



An tSeirbhís Oideachais Leanúnaigh agus Scileanna
Further Education and Training Authority

Module Descriptor
Cake Baking and Decoration

Award Type: Minor
Award Level: 3
Award Code: 3N0539
Validation Date: 30th April 2014
Version 1.0

Module Descriptor

Purpose: The purpose of this module is to equip the learner with the relevant knowledge, skill and competence to bake and decorate a limited range of cakes under supervision.

Module Duration: 50 hours

Learning Outcomes: By the end of this module, the learner will be able to:

1. Explain the basic principles of food safety and associated legislation.
2. Explain the organization of a professional kitchen.
3. Identify ingredients for basic cake types.
4. Explain the importance of maintaining the accurate ratio of ingredients in recipes.
5. Demonstrate the correct use of baking temperatures and times.
6. Make a basic egg sponge and Victoria sponge.
7. Make a fruit cake.
8. Make a home-made almond paste.
9. Decorate cakes using a range of techniques, including the use of almond paste.
10. Comply with current food safety and hygiene legislation and regulation, within personal and supervised working environments.
11. Demonstrate an understanding of the cost involved in baking and decorating a variety of cakes.

Key Learning Points

Learning Outcome 1: Explain the basic principles of food safety and associated legislation.

Key Learning Points

- Description of food hygiene
- Definition of bacteria and the three main types of bacteria that cause food poisoning (E-coli, Salmonella and Staphylococcus aureus)
- Foods typically associated with food poisoning associated with the above-mentioned bacteria (e.g. chicken can be infected with Salmonella)
- The conditions bacteria need in order to survive
- High-risk foods
- Methods for preventing bacterial growth and spread
- The role of temperature control when storing food
- Methods to implement temperature control in the kitchen, including refrigeration, freezing of cooked food, hot holding and re-heating
- Description of cross-contamination, including types and causes
- Methods to prevent cross-contamination when handling, preparing and storing food
- Explanation of personal hygiene

Learning Outcome2: Explain the organisation of a professional kitchen.

Key Learning Points

- The importance of organisation within a professional kitchen
- Basic layout of a professional kitchen and the workstations found in a professional kitchen
- Standard kitchen personnel working in a professional kitchen and their associated duties
- Maintaining hygiene in a professional kitchen
- Workflow of a professional kitchen, including the receiving of goods, storage, preparation, cooking and service

Learning Outcome 3: Identify ingredients for basic cake types.

Key Learning Points

- The functions that the following ingredients perform within baking and their main characteristics that establish how they differ from each other:
 - Flours (plain, self-raising, wholemeal and strong flour)
 - Fats (butter, margarine, suet/shortening, oil)
 - Sugars (granulated sugar, castor sugar, icing sugar, brown sugar and muscovado sugar)
 - Eggs (battery-farmed, free-range, organic and cage-free)
 - Leavening agents (baking powder, bread soda, fresh and dried yeast)
 - Liquids (milk, buttermilk, cream, evaporated milk and yoghurt)

- Flavouring (vanilla, almond and rum essence)
- Basic ingredients required for baking

Learning Outcome 4: Explain the importance of maintaining the accurate ratio of ingredients in recipes.

Key Learning Points

- Importance of accuracy in baking
- Consequences of inaccuracy in baking
- Importance of accuracy when weighing ingredients in baking
- Importance of accuracy when measuring liquids in baking

Learning Outcome 5: Demonstrate the correct use of baking temperatures and times.

Key Learning Points

- Use of temperature dials on the oven
- Use of the timer function on the oven
- Difference between Fahrenheit and Celsius
- The importance of pre-heating the oven
- The functions of the fan in an oven and its effect on temperature and time

Learning Outcome 6: Make a basic egg sponge and Victoria sponge.

Key Learning Points

- The ingredients used in making an egg sponge and Victoria sponge
- Weighing out ingredients accurately
- Recipes for egg sponge and Victoria sponge
- Methods used to make the egg sponge and Victoria sponge
- Methods used to add various flavourings and colourings to sponges
- Equipment needed to make sponges

Learning Outcome 7: Make a fruit cake.

Key Learning Points

- Baking ingredients used to make a fruit cake
- Weighing out the ingredients accurately

- Recipe for a fruit cake
- Method used to make a fruit cake
- The equipment used to make a fruit cake

Learning Outcome8: Make a home-made almond paste.

