



National Unit specification: general information

Unit title: Cake Decoration: Royal Icing (SCQF Level 5)

Unit code: FV07 11

Superclass: NE

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Summary

The purpose of the Unit is to provide candidates with the practical skills to produce a range of royal icing products using a variety of techniques. Candidates will gain an understanding of the basic principles of the various royal icing processes as well as developing their practical skills in the various techniques currently in use in industry. It is aimed at school leavers, existing employees and returning adults to education.

This is an optional Unit within the National Certificate in Bakery (SCQF level 5) but is also suitable for use as a standalone Unit.

Outcomes

- 1 Prepare cake bases and decoration materials to a specification.
- 2 Apply base materials to a specification.
- 3 Decorate and finish products with royal icing.
- 4 Demonstrate health, safety and hygienic working practices.

Recommended entry

Entry is at the discretion of the centre.

Credit points and level

1 National Unit credit at SCQF level 5: (6 SCQF credit points at SCQF level 5*)

**SCQF credit points are used to allocate credit to qualifications in the Scottish Credit and Qualifications Framework (SCQF). Each qualification in the Framework is allocated a number of SCQF credit points at an SCQF level. There are 12 SCQF levels, ranging from Access 1 to Doctorates.*

General information (cont)

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Core Skills

Achievement of this Unit gives automatic certification of the following Core Skills component:

- ◆ Critical Thinking at SCQF level 4

There are also opportunities to develop aspects of Core Skills which are highlighted in the Support Notes of this Unit specification.

National Unit specification: statement of standards

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Acceptable performance in this Unit will be the satisfactory achievement of the standards set out in this part of the Unit 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 a specification

Performance Criteria

- (a) Explain the procedures for preparing cake bases and decoration materials used in royal icing processes.
- (b) Select the correct materials according to a specification.
- (c) Prepare the cake bases and correct materials according to a specification.

Outcome 2

Apply base materials to a cake according to a specification.

Performance Criteria

- (a) Apply a pre-coating to the cake according to a specification.
- (b) Apply a base coat of royal icing to the cake according to a specification.
- (c) Use the correct equipment for the chosen cake.

Outcome 3

Decorate and finish products with royal icing.

Performance Criteria

- (a) Apply a final coating of royal icing according to a specification.
- (b) Apply decoration using piping techniques according to a specification.

Outcome 4

Demonstrate health, safety and hygienic working practices.

Performance Criteria

- (a) Wear appropriate protective clothing for the professional bakery.
- (b) Operate commercial bakery equipment safely.
- (c) Work safely and hygienically at all times.

National Unit specification: statement of standards (cont)

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Evidence Requirements for this Unit

Evidence is required to demonstrate that the candidates have achieved all of the Outcomes and Performance Criteria. All practical activities must be carried out in compliance with current Health, Safety and Hygiene legislation.

Outcome 1

Oral/written/recorded evidence explaining the procedures for preparation for each of the four cakes which must include:

- ◆ royal icing preparation
- ◆ jam-reasons for boiling
- ◆ cakes — preparation methods
- ◆ almond paste/acceptable substitutes
- ◆ pinning/dusting
- ◆ board-size
- ◆ paper piping bags: preparation/filling

Performance/product evidence will include the selection and preparation of a minimum of four cakes including one from each:

- ◆ round
- ◆ square
- ◆ fruit
- ◆ plain

Correct materials must include:

- ◆ appropriate boards
- ◆ jam (apricot)
- ◆ almond paste/acceptable substitutes
- ◆ royal icing
- ◆ buttercream
- ◆ paper piping bags

Outcome 2

Performance/product evidence is required to demonstrate ability to select and prepare base materials for the four cakes ensuring the correct quantity, thickness, uniformity and minimum wastage of materials.

Evidence will include the application of:

- ◆ pre-coating
- ◆ almond paste
- ◆ marzipan

The correct use of appropriate equipment according to the type of material being applied.

National Unit specification: statement of standards (cont)

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Outcome 3

Performance/product evidence is required to demonstrate ability to apply a final coating and a range of decorations to the four cakes. Decorations must include:

- ◆ shell and scroll borders with line work
- ◆ lettering inscriptions
- ◆ a simple piping motif

Safe, hygienic and correct use of the range of equipment including:

- ◆ palette knife
- ◆ straight edge
- ◆ turntable
- ◆ piping tubes

Outcome 4

Performance evidence required. Candidates are required to demonstrate by practical activity their understanding and application of health and safety and hygiene legislation by:

- ◆ wearing appropriate protective clothing for the professional bakery whilst carrying out the tasks in outcomes 1-3
- ◆ complying with all relevant health and food safety legislation whilst carrying out the tasks in outcomes 1-3
- ◆ using appropriate equipment safely and hygienically whilst carrying out the tasks in outcomes 1-3

Outcomes 1- 4 practical activities can be assessed holistically on a single assessment occasion for each cake.

