



Unit F2MT 04 (316)

Mask and Cover Celebration Cakes

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 and 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.

Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:

Communication Access 3

- ◆ Read and understand simple written communication.

Problem Solving Access 3

- ◆ Analyse a simple situation or issue.
- ◆ Plan, organise and complete a simple task.

I have completed the requirements of this Unit.

Candidate name: _____ **Date:** _____

Candidate signature: _____ **Date:** _____

I can confirm the candidate has completed all requirements of this Unit.

Assessor signature: _____ **Date:** _____

IV signature: _____ **Date:** _____

Assessment centre: _____

You must be able to		Evidence Requirements	Evidence/ Activity Ref No.
1	<p>Mask celebration cakes</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Identify and check the condition of bases according to your instructions and specifications. (b) Correctly identify and select tools and equipment for masking. (c) Position bases correctly for masking. (d) Correctly identify and adjust the condition of masking materials. (e) Correctly mask bases according to specification, and place for the next stage in cake decoration. (f) Take prompt action to isolate substandard bases. (g) Comply with health, safety, food safety, and organisational requirements throughout masking operations. 	<p>Evidence of masking celebration cakes according to workplace procedures.</p> <p>This must include masking two different types of cake bases.</p>	
2	<p>Cover celebration cakes</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Identify and check the condition of masked bases according to your instructions and specifications. (b) Correctly identify and select tools and equipment for covering. (c) Correctly position masked bases for covering. (d) Correctly identify and adjust the condition of covering materials. (e) Cover masked bases according to specification. (f) Place and arrange for covered bases to receive the specified drying time. (g) Take prompt action to isolate substandard bases. 	<p>Evidence of covering celebration cakes according to workplace procedures.</p> <p>This must include using three different types of covering materials.</p>	

		Evidence Requirements (cont)	
2 (cont)	(h) Comply with health, safety, food safety and organisational requirements throughout covering operations. (i) Operate within the limits of your own authority and capabilities.		

Evidence of Performance

Evidence of performance may employ examples of the following assessment:

- ◆ observation
- ◆ written and oral questioning
- ◆ evidence from company systems (eg 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

Candidate name:		Assessor initials/date
No	Activity	
1		
2		

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You need to know and understand		Evidence
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.		
K1	To what standards of health and 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.	
K2	How to source and read work instructions and specifications to check and monitor decoration requirements.	
K3	Why it is important to follow work instructions or product specifications or recipes with accuracy throughout decoration to ensure successful products.	
K4	Common sources of contamination and damage to celebration cakes.	
K5	How to avoid contamination during cake decoration and what might happen if this is not done.	
K6	How to recognise and report cakes during decoration and on completion that do not meet specification.	
K7	The procedure for rejecting and isolating failed semi-prepared and prepared celebration cakes.	
K8	How to maintain and adjust consistency of confectionery fillings for spreading and decorative materials.	
K9	How to assemble bases and fill cakes efficiently without causing damage.	
K10	How to maintain and adjust consistency of masking and covering materials.	
K11	How to source and obtain accessories to meet customer's needs.	
K12	How to protect, package and store celebration cakes correctly.	

Notes/Comments

Assessor signature: _____

Date: _____