

National Unit Specification: general information



UNIT Cake Decoration: An Introduction (SCQF level 4)

CODE F992 10

SUMMARY

This Unit is a mandatory Unit of the National Progression Award in Bakery, but can be taken as a free-standing Unit. The Unit will introduce candidates to the preparation of and application of a range of basic cake coatings to a variety of cake types. Candidates will learn about food hygiene procedures, processes and techniques while preparing and applying the range of cake coatings. They will also learn about a range of decorative items and how to use these items to produce the desired effect. This Unit is suitable for candidates with no previous experience of cake decoration.

OUTCOMES

- 1 Prepare a range of cake coatings.
- 2 Apply the coatings to a range of cake types.
- 3 Use simple decorative techniques to achieve the desired effect.

RECOMMENDED ENTRY

Entry is at the discretion of the centre.

CREDIT VALUE

1 credit at SCQF level 4 (6 SCQF credit points at SCQF level 4*)

**SCQF credit points are used to allocate credit to qualifications in the Scottish Credit and Qualifications Framework (SCQF). Each qualification in the Framework is allocated a number of SCQF credit points at an SCQF level. There are 12 SCQF levels, ranging from Access 1 to Doctorates.*

Administrative Information

Superclass: NE

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CORE SKILLS

Opportunities to develop aspects of Core Skills are highlighted in the Support Notes of this Unit Specification.

There is no automatic certification of Core Skills or Core Skill components in this Unit.

National Unit Specification: statement of standards

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

OUTCOME 1

Prepare a range of cake coatings.

Performance Criteria

- (a) Ingredients are selected according to the product specification.
- (b) Ingredients are weighed and measured according to the product specification.
- (c) Ingredients are prepared to the required consistency.
- (d) The preparation for use of manufactured products for coating is according to the manufacturers' instructions.
- (e) Each activity is carried out using the correct health and safety and food hygiene procedures.

OUTCOME 2

Apply the coatings to a range of cake types.

Performance Criteria

- (a) The top and/or sides of each cake is covered according to the product specification.
- (b) The thickness of the coating is as specified and even.
- (c) Each activity is carried out using the correct health and safety and food hygiene procedures.

OUTCOME 3

Use simple decorative techniques to achieve the desired effect.

Performance Criteria

- (a) The decorative techniques used are appropriate to cake types.
- (b) The decorative techniques used are neat and evenly spaced to achieve the desired effect.
- (c) Piping equipment is used to produce shapes of a regular size.
- (d) The positioning of edible items is accurate and neat.
- (e) Each activity is carried out using the correct health and safety and food hygiene procedures.

National Unit Specification: statement of standards (cont)

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EVIDENCE REQUIREMENTS FOR THIS UNIT

Evidence is required to demonstrate that all Outcomes and Performance Criteria have been met. Performance evidence is required for this Unit.

Practical activities for this Unit should be carried out under supervision in a professional setting and should provide opportunities to demonstrate good working practice.

Outcomes 1, 2 and 3: Performance evidence

Candidates will be required to demonstrate by practical activity that they are able to:

- ◆ select ingredients according to the product specification
- ◆ weigh and measure ingredients according to the product specification
- ◆ prepare ingredients to the required consistency
- ◆ prepare manufactured products for coating according to the manufacturers' instructions
- ◆ cover the top and/or sides of each cake according to the product specification
- ◆ ensure the thickness of the coating is as specified and even
- ◆ use decorative techniques appropriate to cake types or the product specification
- ◆ ensure the decorative techniques used are neat and evenly spaced to achieve the desired effect or as specified in the product specification
- ◆ use piping equipment to produce shapes of a regular size
- ◆ position edible items accurately and neatly
- ◆ carry out each activity using the correct health and safety and food hygiene procedures

Coatings — buttercream, sugar paste, ganache, chocolate coating, water icing, fondant, royal icing, frosting, marzipan.

Cake shapes — round, square, oblong, hexagonal or other shaped cakes to achieve a decorative finish.

Processes — preparing, trimming, shaping, coating, spreading.

Decorative techniques — crimping, piping, modelling, embossing, stencilling, applying previously prepared shapes and commercially available decorations.

- ◆ **At least four coatings should be prepared and applied to a minimum of two cake shapes.**
- ◆ **Each process should be used on a minimum of one occasion.**
- ◆ **Each decorative technique should be used on a minimum of one occasion.**

The activity must be carried out in supervised conditions, and an assessor observation checklist must be retained as evidence of performance.

National Unit Specification: support notes

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This part of the Unit Specification is offered as guidance. The support notes are not mandatory.

While the exact time allocated to this Unit is at the discretion of the centre, the notional design length is 40 hours.

GUIDANCE ON THE CONTENT AND CONTEXT FOR THIS UNIT

This Unit is a mandatory Unit of the National Progression Award in Bakery, but can be taken as a free-standing Unit. Candidates should work with previously prepared cake bases.

Practical activities should be carried out in a professional setting which involves working with others to develop good working practice. The Unit will develop the skills required to carry out a range of preparation and finishing techniques for cake decoration.

It is essential that relevant aspects of current health and safety and food hygiene legislation are explained and applied throughout the practical activities of this Unit. Candidates should be aware of hazards and risks associated with working in a food preparation area and the controls which are in place to minimise risk. Candidates should also be made aware of and carry out the methods of cleaning appropriate to the preparation of ingredients and cake products.