National Unit specification: support notes

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This part of the Unit specification is offered as guidance. The support notes are not mandatory.

While the exact time allocated to this Unit is at the discretion of the centre, the notional design length is 40 hours.

Guidance on the content and context for this Unit

This Unit is a mandatory/optional Unit within the National Certificate in Bakery (SCQF level 5), but can also be used as a free-standing Unit.

This Unit is aligned to the following Improve National Occupational Standard (NOS) Units:

- ◆ 317 *Decorate celebration cakes*
- ◆ 316 *Mask and cover celebration cakes*

In this Unit candidates are required to gather information about the techniques and apply them to a range of cakes. Candidates would benefit from having knowledge and/or skills in craft baking or practical catering. This Unit could be integrated with *Cake Decoration: Sugar Craft Processes*, *Cake Decoration Techniques* or *Craft Baking*. This Unit should prepare candidates for progression to *Advanced Royal Icing; Pre fabricated design, HN Patisserie*.

This Unit will develop essential skills such as employability as candidates will be using processes similar to those used in industry. Candidates will be encouraged to minimise food waste and therefore develop skills in sustainability.

Guidance on learning and teaching approaches for this Unit

For Outcome 1-3 candidates would benefit from working individually to build a portfolio of designs and royal icing skills.

They will learn about:

The type of cake:

- ◆ appropriate boards
- ◆ jam (apricot)
- ◆ almond paste/acceptable substitutes
- ◆ royal icing
- ◆ paper piping bags

National Unit specification: support notes (cont)

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Preparation procedures:

- ◆ royal icing preparation
- ◆ jam-reasons for boiling
- ◆ cakes — preparation methods
- ◆ almond paste/acceptable substitutes
- ◆ pinning/dusting
- ◆ board-size
- ◆ paper piping bags: preparation/filling.

Equipment:

- ◆ palette knife
- ◆ straight edge
- ◆ turntable

Decorations:

- ◆ shell and scroll borders with line work
- ◆ lettering inscriptions
- ◆ simple piping motif

Guidance on approaches to assessment for this Unit

The following approaches to assessment are suggested:

Outcome 1

It is suggested that an assignment may be appropriate for Performance Criteria (a) could be evidenced by restricted response or short answer questions possibly under open-book conditions which could be presented in the form of worksheets. An appropriate number of restricted response questions should be answered to ensure the candidate's full coverage of the required ranges.

Performance Criteria (b) and (c) could be assessed again by two practical exercises and evidenced by checklist(s).

Outcomes 2 and 3

Practical exercises will be used, one for a round cake and one for a square cake. Checklists could be completed to evidence the candidate's completion of the practical exercises. At least one photograph of a finished cake could also be taken to ensure the candidate's appropriate decoration of the cake.

Outcomes 1- 3 can be assessed holistically on a single assessment occasion for each cake.

Time should be allowed for any necessary re-assessment.

National Unit specification: support notes (cont)

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Opportunities for the use of e-assessment

E-assessment may be appropriate for some assessments in this Unit. By e-assessment we mean assessment which is supported by Information and Communication Technology (ICT), such as e-testing or the use of e-portfolios or e-checklists. Centres which wish to use e-assessment must ensure that the national standard is applied to all candidate evidence and that conditions of assessment as specified in the Evidence Requirements are met, regardless of the mode of gathering evidence. Further advice is available in *SQA Guidelines on Online Assessment for Further Education (AA1641, March 2003)*, *SQA Guidelines on e-assessment for Schools (BD2625, June 2005)*.

Opportunities for developing Core Skills

In this Unit candidates will select the correct equipment and procedures to apply royal icing to cakes. They will prepare the equipment and other materials according to the type of cake. They will then apply and decorate the cakes with a variety of royal icing techniques.

Candidates will:

- ◆ choose equipment and materials appropriate for a variety of cakes and explain the reasons for their choices
- ◆ plan prepare a working area and explain how and why they have done this
- ◆ use equipment safely and explain the reasons for doing this
- ◆ follow food safety guidance and explain the reasons for doing this
- ◆ follow specifications to prepare and decorate a variety of cakes
- ◆ calculate the correct ratios of ingredients in recipes
- ◆ research cake designs and techniques using computers

As candidates are doing this Unit they will be developing aspects of the Core Skills in *Communication, Problem Solving, Numeracy and Information and Communication Technology (ICT)*.

Disabled candidates and/or those with additional support needs

The additional support needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments, or considering whether any reasonable adjustments may be required. Further advice can be found on our website www.sqa.org.uk/assessmentarrangements

History of changes to Unit

Version	Description of change	Date

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