



Unit F2HD 04 (315)

Assemble and Fill Celebration Cakes

Unit Summary

This Unit is about assembling, filling and trimming cake bases for celebration cakes in readiness for coating, in a bakery production environment. Celebration cakes may include cakes designed for birthdays, anniversaries, weddings, Christmas and other special occasions like Mothers Day or Easter.

You need to show that you can correctly assemble the correct base cakes for filling and trim the exterior of the cake to size. You will need to demonstrate that you can cut and fill the cake with the correct fillings like jam and cream to the required standards, as described in a product specification. Complying with health and safety, food safety and organisational requirements are essential features of this Unit.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:

Communication Access 3

- ◆ Read and understand simple written communication.

Numeracy Access 3

- ◆ Apply simple numerical skills in everyday contexts.

I have completed the requirements of this Unit.

Candidate name: _____ **Date:** _____

Candidate signature: _____ **Date:** _____

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

Assessor signature: _____ **Date:** _____

IV signature: _____ **Date:** _____

Assessment centre: _____

You must be able to	Evidence Requirements	Evidence/ Activity Ref No.
<p>1 Assemble and trim celebration cakes</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Identify and check the condition of bases according to your instructions and specifications. (b) Correctly assemble and position bases in readiness for decoration. (c) Correctly trim bases using appropriate knives. (d) Dispose of waste trimmings or position these for recycling correctly. (e) Take prompt action to isolate substandard bases. (f) Comply with health, safety, food safety and organisational requirements throughout assembling and trimming operations. 	<p>Evidence of assembling and trimming celebration cakes according to workplace procedures.</p> <p>This must include two different types of cake bases.</p>	
<p>2 Fill celebration cakes</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Correctly identify and select tools for cutting bases and spreading fillings. (b) Cut assembled bases according to your instructions and specifications. (c) Correctly identify and adjust the condition of fillings for spreading. (d) Correctly spread fillings according to your instructions and specifications. (e) Mount filled based onto base boards securely and in the correct position, and place these ready for the next stage in cake decoration. (f) Take prompt action to isolate substandard bases. 	<p>Evidence of filling celebration cakes according to workplace procedures.</p> <p>This must include two different types of fillings.</p>	

		Evidence Requirements (cont)	
2 (cont)	<p>(g) Comply with health, safety, food safety and organisational requirements throughout filling operations.</p> <p>(h) Operate within the limits of your own authority and capabilities.</p>		

Evidence of Performance

Evidence of performance may employ examples of the following assessment:

- ◆ observation
- ◆ written and oral questioning
- ◆ evidence from company systems (eg Food Safety Management System)
- ◆ reviewing the outcomes of work
- ◆ checking any records of documents completed
- ◆ checking accounts of work that the candidate or others have written

Candidate name:		Assessor initials/date
No	Activity	
1		
2		

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You need to know and understand		Evidence
Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.		
K1	To what standards of health and safety and food safety you are required to work during flour cake decoration, why it is important that you do so, and what might happen if they are not met.	
K2	How to source and read work instructions and specifications to check and monitor decoration requirements.	
K3	Why it is important to follow work instructions or product specifications or recipes with accuracy throughout decoration to ensure successful products.	
K4	Common sources of contamination and damage to celebration cakes.	
K5	How to avoid contamination during cake decoration and what might happen if this is not done.	
K6	How to recognise and report cakes during decoration and on completion that do not meet specification.	
K7	The procedure for rejecting and isolating failed semi-prepared and prepared celebration cakes.	
K8	How to maintain and adjust consistency of confectionery fillings for spreading and decorative materials.	
K9	How to assemble bases and fill cakes efficiently without causing damage.	
K10	How to maintain and adjust consistency of masking and covering materials.	
K11	How to source and obtain accessories to meet customer's needs.	
K12	How to protect, package and store celebration cakes correctly.	

Notes/Comments

Assessor signature: _____ **Date:** _____