

Unit DR9T 04 (2FPC11) Prepare, cook and finish basic cakes, sponges and scones

This Unit has the following element:

Element 1 (2FPC11.1) Prepare, cook and finish basic cakes, sponges and scones

Candidate Name:

Assessment Centre:

I have completed the requirements of this Unit.

Candidate signature: _____ **Date:** _____

I can confirm the candidate has completed all requirements of this Unit.

Assessor signature: _____ **Date:** _____

Assessor counter signature:
(where applicable) _____ **Date:** _____

IV signature: _____ **Date:** _____

IV counter signature:
(where applicable) _____ **Date:** _____

Unit DR9T 04 (2FPC11)

Prepare, cook and finish basic cakes, sponges and scones

Unit Summary

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

- ◆ basic cakes and sponges
- ◆ basic scones
- ◆ sponge biscuits

The preparation, cooking and finishing techniques covered include:

- ◆ using ready mix
- ◆ weighing/measuring
- ◆ creaming/beating
- ◆ whisking
- ◆ folding
- ◆ rubbing in
- ◆ greasing
- ◆ glazing
- ◆ portioning
- ◆ piping
- ◆ shaping
- ◆ filling
- ◆ rolling
- ◆ lining
- ◆ trimming/icing
- ◆ spreading/smoothing
- ◆ kneading
- ◆ dusting/dredging/sprinkling
- ◆ mixing
- ◆ baking

The typical day-to-day activities you might carry out for this Unit include:

- ◆ checking ingredients meet requirements
- ◆ selecting tools and equipment for preparation and cooking
- ◆ preparing and cooking the ingredients
- ◆ finishing the product
- ◆ making sure the product meets other requirements such as colour, flavour, texture and quantity
- ◆ storing cooked cakes, sponges and scones not for immediate use

Unit DR9T 04 (2FPC11)

Prepare, cook and finish basic cakes, sponges and scones

Element 1 (2FPC11.1)

Prepare, cook and finish basic cakes, sponges and scones

What you must do (circled numbers must be observed)		Assessor initials/date
Evidence for the remaining points may be assessed through questioning or witness testimony Note: For statement 6, where there is no naturally occurring evidence for both 'holding' and 'serving', the assessor may assess the candidate through questioning or witness testimony for one of them (ie either holding or serving) but must observe the other.		
①	Check the ingredients meet requirements	
②	Choose and use tools and equipment correctly	
③	Prepare, cook and finish the product to meet requirements	
④	Make sure the product has the correct flavour, colour, texture, and quantity	
⑤	Present the product to meet requirements	
6	Make sure the product is at the correct temperature for holding and serving	
7	Safely store any cooked products not for immediate use	

What you must cover (minimum requirement for observation in italic and bold)	Activity/Evidence (insert tick or supplementary reference)					
	1	2	3	4	5	6
Evidence for the remaining points may be assessed through questioning or witness testimony						
<i>Preparation, cooking and finishing, at least twelve required from the following:</i>						
using ready mix						
weighing/measuring						
creaming/beating						
whisking						
folding						
rubbing in						
greasing						
glazing						
portioning						
pipng						
shaping						
baking						
filling						
rolling						
lining						
trimming/icing						
spreading/smoothing						
kneading						
dusting/dredging/sprinkling						
mixing						
<i>Candidates must demonstrate through performance that they can make three of the following:</i>						
cakes (eg fruit cake, rock cakes, small cakes, shortcake/bread)						
sponges (eg victoria sandwich, sponge biscuits, swiss roll)						
scones						

Unit DR9T 04 (2FPC11)**Prepare, cook and finish basic cakes, sponges and scones****Element 1 (2FPC11.1)****Prepare, cook and finish basic cakes, sponges and scones**

Candidate name:		Assessor initials/date
No	Activity	
1		
2		
3		
4		
5		
6		

Unit DR9T 04 (2FPC11)**Prepare, cook and finish basic cakes, sponges and scones**

What you must know for the Unit	
For the whole Unit	
K1	How to check the ingredients meet requirements
K2	Quality points to look for in the ingredients
K3	What you should do if there are problems with the ingredients
K4	The correct tools and equipment to carry out the necessary preparation and cooking methods
K5	How to carry out the necessary preparation and cooking methods according to product requirements: <ul style="list-style-type: none">◆ using ready mix◆ weighing/measuring◆ creaming/beating◆ whisking◆ folding◆ rubbing in◆ greasing◆ glazing◆ portioning◆ piping◆ shaping◆ filling◆ rolling◆ lining◆ trimming/icing◆ spreading/smoothing◆ kneading◆ dusting/dredging/sprinkling◆ mixing◆ baking
K6	Why it is important to use the correct tools, equipment and techniques
K7	How to identify when cakes, sponges and scones have the correct colour, flavour, texture and quantity
K8	How to present basic cakes, sponges and scones
K9	How to store cakes, sponges and scones
K10	Healthy eating options when making cakes, sponges and scones

Unit DR9T 04 (2FPC11)

Prepare, cook and finish basic cakes, sponges and scones

Knowledge evidence retained

Assessor signature: _____

Date: _____

Unit DR9T 04 (2FPC11)**Prepare, cook and finish basic cakes, sponges and scones**

Candidate name:		Assessor initials/date
Ref	Supplementary evidence	
A		
B		
C		
D		
E		
F		
G		
H		

Assessor Feedback