



## **National Unit specification: general information**

**Unit title:** Cake Decoration: Gateaux Finishing Processes (SCQF level 5)

**Unit code:** FV06 11

**Superclass:** NE

**Publication date:** September 2011

**Source:** Scottish Qualifications Authority

**Version:** 02

## **Summary**

The purpose of this Unit is to provide candidates with the knowledge and skills to make a range of gateaux products using a variety of techniques. Candidates will gain an understanding of the basic principles of the various gateaux processes as well as developing their practical skills in the various techniques currently in use in industry.

This Unit is suitable for candidates who have experience in basic food hygiene and other food processes such as baking and/or cooking. This Unit would also be suitable for candidates who have no practical experience but have an interest in developing these skills and learning new techniques in gateaux finishing processing.

This is an optional Unit within the National Certificate in Bakery (SCQF level 5).

## **Outcomes**

- 1 Prepare gateaux bases, fillings, coatings and decoration materials to a specification
- 2 Apply the fillings and coatings to a specification
- 3 Decorate and finish to a specification
- 4 Demonstrate health, safety and hygienic working practices

## **Recommended entry**

While entry is at the discretion of the centre, candidates would normally be expected to have experience or qualifications in other food processes such as baking or cooking at SCQF Level 3 or above.

## **General information (cont)**

**Unit title:** Cake Decoration: Gateaux Finishing Processes (SCQF level 5)

### **Credit points and level**

1 National Unit credit at SCQF Level 5 (6 SCQF credit points at SCQF level 5\*)

*\*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.*

### **Core Skills**

Achievement of this Unit gives automatic certification of the following Core Skills component:

- ◆ Critical Thinking at SCQF level 5

There are also opportunities to develop aspects of Core Skills which are highlighted in the Support Notes of this Unit specification.

## **National Unit specification: statement of standards**

**Unit title:** Cake Decoration: Gateaux Finishing Processes (SCQF level 5)

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 SQA.

### **Outcome 1**

Prepare gateaux bases, fillings, coatings and decoration materials to a specification.

#### **Performance Criteria**

- (a) Select materials of the correct type and quantity to meet product requirements.
- (b) Prepare the materials correctly with respect to product requirements and procedures.
- (c) Explain procedures for preparing fillings and coatings used in gateaux assembling and finishing correctly.

### **Outcome 2**

Apply the fillings and coatings to a specification.

#### **Performance Criteria**

- (a) Apply fillings which conform to required specification with respect to quantity, thickness, uniformity and minimum wastage and procedures appropriate for the chosen gateaux.
- (b) Apply coatings which conform to required specification with respect to quantity, thickness, uniformity and minimum wastage and procedures appropriate for the chosen gateaux.

### **Outcome 3**

Decorate and finish to a specification.

#### **Performance Criteria**

- (a) Apply decoration using piping techniques which conforms to a specification with respect to quantity, neatness, uniformity and minimum wastage appropriate for the chosen gateaux.
- (b) Apply non-piped decoration which conforms to a specification with respect to quantity, neatness, uniformity, and minimum wastage appropriate for the chosen gateaux.

## National Unit specification: statement of standards (cont)

**Unit title:** Cake Decoration: Gateaux Finishing Processes (SCQF level 5)

### Outcome 4

Demonstrate health, safety and hygienic working practices.

#### Performance Criteria

- (a) Wear appropriate protective clothing for the professional bakery.
- (b) Operate commercial bakery equipment safely.
- (b) Work safely and hygienically at all times.

#### Evidence Requirements for this Unit

Evidence is required to demonstrate that the candidates have achieved all of the Outcomes and Performance Criteria.

Compliance with Health, Safety and Hygiene legislation is essential during all practical activities in this Unit.

The candidate must perform the practical exercises on **two** occasions using different cake shapes.

### Outcome 1

Performance evidence, oral and/ or written or recorded evidence. Evidence must include:

- ◆ Selection of the correct type and quantity of materials for each cake:
  - Materials to include base, filling, coating and decoration.
  - Bases to be chosen from:
    - Genoese cake
    - Sponge
    - Meringue
    - Pastry
- ◆ Preparation of the materials in accordance with instructions, correct procedures and the requirements of each cake.
- ◆ An accurate explanation of procedures with respect to the preparation of fillings and coatings used in the assembly, coating, finishing and decoration of each cake.
  - Coatings to include:
    - dairy
    - non-dairy cream
    - ganache
  - Fillings to include:
    - filling cream,
    - butter cream

## National Unit specification: statement of standards (cont)

**Unit title:** Cake Decoration: Gateaux Finishing Processes (SCQF level 5)

- Decoration materials to include:
  - fondant, chocolate flavoured coatings, fudge icing/parfait, sugar paste and white marzipan.
  - coconut, nuts, flaked almonds, fresh/preserved fruits, chocolates and prefabricated decorations.

### Outcome 2

Performance Evidence must be provided which includes:

:

- ◆ The application of fillings according to a specification which ensures the appropriate quantity, thickness, uniformity and minimum wastage of materials for the chosen gateaux.
- ◆ The application of coatings to a specification using the correct procedure and minimising wastage.