In this Unit, the use of machinery will be limited but where equipment is introduced to the learning activities candidates should understand its purpose and use, its temperature and time settings (if appropriate), how to recognise faults and report them and also the correct procedures for storage of any machinery after use.

Products should be carefully selected and used as a means of developing an understanding of practical experience and also the processes, ingredients, materials and equipment used in their manufacture.

Examples of cake types that could be used in order to apply a range of coating and decorative techniques are as follows:

- ◆ whisked sponge
- ◆ Swiss roll
- ◆ Victoria sandwich
- ◆ lemon drizzle cake
- ◆ chocolate brownie
- ◆ carrot cake
- ◆ coconut cake
- ◆ fruit or sultana cake
- ◆ gingerbread
- ◆ muffins/cup cakes
- ◆ Madeira cake
- ◆ Battenberg cake

National Unit Specification: support notes (cont)

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Candidates should work with a variety of cake shapes which may include the following:

- ◆ round
- ◆ square
- ◆ oblong
- ◆ hexagonal
- ◆ other shaped cakes to achieve a decorative finish

The types of coatings that candidates should prepare and apply are as follows:

- ◆ sugar paste
- ◆ ganache
- ◆ chocolate coating
- ◆ water icing
- ◆ fondant
- ◆ royal icing
- ◆ frosting
- ◆ marzipan
- ◆ combination of these coatings can be used to achieve the desired finish — for example, sugar paste and royal icing

When applying these coatings candidates should ensure that when they are working with sugar paste and marzipan that there are no air bubbles, ridges or cracks and when they are working with water icing and chocolate coating that the edge is clearly defined and there are no runs or finger marks.

The processes that candidates should be introduced to are:

- ◆ preparing
- ◆ trimming
- ◆ shaping
- ◆ coating
- ◆ spreading

The decorative techniques that candidates should use are:

- ◆ crimping
- ◆ piping
- ◆ modelling
- ◆ embossing
- ◆ stencilling
- ◆ previously prepared shapes and commercially available decorations, for example, chocolate vermicelli, chocolate pieces, edible shapes (marzipan or sugar paste) piped flowers and motifs, cherries, glacé fruits, crystallised fruits, coconut or nuts. This may also include the use of moulded shapes, cut outs and stencil designs appropriate to the type of cake.

National Unit Specification: support notes (cont)

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GUIDANCE ON LEARNING AND TEACHING APPROACHES FOR THIS UNIT

This Unit can be offered in conjunction with other Units, eg *Introduction to Craft Baking*.

The requirements for the Unit should be discussed with candidates as part of the induction procedures to the Unit. The main approach to learning and teaching will be practical and experiential. Candidates should be encouraged to learn through a variety of activities which are designed to enhance their awareness of the work that goes on in the preparation and finishing of cakes. Candidates should be encouraged to perform tasks and conduct themselves in a manner appropriate to the workplace.

In this Unit each part of teaching/learning should incorporate some background theory to support practice in facilitating learning, and all Outcomes should be integrated so that the candidate experience is of a completed product on each occasion.

Opportunities should be taken to integrate the required knowledge of food hygiene and health and safety while participating in practical activities. In this way, food hygiene and health and safety procedures will not only be more relevant but will be more easily understood and remembered.

Candidates should always be made aware of hazards and risks when working in food preparation areas and the controls that are in place to minimise these risks. The emphasis should always be on the practice of working safely and hygienically. The correct use of protective clothing and headwear should be encouraged.

All new techniques and equipment should be demonstrated by the teacher/lecturer prior to the candidates undertaking the preparation of products. The development of correct working practices must be emphasised. Throughout this Unit the emphasis should be based on establishing basic skills. These skills should be developed by practical activity.

Candidates should be introduced to as wide a range of coatings as possible. They should experiment with the preparation and application of coatings until a satisfactory finish is achieved. A similar approach could be adopted with simple piping techniques.

Candidates should be given clear instructions for each task to ensure that they are fully aware of what is expected of them and they should be encouraged to follow appropriate techniques to achieve the desired finish when carrying out practical tasks. It is also recommended that candidates gather examples of photographic evidence to compile a folio of evidence for future reference. Use of the internet can facilitate this activity.

The Unit, therefore, should incorporate a variety of approaches to teaching and learning, including:

- ◆ teacher/lecturer demonstrations
- ◆ practical activities

National Unit Specification: support notes

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OPPORTUNITIES FOR CORE SKILL DEVELOPMENT

In this Unit candidates will be weighing and measuring. Therefore, there will be opportunities to develop aspects of the following Core Skill:

- ◆ *Numeracy*

GUIDANCE ON APPROACHES TO ASSESSMENT FOR THIS UNIT

The Evidence Requirements are fully expressed in the mandatory section of this Unit Specification. Assessor observation checklists and other assessment records should be maintained and kept up-to-date to keep track of candidate progress and provide evidence for internal and external verification purposes.

The Assessment Support Pack provided for this Unit illustrates the standard that should be applied. It includes assessor observation checklists. If a centre wishes to design its own assessments for this Unit, they should be of a comparable standard.

DISABLED CANDIDATES AND/OR THOSE WITH ADDITIONAL SUPPORT NEEDS

The additional support needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments, or considering whether any reasonable adjustments may be required. Further advice can be found on our website www.sqa.org.uk/assessmentarrangements.

History of changes:

Version	Description of change	Date
02	Minor amends to pp 4–6. 'Butter cream' and 'chocolate ganache' amended to 'buttercream' and 'ganache'. 'Victoria sponge' amended to 'Victoria sandwich'.	19/10/2010