



National Unit specification: general information

Unit title: Cake Decoration: Sugar Paste Processes (SCQF Level 4)

Unit code: FV08 10

Superclass: NE

Publication date: October 2011

Source: Scottish Qualifications Authority

Version: 01

Summary

The purpose of this Unit is to provide candidates with the knowledge and skills to demonstrate a range of Sugar Paste processes using a variety of techniques. Candidates will gain an understanding of the basic principles of the various sugar craft processes as well as developing their practical skills in the various techniques currently in use in industry.

This Unit is suitable for candidates who are experienced in basic food hygiene and other food processes such as baking and/or cooking. However this Unit would also be suitable for candidates who have no practical experience but have an interest in developing these skills and learning new techniques in Sugar Paste Processes. It is envisaged that candidates successfully completing this Unit will be able to progress to further Units in cake decoration or sugar confectionery or to the Patisserie course at higher level. It is envisaged that candidates successfully completing this Unit will be able to progress to further Units in cake decoration or sugar confectionery or to a Patisserie course at a higher level.

This is an optional Unit within the National Certificate in Bakery (SCQF level 5) but can also be taken as a free standing Unit.

Outcomes

- 1 Prepare cake bases and decoration materials to required specification.
- 2 Apply base materials to cakes.
- 3 Decorate and finish cakes to required specification, using sugar paste.
- 4 Demonstrate health, safety and hygienic working practices.

Recommended entry

Entry is at the discretion of the centre.

General information (cont)

Unit title: Cake Decoration: Sugar Paste Processes (SCQF Level 4)

Credit points and level

1 National Unit credit at SCQF level 4 (6 SCQF points at SCQF Level 4)

**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.*

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

Unit title: Cake Decoration: Sugar Paste Processes (SCQF Level 4)

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 required specification.

Performance Criteria

- (a) Explain procedures for preparing cake bases and decoration materials used in sugar paste processes.
- (b) Describe and select materials of the correct shape, type and quality to meet product requirements.
- (c) Prepare materials according to product requirements.

Outcome 2

Apply base materials to cakes.

Performance Criteria

- (a) Apply a pre-coating conforming to required specification appropriate for the chosen shape and type of cake.
- (b) Apply a filling conforming to required specification appropriate for the chosen shape and type of cake.

Outcome 3

Decorate and finish cakes to required specification, using sugar paste.

Performance Criteria

- (a) Apply sugar paste as a coating conforming to the required specification for the chosen cake.
- (b) Apply sugar paste as a decorative medium conforming to the required specification for the chosen cake.

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

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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

Evidence must include:

- ◆ identification of each shape of cake including:
 - one square and one round cake
- ◆ an explanation of the importance of preparing cake bases to a required specification
- ◆ a description of suitable materials for a round or square *fruit* cake including:
 - appropriate board including the shape, size and material
 - use of apricot jam
 - appropriate use of almond paste and acceptable substitutes
- ◆ a description of the correct materials for a round or square plain cake including:
 - appropriate board including the shape, size and material
 - use of jam/jelly
 - use of filling cream/butter cream (final preparation)
- ◆ selection of the appropriate materials according to the product specification
- ◆ preparation of the materials in accordance with the product specification and requirements

Outcome 2

Performance/product evidence is required and will include:

Application of a pre-coating, smooth and free from surface blemishes including

- ◆ cracks (especially round top edge)
- ◆ air bubbles
- ◆ lumps
- ◆ hollows
- ◆ fingerprints
- ◆ colour specks

of acceptable sheen quality according to the product specification and to industry standard.

The coating must be of a quantity, thickness, uniformity and minimum wastage appropriate for the chosen shape and type of cake.

Application of a suitable filling, which conforms to the product specification for the shape and type of cake and to industry standard, eg jam, curd, buttercream or cream.

National Unit specification: statement of standards (cont)

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Outcome 3

Performance/product evidence is required and must include:

Preparation of one round cake and one square cake and demonstration of all of the following, at least once, to industry standard:

- ◆ crimping technique
- ◆ embossing technique
- ◆ decorations: simple flowers (no wires)

Outcome 4 — Performance evidence

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 can be assessed holistically for each cake shape.

