

## Overview

This standard is about preparing, cooking and finishing complex cakes, sponges, biscuits and scones, for example:

- Genoese/light fatless
- joconde sponge biscuits
- savarin
- sablé biscuits
- tuille biscuits
- fresh gateaux
- chocolate torte
- scones

The standard covers a range of preparation, cooking and finishing techniques associated with complex cakes, sponges, biscuits and scones.

This standard focuses on the technical knowledge and skills required to prepare, cook and finish complex cakes, sponges, biscuits and scones; however it should be assessed in the wider context of safe and hygienic working practices. It is recommended that the following NOS, selected as appropriate to the job role and organisation, are referenced in conjunction with the technical skills and knowledge for the standard:

- Maintain food safety in a kitchen environment
- Apply and monitor food safety management procedures in hospitality
- Manage food safety in a professional kitchen
- Minimise the risk of allergens to customers

When you have completed this standard you will be able to demonstrate your understanding of and your ability to:

- Prepare, cook and finish complex cakes, sponges, biscuits and scones

Prepare, cook and finish complex cakes, sponges, biscuits and scones

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## Performance criteria

You must be able to:

1. Select the type and quantity of ingredients needed for the product
2. Check the ingredients to make sure they meet quality standards and other requirements
3. Choose the correct tools and equipment to prepare, cook and finish the product
4. Prepare, cook and finish the product to meet requirements
5. Ensure the product has the correct flavour, colour, texture and quantity
6. Present the product to meet requirements
7. Ensure the product is at the correct temperature for holding and serving
8. Store any cooked product not for immediate use in line with food safety regulations

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## Knowledge and understanding

You need to know and understand:

1. Different types of complex cakes, sponges, biscuits and scones and their characteristics
2. How to select the correct type, quality and quantity of ingredients to meet product requirements
3. What quality points to look for in the ingredients
4. What you should do if there are problems with the ingredients
5. What the correct tools and equipment are to carry out the required preparation and cooking methods
6. The effects of various preparation and aeration methods on different complex cake, sponge, biscuit and scone products
7. How the choice of flour and fat preparations relate to the end product
8. What preparation and cooking methods are appropriate to each type of complex cake, sponge, biscuit and scone products
9. Current trends in relation to complex cakes, sponges, biscuits and scones
10. How to carry out each of the preparation and cooking methods
11. The correct temperatures for cooking each type of complex cake, sponge, biscuit and scone product and why these temperatures are important
12. Common faults with complex cake, sponge, biscuit and scone products and how to minimise and correct them
13. How to identify when cake, sponge, biscuit and scone products have the correct colour, flavour, texture and quantity
14. How to finish complex cakes, sponges, biscuits and scones
15. How to control portions and minimise waste
16. How to store complex cakes and biscuits
17. Healthy eating options when preparing and cooking complex cake, sponge, biscuit and scone products

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**Scope/range**

**1. Preparation, cooking and finishing methods**

- 1.1 weighing / measuring
- 1.2 creaming / beating
- 1.3 whisking
- 1.4 folding
- 1.5 rubbing in
- 1.6 greasing
- 1.7 glazing
- 1.8 portioning
- 1.9 piping
- 1.10 shaping
- 1.11 filling
- 1.12 rolling
- 1.13 lining
- 1.14 trimming / icing
- 1.15 spreading / smoothing
- 1.16 kneading
- 1.17 proving
- 1.18 dusting / dredging / sprinkling
- 1.19 mixing
- 1.20 stacking
- 1.21 coating
- 1.22 slicing
- 1.23 baking

**2. Biscuits**

- 2.1 tuiles
- 2.2 sable
- 2.3 Viennese
- 2.4 Japonaise
- 2.5 Dutch

**3. Cakes / sponges / scones**

- 3.1 sugar batter
- 3.2 flour batter
- 3.3 melted method
- 3.4 fatless sponge
- 3.5 separated egg

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- 3.6 whole egg foams
- 3.7 aerated egg white method
- 3.8 miscellaneous
- 3.9 scones

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