Key Learning Points

- Ingredients for an almond paste
- Recipe for home-made paste
- Method used to make almond paste
- Correct procedure for rolling out paste
- Method of applying paste to fruit cake
- Equipment needed to make almond paste and used in the decorating process

Learning Outcome9: Decorate cakes using a range of techniques, including the use of almond paste.

Key Learning Points

- Ingredients for cake decorating
- Recipes for icings or cake coverings (e.g. fresh cream, butter cream, roll-out icing, chocolate)
- Methods of applying icing, cream, almond paste, roll-out icing and chocolate to cakes
- Different techniques used to decorate cakes (e.g. icing, piping, edible decorations, seasonal cakes and novelty cakes)
- Equipment needed to decorate cakes

Learning Outcome10: Comply with current food safety and hygiene legislation and regulation within personal and supervised working environments.

Key Learning Points

- Principles of HACCP
- Observing the required personal hygiene
- Observing the required kitchen hygiene
- Consequences of non-compliance with food safety and hygiene legislation and regulation

Learning Outcome11: Demonstrate an understanding of the cost involved in baking and decorating a variety of cakes.

Key Learning Points

- Estimating the cost of a list of chosen ingredients used in baking and decorating
- Comparing estimates with actual costs of ingredients used
- Estimating the cost of a decorated egg sponge or fruit cake
- Comparing the actual cost of ingredients used in making and decorating an egg sponge or fruit cake to that of a shop-bought one

Assessment Specification

Award Title:	Cake Baking and Decoration
Award Type:	Minor Award
Framework Level:	3
Award Code:	3N0539
Credit Value:	5

Learning Outcome	Performance Criteria (Knowledge, Skill & Competence)	Assessment Techniques	Weighting	Assessment Instrument	Assessment Evidence
LO1	Knowledge	Portfolio	8%	Exercise E1	Exercise Sheet
LO2	Knowledge	Portfolio	6%	Activity A1	Activity Sheet
LO3	Knowledge, Skill	Skills Demonstration	5%	Learner Investigation S1	Assessment Sheet
LO4	Knowledge, Skill	Skills Demonstration	5%	Learner Investigation S1, S2, S3	Assessment Sheet
LO5	Knowledge, Skill	Skills Demonstration	5%	Learner Investigation S1, S2, S3	Assessment Sheet
LO6	Skills	Skills Demonstration	13%	Learner Investigation S1, S2	Assessment Sheet
LO7	Skills	Skills Demonstration	13%	Learner Investigation S3	Assessment Sheet
LO8	Skills	Skills Demonstration	13%	Learner Investigation S3	Assessment Sheet
LO9	Skills	Skills Demonstration	13%	Learner Investigation S1, S2, S3	Assessment Sheet
LO10	Competence	Skills Demonstration	13%	Learner Investigation S1, S2, S3	Assessment Sheet
LO11	Competence	Portfolio	4%	Activity A2	Activity Sheet
LO11	Competence	Portfolio	1%	Activity A3	Activity Sheet
LO11	Competence	Portfolio	1%	Activity A4	Activity Sheet

Suggested Learning Methodologies

- Practical Work Training
- Videos/DVDs
- Note Taking
- Discussion Groups
- Activities and Exercises
- Role Play
- Simulated Work Environment

Specific Module Requirements

In order to offer this award the provider must have the following in place

1. Access to a Training Restaurant or Diningroom
2. Access to a Training Kitchen or Home Economics Kitchen
3. Environmental Health Officers Report

See www.fetac.ie for a list of requirements for a fully equipped kitchen, training restaurant and dining room

Additional Requirements

The following is a recommended list. The list is not definitive as some of the items listed may not be essential in order to run the course. Items other than those listed may also be acquired for the course at the discretion of the Manager.

- Ingredients for all selected recipes.
- Personal protective equipment (apron, hairnet, shoes, etc.).

Suggested Learning Resources

Targeting Hygiene: A practical guide to Hygiene & Safety for Food Handlers

The Theory of Catering. Kinton, Ceserani & Foskett

Practical Cookery. Foskett, Ceserani & Kinton

Junior Certificate Home Economics textbooks

Recommended by: _____

Manager, Training Policy Development and Support

Approved by: _____

Director, Training Policy Development and Support