National Unit specification: support notes

Unit title: Cake Decoration — Sugar Paste Processes (SCQF Level 4)

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 particularly suitable for candidates who are interested in developing professional skills associated with cake decoration. It is suitable for candidates undertaking catering Units, or as a leisure and recreation activity. This Unit will enable candidates to gain an understanding of and practical experience of cake decoration using sugar paste. As well as developing an understanding of preparation procedures and fault prevention they will learn how to prepare cake bases and materials, apply base materials and finally decorate and finish the cake with sugar paste.

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

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

- ◆ 314 *Batch finish craft flour confectionery*
- ◆ 315 *Assemble and fill celebration cakes*
- ◆ 316 *Mask and cover celebration cakes*
- ◆ 317 *Decorate celebration cakes*

Before embarking on this Unit, it is assumed that candidates will have the experience in basic food hygiene and other food processes such as baking and/or cooking at SCQF Level 3. However this Unit would also be suitable for candidates who have no practical experience but have an interest in developing these skills and learning new techniques in sugar paste processes.

This Unit could be integrated with other cake decoration Units. It could also be integrated with *Royal Icing Processes*, *Craft Baking* and/or *Flour Confectionery Processes* so that the candidate understands the bakery process as a whole as well as the decoration.

It is envisaged that candidates successfully completing this Unit will be able to progress to further Units in cake decoration or sugar confectionery or to a Patisserie course at a higher level.

This Unit is based on the 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. Candidates must be aware of the relevant legislation for the given processes and materials. The candidate should also be made aware of and carry out the necessary methods of cleaning appropriate to the processes.

National Unit specification: support notes (cont)

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Guidance on learning and teaching approaches for this Unit

This unit has been constructed to allow outcomes to be integrated from the practical study of the decoration and preparation of materials through to decorating and finishing the products.

Products should be selected and used to develop an understanding of the practical experience of; the processes, materials (including base materials) finishes.

It is important that the delivery of this Unit should be process driven, not product based.

The use of carefully structured practical worksheets/explanations should be a central support to the delivery and completion of the Unit. The worksheets/explanations should provide general instructions for the practical activities and could require the candidate to complete sections relating to such items as equipment, materials and product specification.

For Outcomes 1-3 candidates would benefit from working individually to produce a portfolio of sugar craft pieces.

Guidance on approaches to assessment for this Unit

Examples of Instruments of Assessment which could be used are:

Outcome 1: involves an understanding of the basic principles of cake decorating and the ability to prepare materials according to the product specification therefore an assignment would be recommended. This activity could be assessed by a checklist. An appropriate number of questions could also be used to ensure coverage of all of the ranges. Knowledge could be assessed by Restricted Response or Short Answer questions.

Outcomes 2 and 3: two practical exercises for each could be completed, one for a round cake and one for a square cake. Checklists could also be devised to evidence the candidate's completion of the practical exercises. In addition for Outcome 3 one a photographic evidence of at least one finished cake would evidence candidate competency.

Outcome 4 must be assessed holistically throughout the Unit and performance evidence is required for this Outcome. An observation checklist should be used to record candidate performance.

Assessment for this Unit may be integrated with other cake decoration Units including *Royal Icing Processes*, *Craft Baking* and/or *Flour Confectionery Processes*. This would provide the candidate with an understanding of the bakery process as well as the decoration of the cakes.

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 learn how to prepare cakes for decoration using sugar paste processes. They will then prepare and decorate a variety of cakes using different techniques depending on the type of cake they have selected. They will also learn how to prevent and rectify faults during the process. Candidates will need to follow current health and safety and food hygiene regulations.

Candidates will

- ◆ select the correct materials according to cake types and shapes
- ◆ explain the reasons for their selection
- ◆ describe how to apply coatings and decoration correctly
- ◆ describe how to prevent faults
- ◆ prepare and decorate cakes according to specifications
- ◆ work in groups to decorate cakes
- ◆ measure ingredients
- ◆ measure cakes and calculate the correct materials

As they are doing this Unit candidates will be developing aspect of the Core Skills in *Numeracy, Communication, Problem Solving and Working with Others*.

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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