

-SQA- SCOTTISH QUALIFICATIONS AUTHORITY
NATIONAL CERTIFICATE MODULE: UNIT SPECIFICATION
GENERAL INFORMATION

-Module Number- **3230913** **-Session-1993-94**
-Superclass- **NE**
-Title- **CAKE DECORATION TECHNIQUES**

-DESCRIPTION-

GENERAL COMPETENCE FOR UNIT: Preparing materials, applying materials and finishing and decorating the cake.

OUTCOMES:

1. prepare cake bases and decoration materials to required specification;
2. apply base materials to required specification;
3. apply finish coatings and decoration to surfaces of a cake.

CREDIT VALUE: 1 NC Credit

ACCESS STATEMENT: 3230100 An Introduction to Cake Decoration.

For further information contact: Committee and Administration Unit, SQA, Hanover House, 24 Douglas Street, Glasgow G2 7NQ.

This specification is distributed free to all approved centres. Additional copies may be purchased from SQA (Sales and Despatch section) at a cost of £1.50 (minimum order £5).

NATIONAL CERTIFICATE MODULE: UNIT SPECIFICATION**STATEMENT OF STANDARDS****UNIT NUMBER:** 3230913**UNIT TITLE:** CAKE DECORATION TECHNIQUES

Acceptable performance in this unit will be the satisfactory achievement of the standards set out in this part of the specification. All sections of the statement of standards are mandatory and cannot be altered without reference to SQA.

OUTCOME

1. PREPARE CAKE BASES AND DECORATION MATERIALS TO REQUIRED SPECIFICATION

PERFORMANCE CRITERIA

- (a) The selection of the materials and base is in accordance with the given recipe.
- (b) The preparation of the materials and base is correct with respect to product requirements.

RANGE STATEMENT

Bases: fruit cake and plain cake (minimum size - six inches across).

Materials: royal icing; buttercream; almond paste/acceptable substitute; sugar paste.

EVIDENCE REQUIREMENTS

Performance evidence of the selection and preparation of the above ranges of bases and materials.

OUTCOME

2. APPLY BASE MATERIALS TO REQUIRED SPECIFICATION

PERFORMANCE CRITERIA

- (a) The application of the base coating conforms to required specification with respect to quality, thickness uniformity and minimum wastage appropriate for the chosen cake.
- (b) The application of jam/filling cream conforms to product specification.

RANGE STATEMENT

Cake bases - plain cake and fruit cake (minimum size - six inches across).

EVIDENCE REQUIREMENTS

Performance evidence of the application of the base coating and jam/filling cream to the range of cake bases.

OUTCOME

3. APPLY FINISH COATINGS AND DECORATION TO SURFACES OF A CAKE

PERFORMANCE CRITERIA

- (a) The application of finish coatings to the prepared base is correct with respect to the product specification.
- (b) The application of decoration using simple piping techniques and edible items is correct with respect to product specification.

RANGE STATEMENT

Cake bases: fruit cake and plain cake (minimum size - six inches across).

Finishes: royal icing and sugar paste.

EVIDENCE REQUIREMENTS

Performance evidence of the application of the range of finishes to the range of cake bases, and the required decoration in Performance Criterion (b).

ASSESSMENT RECORDS

In order to achieve this unit, candidates are required to present sufficient evidence that they have met all the performance criteria for each outcome within the range specified. Details of these requirements are given for each outcome. The assessment instruments used should follow the general guidance offered by the SQA assessment model and an integrative approach to assessment is encouraged. (See references at the end of support notes).

Accurate records should be made of assessment instruments used showing how evidence is generated for each outcome and giving marking schemes and/or checklists, etc. Records of candidates' achievements should be kept. These records will be available for external verification.

SPECIAL NEEDS

In certain cases, modified outcomes and range statements can be proposed for certification. See references at end of Support Notes.

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NATIONAL CERTIFICATE MODULE: UNIT SPECIFICATION**SUPPORT NOTES****UNIT NUMBER** 3230913**UNIT TITLE** CAKE DECORATION TECHNIQUES

SUPPORT NOTES: This part of the unit specification is offered as guidance. None of the sections of the support notes is mandatory.

NOTIONAL DESIGN LENGTH: SQA allocates a notional design length to a unit on the basis of time estimated for achievement of the stated standards by a candidate whose starting point is as described in the access statement. The notional design length for this unit is 40 hours. The use of notional design length for programme design and timetabling is advisory only.

PURPOSE This module is suitable for candidates following a programme of catering modules, a home economics course or a leisure or recreation activity.

SQA publishes summaries of NC units for easy reference, publicity purposes, centre handbooks, etc. The summary statement for this unit is as follows:

This module will enable you to gain the general skills associated with cake decoration. You will learn how to apply base coatings to a cake, prepare coatings from recipes and finally to apply these finish coatings and decorations to surfaces of cakes.

CONTENT/CONTEXT This module is based on the basic processes used by cake confectioners in the craft baking industry.

Safety and hygienic regulations and safe working practices and procedures should be observed at all times.

The candidate should be made aware of and carry out the necessary methods of cleaning appropriate to the process.

Corresponding to Outcomes 1 & 3.

1. Coatings should include royal icing, fondants, pastillage, buttercream and fresh cream.
3. This should be limited to simple decorative work which can be carried out using kitchen aids and commercially available piping equipment. It should not include making and use of confectioners' paper piping bags.

GENERATING EVIDENCE Throughout the module the emphasis should be placed on establishing basic skills. The module is constructed in such a way as

to allow the linking together of the outcomes during the practical study of the decoration from the preparation of the materials through to the decorating and finishing of the product.

Initially candidates could experiment with the preparation of coatings and their application to dummies. This would also facilitate the learning of simple piping techniques where relevant.

ASSESSMENT PROCEDURES Centres may use the Instruments of Assessment which are considered by tutor/trainers to be the most appropriate. Examples of Instruments of Assessment which could be used are as follows:

Outcomes 1-3 It is recommended that practical exercises are used. Two exercises for each outcome could be completed, one for a plain cake and one for a fruit cake. Checklists could be devised to evidence the candidate's completion of the practical exercises. At least one photograph of one finished cake could be taken to show the decorated cake.

PROGRESSION The candidate could progress onto a programme of cake decoration modules which are more specific to the decorating materials being used and techniques. The candidate can also progress beyond this to more advanced National Certification decoration modules.

RECOGNITION Many SQA NC units are recognised for entry/recruitment purposes. For up-to-date information see the SQA guide 'Recognised and Recommended Groupings'.

REFERENCES

1. Guidelines for Module Writers.
2. SQA's National Standards for Assessment and Verification.
3. For a fuller discussion on assessment issues, please refer to SQA's Guide to Assessment.
4. Procedures for special needs statements are set out in SQA's guide 'Students with Special Needs'.

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