

2235 Assemble and fill celebration cakes		
SQA Unit Code		F2HD 04
Level 2	SCQF Level 5	Credit value 6

Unit Summary

This unit is about assembling, filling and trimming cake bases for celebration cakes in readiness for coating, 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 assemble the correct base cakes for filling and trim the exterior of the cake to size. You will need to demonstrate that you can cut and fill the cake with the correct fillings like jam and cream to the required standards, as described in a product specification. 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 bold italics
<p>1. Assemble and trim 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 assemble and position bases in readiness for decoration</p> <p>Correctly trim bases using appropriate knives dispose of waste trimmings or position these for recycling correctly</p> <p>Take prompt action to isolate substandard bases</p> <p>Comply with health, safety, food safety, and organisational requirements throughout assembling and trimming operations</p>	<p>Evidence of assembling and trimming celebration cakes as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Fill celebration cakes</p>	<p>Evidence of filling celebration cakes as part of your role in accordance with</p>

<p>This means you:</p> <p>Correctly identify and select tools for cutting bases and spreading fillings</p> <p>Cut assembled bases according to your instructions and specifications</p> <p>Correctly identify and adjust the condition of fillings for spreading</p> <p>Correctly spread fillings according to your instructions and specifications</p> <p>Mount filled bases onto base boards securely and in the correct position, and place these ready 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 filling operations</p> <p>Operate within the limits of your own authority and capabilities</p>	<p>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 met2. how to source and read work instructions and specifications to check and monitor decoration requirements3. why it is important to follow work instructions or product specifications or recipes with accuracy throughout decoration to ensure successful products4. common sources of contamination and damage to celebration cakes5. how to avoid contamination during cake decoration and what might happen if this is not done6. how to recognise and report cakes during decoration and on completion that do not meet specification7. the procedure for rejecting and isolating failed semi-prepared and prepared celebration cakes8. how to maintain and adjust consistency of confectionery fillings for spreading and decorative materials9. how to assemble bases and fill cakes efficiently without causing damage10. how to maintain and adjust consistency of masking and covering materials11. how to source and obtain accessories to meet customer's needs12. 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