

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

Overview

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

- victoria sponge
- fruit scones
- fruit cake
- shortbread

The standard covers a range of types of preparation methods moving onto cooking methods and then how to finish basic cakes, sponges, biscuits and scones.

This standard focuses on the technical knowledge and skills required to prepare, cook and finish basic 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 basic food safety in catering
- Maintain food safety in a kitchen environment
- Provide basic advice on allergens to customers
- 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 basic cakes, sponges, biscuits and scones

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Performance criteria

You must be able to:

1. Select the type and quantity of ingredients required for preparation
2. Check the ingredients meet quality and other requirements
3. Choose the correct tools and equipment required to prepare, cook and finish the cake, sponge, biscuit or scone
4. Use the tools and equipment correctly when preparing, cooking and finishing the cake, sponge, biscuit or scone
5. Prepare the ingredients to meet the requirements of the cake, sponge, biscuit or scone
6. Cook the ingredients to meet the requirements of the cake, sponge, biscuit or scone
7. Ensure the cake, sponge, biscuit or scone has the correct flavour, colour, texture, quantity and finish
8. Finish and present the cake, sponge, biscuit or scone to meet requirements
9. Ensure the cake, sponge, biscuit or scone is at the correct temperature for holding and serving
10. Store any cooked, cakes, sponges, biscuits and scones 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 cakes, sponges, biscuits and scones and their characteristics
2. How to make sure that the ingredients meet product requirements
3. What quality points to look for in cakes, sponges, biscuits and scones
4. Why and to whom you should report any problems with the cakes, sponges, biscuits and scones or other ingredients
5. The correct tools and equipment to carry out the required preparation and cooking methods
6. How to carry out each of the preparation, cooking and finishing methods according to product requirements
7. Why it is important to use the correct techniques, tools and equipment when preparing, cooking/baking and finishing cakes, sponges, biscuits and scones
8. The correct temperatures for cooking cakes, sponges, biscuits and scones and why these temperatures are important
9. How to check and adjust cakes, sponges, biscuits and scones to make sure they have the correct colour, flavour, texture quantity and finish
10. The correct temperatures and conditions for holding and serving cakes, sponges, biscuits and scones
11. The correct temperatures and procedures for storing cakes, sponges, biscuits and scones not for immediate use
12. Healthy eating options when preparing, cooking and finishing cakes, sponges, biscuits and scones

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Scope/range

1. Preparation methods

- 1.1 using ready mix
- 1.2 weighing / measuring
- 1.3 creaming / beating
- 1.4 whisking
- 1.5 folding
- 1.6 rubbing in
- 1.7 greasing
- 1.8 glazing
- 1.9 portioning
- 1.10 piping
- 1.11 shaping
- 1.12 filling
- 1.13 rolling
- 1.14 lining
- 1.15 trimming / icing
- 1.16 spreading / smoothing
- 1.17 kneading
- 1.18 mixing

2. Cooking methods

- 2.1 baking

3. Finishing methods

- 3.1 dusting / dredging / sprinkling
- 3.2 icing
- 3.3 presenting
- 3.4 adding accompaniments

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