresponding to outcome 2.

In the Range Statement, off-pieces could be in the form of cradle, church etc.

APPROACHES TO GENERATING EVIDENCE It is recommended that this module could be integrated with the module Cake Decoration: Advanced Sugar Paste Processes.

The module is constructed in such a way as to allow the linking together of the outcomes during practical study of the decoration from the preparation of the materials through to the decorating and finishing of the products.

Design specifications should be carefully selected and used as a means of developing and progressing an understanding of, and practical experience of the process, materials and advanced royal icing finishes.

The use of carefully structured practical worksheets should be a central support to the delivery and completion of the module. The worksheets should provide general instructions for the practical activities and could require the candidate to complete sections relating to such items as equipment, materials and design specifications.

ASSESSMENT PROCEDURES Centres may use the Instruments of Assessment which are considered by tutors/trainers to be most appropriate. Examples of Instruments of Assessment which could be used are as follows:

Outcomes 1-5

It is suggested that a series of assignments might be appropriate for assessment of practical work. Observation checklists could be used to evidence the candidate's practical performance.

Knowledge could be evidenced by restricted response or short answer questions, possibly under open book conditions. This could be in the form of worksheets.

RECOGNITION Many SQA NC units are recognised for entry/recruitment purposes. For up-to-date information see the SQA guide 'Recognised Groupings of National Certificate Modules'.

REFERENCES

1. Guide to unit writing. (A018).
2. For a fuller discussion on assessment issues, please refer to SQA's Guide to Assessment. (B005).
3. Procedures for special needs statements are set out in SQA's guide 'Candidates with Special Needs'. (B006).

4. Information for centres on SQA's operating procedures is contained in SQA's Guide to Procedures. (F009).
5. For details of other SQA publications, please consult SQA's publications list. (X037).

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