

2236 Provide accessories and store celebration cakes

SQA Unit Code

F2MH 04

Level 2

SCQF Level 5

Credit value 5

Unit Summary

This unit is about providing accessories to accompany celebration cakes and ensuring adequate protection and storage for celebration cakes 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 source and provide the specified accessories to accompany celebration cakes like pillars, vases, flowers and stands. You will need to demonstrate that you can properly protect and store celebration cakes for delivery or collection. 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 <i>bold italics</i>
<p>1. Provide accessories for celebration cakes</p> <p>This means you:</p> <p>Identify and check the condition of celebration cakes according to your instructions and specifications</p> <p>Correctly identify accessories required to accompany celebration cakes</p> <p>Promptly source required accessories</p> <p>Position accessories correctly on or with celebration cakes</p> <p>Take prompt action to isolate substandard celebration cakes</p> <p>Comply with health, safety, food safety, and organisational requirements throughout accessory operations</p>	<p>Evidence of providing accessories for celebration cakes as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Identify and check the condition of celebration cakes according to your instructions and specifications</p>	
<p>2. Protect and store celebration cakes</p> <p>This means you:</p> <p>Correctly assess the protection needs of celebration cakes</p> <p>Identify and select the appropriate packaging and protective materials for celebration cakes</p> <p>Pack and protect celebration cakes to ensure safe storage and transport</p> <p>Correctly store celebration cakes for despatch take prompt action to isolate substandard celebration cakes</p> <p>Comply with health, safety, food safety and organisational requirements throughout protecting and storing operations</p> <p>Operate within the limits of your own authority and capabilities</p>	<p>Evidence of protecting and storing celebration cakes as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<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 met 2. how to source and read work instructions and specifications to check and monitor decoration requirements 3. why it is important to follow work instructions or product specifications or recipes with accuracy throughout decoration to ensure successful products 4. common sources of contamination and damage to celebration cakes 5. how to avoid contamination during cake decoration and what might happen if this is not done 6. how to recognise and report cakes during decoration and on completion that do not meet specification 7. the procedure for rejecting and isolating failed semi-prepared and prepared celebration cakes 8. how to maintain and adjust consistency of confectionery fillings for spreading and decorative materials 9. how to assemble bases and fill cakes efficiently without causing damage

10. how to maintain and adjust consistency of masking and covering materials
11. how to source and obtain accessories to meet customer's needs
12. 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