### Outcome 3

Performance evidence must be provided which includes:

- ◆ The application of decoration, to a specification, using piping techniques ensuring quantity, neatness, uniformity and minimum wastage are appropriate for the chosen gateaux.
- ◆ The application of non-piped decoration, to a specification, ensuring the correct quantity, neatness, uniformity, and minimum wastage appropriate for the chosen gateaux.

The candidate must perform this exercise on two occasions using two different cake shapes.

### Outcome 4

Candidates are required to demonstrate by practical activity their understanding of health and safety and hygiene legislation.

Performance evidence must be provided to include:

- ◆ Wearing appropriate protective clothing for the professional bakery whilst carrying out the tasks in Outcomes 1–3
- ◆ Complying with all relevant health and food safety legislation whilst carrying out the tasks in Outcomes 1–3
- ◆ Using appropriate equipment safely and hygienically whilst carrying out the tasks in Outcomes 1–3.

All activities must be carried out with compliance to current health and safety and hygiene legislation.

Assessment for Outcomes 1–4 can be integrated using the same gateaux for each Outcome.

## National Unit specification: support notes

### Unit title: Cake Decoration: Gateaux Finishing Processes (SCQF level 5)

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 an optional Unit within the National Certificate in Bakery (SCQF level 5), but can also be taken as a free-standing Unit.

This Unit is aligned to the following Improve National Occupational Standard (NOS) Units:

- ◆ 314
- ◆ 315

In this Unit candidates are required to gain an understanding of and practical experience of gateaux finishing. As well as developing an understanding of preparation procedures and fault prevention they will learn how to prepare the gateaux bases such as “Genoese” cake, sponge, meringue and pastry. Candidates will learn about various coating materials including dairy/non-dairy cream, ganache, filling cream and buttercream and apply suitable coatings to the gateaux. They will then decorate and finish the gateaux with prepared materials such as, fondant, chocolate flavoured coatings, fudge icing/parfait, sugar paste and white marzipan. They will learn about coconut, nuts, flaked almonds, fresh/preserved fruits, chocolates and prefabricated decorations.

Candidates would benefit from having Knowledge and/or Skills in craft baking or food preparation.

This Unit could be integrated with the following Units: *Craft Baking, Measuring and Mixing and Post Baking Processes.*

This Unit should prepare candidates for progression to HNC *Professional Cookery.*

### Guidance on learning and teaching approaches for this Unit

For Outcomes 1–3 candidates would benefit from:

- ◆ Working in small groups to develop various gateaux finishes
- ◆ Working individually to develop techniques and skills and build a portfolio of gateaux finishes.

## National Unit specification: support notes (cont)

**Unit title:** Cake Decoration: Gateaux Finishing Processes (SCQF level 5)

### Guidance on approaches to assessment for this Unit

The following approaches to assessment are suggested:

- Outcome 1: Working independently, selects, prepare and use pre-prepared bases to be made into the variety of gateaux specified for task.
- Outcome 2: Select and prepare the appropriate filling required for the task, ensuring all weights and quantities comply to the given specifications.
- Outcome 3: Finish the chosen gateaux with an appropriate finishing decoration.

Be conversant with the underpinning knowledge to complete 20 restricted response questions.

All Outcomes should be carried out in accordance with given instructions and compliant with food safety regulations and Health and Safety requirements.

Time should be allowed for any necessary re-assessment.

### Opportunities for the use of e-assessment

E-assessment may be appropriate for some assessments in this Unit. By e-assessment we mean assessment which is supported by Information and Communication Technology (ICT), such as e-testing or the use of e-portfolios or e-checklists. Centres which wish to use e-assessment must ensure that the national standard is applied to all candidate evidence and that conditions of assessment as specified in the Evidence Requirements are met, regardless of the mode of gathering evidence. Further advice is available in *SQA Guidelines on Online Assessment for Further Education (AA1641, March 2003)*, *SQA Guidelines on e-assessment for Schools (BD2625, June 2005)*.

### Opportunities for developing Core Skills

In this Unit candidates will prepare and decorate a range of gateaux to a given specification. They will use a variety of techniques and specialist equipment to create high quality gateaux. In this Unit candidates will:

- ◆ Use computers to research types of gateau and decorations
- ◆ Follow a given brief or specification to produce a gateau
- ◆ Select the correct tools and ingredients and explain the reasons for their choices
- ◆ Prepare a variety of gateaux to the same standard as the specification and evaluate them against the specification
- ◆ Measure and calculate the correct amount of materials to prepare and decorate their gateaux
- ◆ Work in groups to practice decoration

As they are doing this Unit candidates will develop aspects of the Core Skills in *Problem Solving, Communication, Numeracy and Information and Communication Technology (ICT)*.

## **National Unit specification: support notes (cont)**

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### **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](http://www.sqa.org.uk/assessmentarrangements)



## History of changes to Unit

Version	Description of change	Date
02	Core Skills Component Critical Thinking at SCQF level 5 embedded.	29/09/2011

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