

Unit DT05 04 (3FPC5)

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

This Unit has the following element:

Element 1 (3FPC5.1)

Prepare, cook and finish complex cakes, sponges, biscuits 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:** _____

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Unit Summary

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

- ◆ genoese/light fatless
- ◆ rich fruit cake/Dundee cake
- ◆ joconde sponge biscuits
- ◆ savarin
- ◆ sablé biscuits
- ◆ tuilés biscuits
- ◆ fresh gateaux
- ◆ chocolate torte
- ◆ hot plate scones

The preparation, cooking and finishing techniques covered include:

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

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

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

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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 7, 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	Select the type and quantity of ingredients needed for the product	
②	Check the ingredients to make sure they meet quality standards	
③	Choose and use tools and equipment correctly	
④	Prepare, cook and finish the product to meet requirements	
⑤	Make sure the product has the correct flavour, colour, texture and quantity	
⑥	Present the product to meet requirements	
⑦	Make sure the product is at the correct temperature for holding and serving	
⑧	Safely store any cooked product 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 methods, at least fifteen required from the following:</i>						
<i>weighing/measuring</i>						
<i>creaming/beating</i>						
<i>whisking</i>						
<i>folding</i>						
<i>rubbing in</i>						
<i>greasing</i>						
<i>glazing</i>						
<i>portioning</i>						
<i>pipng</i>						
<i>shaping</i>						
<i>filling</i>						
<i>rolling</i>						
<i>lining</i>						
<i>trimming/icing</i>						
<i>spreading/smoothing</i>						
<i>kneading</i>						
<i>proving</i>						
<i>dusting/dredging/sprinkling</i>						
<i>mixing</i>						
<i>stacking</i>						
<i>coating</i>						
<i>slicing</i>						
<i>baking</i>						

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

Unit DT05 04 (3FPC5)**Prepare, cook and finish complex cakes, sponges, biscuits and scones**

What you must know for the Unit	
For the whole Unit	
K1	How to select the correct type, quality and quantity of ingredients to meet product requirements
K2	Quality points to look for in the ingredients
K3	What you should do if there are problems with the ingredients
K4	What the correct tools and equipment are and the reasons for using them when carrying out the necessary preparation and cooking methods
K5	The effects of various preparation and aeration methods on different complex cake, sponge, biscuit and scone products
K6	How the choice of flour and fat preparations relate to the end product
K7	What preparation and cooking methods are appropriate to each type of complex cake, sponge, biscuit and scone products
K8	The correct temperatures for cooking each type of complex cake, sponge, biscuit and scone product
K9	How to carry out the necessary preparation and cooking methods according to product requirements
K10	How to identify when cake, sponge, biscuit and scone products have the correct colour, flavour, texture and quantity
K11	How to minimise and correct common faults with complex cake, sponge, biscuit and scone products
K12	How to control portions and minimise waste
K13	How to store complex cakes and biscuits
K14	Healthy eating options when preparing and cooking complex cake, sponge, biscuit and scone products

Knowledge evidence retained

Assessor signature: _____**Date:** _____

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

Assessor Feedback