

UV21081

Produce biscuit, cake and sponge products

The aim of this unit is to prepare you for the production of biscuits, cakes and sponges. Baked items require particular skills and you will develop these throughout this unit. Using the correct tools and equipment, you will be able to prepare and cook products in a safe and hygienic manner.

You will learn how to finish the products using decoration and filling techniques in order to present biscuits, cakes or sponges in a way that the customer will expect. If the products have been baked in advance, you will also be studying safe and hygienic storage.

Level

2

Credit value

4

GLH

28

Observation(s)

2

External paper(s)

0



Produce biscuit, cake and sponge products

Learning outcomes

On completion of this unit you will:

1. Be able to prepare and cook biscuit, cake and sponge products
2. Be able to finish biscuit, cake and sponge products

Evidence requirements

1. *Environment*
Evidence for this unit may be gathered within the workplace or realistic working environment (RWE).
2. *Simulation*
Simulation may be used in this unit, where no naturally occurring evidence is available.
3. *Observation outcomes*
Competent performance of Observation outcomes must be demonstrated on **at least two occasions**. Assessor observations, witness testimonies and products of work are likely to be the most appropriate sources of performance evidence. Professional discussion may be used as supplementary evidence for those criteria that do not naturally occur.

Assessed observations should not be carried out on the same day for the same learning outcome. There should be sufficient time between assessments for reflection and personal development.

You need to meet the same standard on a regular and consistent basis. Separating the assessments by a period of at least two weeks is recommended as competence must be demonstrated on a consistent and regular basis.

4. *Range*
All ranges must be practically demonstrated or other forms of evidence produced to show they have been covered.
5. *Knowledge outcomes*
There must be evidence that you possess all the knowledge and understanding listed in the Knowledge section of this unit. In most cases this can be done by professional discussion and/or oral questioning. Other methods, such as projects, assignments and/or reflective accounts may also be used.
6. *Tutor/Assessor guidance*
You will be guided by your tutor/assessor on how to achieve learning outcomes and cover ranges in this unit. All outcomes and ranges must be achieved.
7. *External paper*
There is no external paper requirement for this unit.

Achieving observations and range

Achieving observation outcomes

Your assessor will observe your performance of practical tasks. The minimum number of competent observations required is indicated in the Evidence requirements section of this unit.

Criteria may not always naturally occur during a practical observation. In such instances you will be asked questions to demonstrate your competence in this area. Your assessor will document the criteria that have been achieved through professional discussion and/or oral questioning. This evidence will be recorded by your assessor in written form or by other appropriate means.

Your assessor will sign off a learning outcome when all criteria have been competently achieved.

Achieving range

The range section indicates what must be covered. Ranges should be practically demonstrated as part of an observation. Where this is not possible other forms of evidence may be produced. All ranges must be covered.

Your assessor will document the portfolio reference once a range has been competently achieved.



Observations

Learning outcome 1

Be able to prepare and cook biscuit, cake and sponge products

You can:

- a. Prepare biscuit products for baking
- b. Prepare and cook cake and sponge mixtures for baking
- c. Demonstrate use of the correct tools and equipment to prepare and cook biscuit, cake and sponge products
- d. Demonstrate safe and hygienic practices*

* *May be assessed by supplementary evidence.*

Observation	1	2	Optional	Optional
Criteria questioned orally				
Date achieved				
Portfolio reference				
Learner signature				
Assessor initials				



Learning outcome 2

Be able to finish biscuit, cake and sponge products

You can:

- a. Use tools and equipment in the finishing of biscuit, cake and sponge products
- b. Finish and present biscuit, cake and sponge products
- c. Check the finished product meets dish requirements

**May be assessed by supplementary evidence.*

Observation	1	2	<i>Optional</i>	<i>Optional</i>
Criteria questioned orally				
Date achieved				
Portfolio reference				
Learner signature				
Assessor initials				



Range

You must practically demonstrate that you have:

Used safe and hygienic practices when preparing a minimum of 3 types of biscuit	Portfolio reference
Shortbread	
Tuile	
Oat-based	
A la cuillère	
Chocolate covered	
Iced	
Used safe and hygienic practices when preparing a minimum of 3 types of cakes/sponges	Portfolio reference
Fruit cake	
Rock cake	
Genoese	
Victoria sponge	
Madeleines	
Cup cakes	
Regional varieties	

It is strongly recommended that all range items are practically demonstrated. Where this is not possible, other forms of evidence may be produced to demonstrate competence.



You must practically demonstrate that you have:

Finished and presented a minimum of 6 types of products	Portfolio reference
Shortbread	
Tuile	
Oat-based	
A la cuillère	
Chocolate covered	
Iced	
Fruit cake	
Rock cake	
Genoese	
Victoria sponge	
Madeleines	
Cup cakes	
Regional varieties	

It is strongly recommended that all range items are practically demonstrated. Where this is not possible, other forms of evidence may be produced to demonstrate competence.



You must practically demonstrate that you have:

Used a minimum of 3 finishing techniques	Portfolio reference
Piping	
Motifs	
Run outs	
Cut outs	
Moulding	
Glazing	
Dusting	
Portioning	
Icing	
Filling	
Rolling (roulade)	
Smoothing	

It is strongly recommended that all range items are practically demonstrated. Where this is not possible, other forms of evidence may be produced to demonstrate competence.

