

WSQ

Make Basic Cakes

Objectives & Content

Upon completion, the participants will be able to:

- Understand the elements required to produce basic cake type products
- List and describe the functionality of ingredients used in making cake products
- Calculate cake recipe using Baker's Percentage
- Describe the ingredient pre-conditioning requirements that apply to cake making methods
- Describe the basic mixing methods and processing parameters for making cake type products
- Apply the various cake making methods to produce a variety of cake products
- Calculate specific gravity for cake batters and relate this to baked product quality parameters
- Line and deposit accurately cake batters into various pans and tins as required
- Bake cake batters in suitable oven conditions to a satisfactory standard
- Remove and cool cake products after baking
- Evaluate baked cake products following quality parameters
- Store baked items under suitable conditions
- Produce basic cake type items following standard hygiene and food safety requirements for food production



Practical Component

- Creaming Method/All-in Method/Chiffon Method
- Produce Batter Cakes, Sponge Cakes, Chiffon Cakes, Cheese Cakes, and Swiss Rolls

Duration: 35 hours

Full Time 5 days/8 hours per day

Part Time 12 hours or 16 hours per week

Statement of Attainment awarded by SSG for WSQ competency unit "Make Basic Cakes"