

WSQ

Prepare Advanced Cakes

Objectives & Content

Upon completion, the participants will be able to:

- Prepare students in the making and decoration of a range of advanced cakes incorporating different fillings and finishing techniques
- Prepare a range of sponge cake bases, mousse type fillings and glazes to produce a variety of specialised Gateaux and Entremets
- Incorporate piping and decoration techniques including the use of rolled fondant as a component of the decoration
- Identify the quality aspects of the ingredients used in sponge cakes, fillings and decoration
- Identify a range of ingredients used in the making of a variety of sponge cake bases
- Produce sponge cakes using foaming, all in and chiffon style mixing methods
- Identify suitable ingredients and quality aspects for the making of mousse type fillings and mirror type glazes
- Apply a variety of finishing mediums to prepared cake bases sandwiched with, butter cream, mousse type fillings
- Apply a range of advanced piping techniques that will enhance the finish of specialised Gateaux and Entremets'
- Use a range of suitable mirror glazes to coat and decorate Entremets' and Gateaux
- Apply portion control aspects on a range of cakes suitable for buffet presentation and plating as dessert portion
- Store base materials along with finished items in suitable containers and conditions that prolonged shelf life and cover food safety guidelines

Practical Component

- Gateaux: Black Forest, Mocha, Strawberry, Chocolate, etc
- Entremets: Chocolate Mousse Dome, Passion Fruit Dacquoise, etc
- Piping, Finishing Skills, etc

Duration: 35 hours

Full Time 5 days/8 hours per day

Part Time 12 or 16 hours per week

Statement of Attainment awarded by SSG for WSQ competency unit "Prepare Advanced Cakes"

