

-SQA- SCOTTISH QUALIFICATIONS AUTHORITY

**Hanover House
24 Douglas Street
GLASGOW G2 7NQ**

NATIONAL CERTIFICATE MODULE DESCRIPTOR

-Module Number-	3230100	-Session-1990-91
-Superclass-	NE	

-Title-	AN INTRODUCTION TO CAKE DECORATION
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-DESCRIPTION-

Purpose	This module is designed to introduce the student to the basic skills involved in cake decoration. The module provides the basis for progression to commercial cake decoration modules. It is also suitable for use by catering and home economics students or as a leisure activity.
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Preferred Entry Level	No formal entry requirements.
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Outcomes	The student should: 1. prepare a range of coatings; 2. apply coatings to the top and sides of a variety of cakes; 3. use simple techniques to decorate cakes.
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Assessment Procedures	Acceptable performance in the module will be satisfactory achievement of all the Performance Criteria specified for each Outcome.
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The following abbreviations are used below:

PC Performance Criteria
IA Instrument of Assessment

Note: The Outcomes and PCs are mandatory and cannot be altered. The IA may be altered by arrangement with SQA. (Where a range of performance is indicated, this should be regarded as an extension of the PCs and is therefore mandatory.)

OUTCOME 1 PREPARE A RANGE OF COATINGS

- PCs
- (a) The selection and weighing of ingredients is in accordance with the given recipes.
 - (b) The mix of ingredients is of required consistency and ready for use.
 - (c) The preparation for use of manufactured products for coating is in accordance with the given instructions.
 - (d) The working procedures followed are safe and hygienic.

IA Practical Exercises

3 practical exercises to test the student's ability to interpret recipes to prepare coatings and to prepare for use manufactured products for coating.

The student will be required to prepare 3 coatings: a filling cream, sugar paste and water icing. As part of the preparation the student will be expected to identify and correct faults. The use of colour and flavour is not required.

Appropriate checklists should be devised to record the student's performance.

Satisfactory achievement of the Outcome will be demonstrated by the student correctly preparing the 3 coatings safely and hygienically.

OUTCOME 2 APPLY COATINGS TO THE TOP AND SIDES OF A VARIETY OF CAKES

- PCs
- (a) The application of sugar paste is to the following standard:
 - (i) whole surface covered;
 - (ii) thickness as specified and even;
 - (iii) no bubbles, ridges or cracks.
 - (b) The application of water icing is to the following standard:
 - (i) thickness as specified and even;
 - (ii) edge even and clearly defined;
 - (iii) no runs or finger marks.
 - (c) The application of a filling cream is to the following standard:

- (i) whole surface covered;
 - (ii) thickness as specified and of regular appearance;
 - (iii) no airholes or crumbs.
- (d) The working practices followed are safe and hygienic.

IA Practical Exercises

Practical exercises to test the student's ability to apply 3 types of coatings to cakes of different shapes. The student should be provided with specifications with respect to thickness of coating to be applied. It is recommended that a palette knife be used to apply the filling cream.

Appropriate checklists should be devised to record the student's performance.

Satisfactory achievement of the Outcome will be demonstrated by the student correctly applying the 3 coatings safely and hygienically.

OUTCOME 3

USE SIMPLE TECHNIQUES TO DECORATE CAKES

PCs

- (a) The use of piping equipment is correct with respect to the production of shapes of regular size.
- (b) The positioning of edible items is accurate and neat.
- (c) The finishing of a sugar paste coated cake is neat and even.

IA Practical Exercises

Practical exercises to test the student's ability to use simple piping techniques, apply edible items to decorate cakes and finish a sugar paste coated cake using embossing or crimping.

The student will be required to apply 3 types of edible items (such as cherries, vermicelli), one of which must be applied to the sides of a cake.

Satisfactory achievement of the Outcome will be demonstrated by the student correctly using a piping technique and a finishing technique for sugar paste and applying 3 types of edible items safely and hygienically.

**The following sections of the descriptor are offered as guidance.
They are not mandatory.**

CONTENT/CONTEXT

Safety regulation and safe and hygienic working practices and procedures should be observed at all times.

Corresponding to Outcomes 1-3:

1. A range of coatings such as filling cream (eg. butter cream), sugar paste (ready to roll fondant), water icing and synthetic cream should be used. The coatings could involve the use of a single colour and flavour.
 2. A variety of cakes that encompass prepared flat, curved and irregular surfaces should be used eg. Victoria sponges, queen cakes, empire biscuits, eclairs.
 3. This should be limited to simple decorative work which can be carried out using kitchen aids and commercially available piping equipment eg. a piping bag. It need not include the making and use of confectioners paper piping bags. Edible items could include glacé/crystallised fruits and decorative flowers.
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SUGGESTED LEARNING AND TEACHING APPROACHES

The module could be run in conjunction with 77623 Introductory Bakery. Throughout the module emphasis should be placed on establishing "basic skills". These skills should be developed by extended practice following short practical and video demonstrations. Visits to bakery establishments may be appropriate.

Students should be introduced to as wide a range of coatings as possible. They should experiment with the preparation and application of coatings until a satisfactory performance is achieved. A similar approach could be adopted with simple piping techniques.

The correct use of protective clothing and headwear should be encouraged.

It may be appropriate for students to compile a portfolio of photographs of their work.

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