Developing knowledge

Achieving knowledge outcomes

You will be guided by your tutor and assessor on the evidence that needs to be produced. Your knowledge and understanding will be assessed using the assessment methods listed below*:

- Projects
- Observed work
- Witness statements
- Audio-visual media
- Evidence of prior learning or attainment
- Written questions
- Oral questions
- Assignments
- Case studies
- Professional discussion

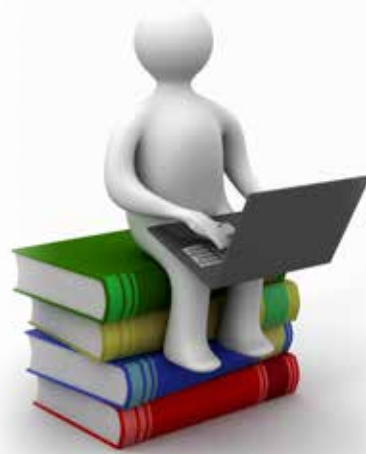
Where applicable your assessor will integrate knowledge outcomes into practical observations through professional discussion and/or oral questioning.

When a criterion has been orally questioned and achieved, your assessor will record this evidence in written form or by other appropriate means. There is no need for you to produce additional evidence as this criterion has already been achieved.

Some knowledge and understanding outcomes may require you to show that you know and understand how to do something. If you have practical evidence from your own work that meets knowledge criteria, then there is no requirement for you to be questioned again on the same topic.

**This is not an exhaustive list.*

Knowledge



Learning outcome 1

Be able to prepare and cook biscuit, cake and sponge products

You can:	Portfolio reference
e. Identify different types of biscuit, cake and sponge product	
f. Identify the quality points of the main ingredients for biscuit, cake and sponge products	
g. State the uses for biscuit, cake and sponge products	
h. State how to adjust the quantity of ingredients to give the correct portion yield from biscuit, cake and sponge products	
i. Describe the preparation and cooking methods for biscuit, cake and sponge products	



Learning outcome 2

Be able to finish biscuit, cake and sponge products

You can:	Portfolio reference
d. Describe the quality points when checking finished biscuit, cake and sponge products	
e. Identify fillings, glazes, creams and icings that may be used to finish biscuit, cake and sponge products	
f. Describe finishing and decorating techniques	
g. State the storage procedures for finished products	
h. Identify ingredients in biscuit, cake and sponge products that may cause allergic reactions	

Unit content



This section provides guidance on the recommended knowledge and skills required to enable you to achieve each of the learning outcomes in this unit. Your tutor/assessor will ensure you have the opportunity to cover all of the unit content.

Outcome 1: Be able to prepare and cook biscuit, cake and sponge products

Different types of biscuit, cake and sponge product: Shortbread, tuile, oat-based, a la cuillère, chocolate covered, iced, fruit cake, rock cake, Genoese, Victoria sponge, madeleines, cup cakes, regional varieties (Parkin, Dundee cake, Eccles).

Main ingredients: Flour, sugar, eggs, cooking fat.

Quality points: Freshness, organic, appearance, colour, aroma, texture.

Preparation of biscuits for baking: Weighing, sifting, mixing, rolling, rubbing in, kneading, creaming, whipping, melting, piping, portioning.

Preparation and cooking of cake and sponge mixtures for baking: Blending, whisking, portioning, greasing, lining, boiling, baking, blind baking.

Correct tools and equipment: Bowls, spoons, whisks, sieves, rolling pin, piping bag and nozzle, pan, scales, tins, moulds, knives.

Uses of biscuit, cake and sponge products: Gateaux, fancies, petits fours, trifles, decoration.

How to adjust the quantity of ingredients to give the correct portion yield: Multiply or divide.

Safe and hygienic practices: Wash hands before starting, use clean tools and equipment, use different equipment and tools for different foodstuffs, follow manufacturers' instructions, clean as you

go.

Preparation and cooking methods for biscuit, cake and sponge products: Sifting, mixing, rolling, rubbing, creaming, whipping, piping, blending, whisking, boiling, baking.



Outcome 2: Be able to finish biscuit, cake and sponge products

Tools and equipment for finishing biscuit, cake and sponge products:

Bowls, spoons, whisks, sieves, piping bag and nozzles, scales.

Quality points: Colour, texture, aroma, size.

Fillings, glazes, creams and icings:

Buttercream, pastry cream, whipped cream, jams, chocolate, fondant, royal icing, meringue, fruit.

Finish and present biscuit, cake and sponge products: Fill, coat, pipe, dust, dredge, sprinkle, portion, icing.

Finishing and decorating techniques:

Piping, motifs, run outs, cut outs, moulding, glazing, dusting, portioning, icing, filling, rolling (roulade), smoothing.

Check the finished product meets dish requirements: Colour, texture, aroma, decoration.

Storage procedures for finished products:

Airtight container, refrigeration, freezing, temperature of storage, fresh (3-4°C), frozen (-8°C), date, labelling, covered, position, stock rotation.

Ingredients that may cause allergic reactions:

Wheat products, dairy products, eggs, seeds, gelatine.