

# Certificate in Cake Making Technology

## Module Overview

The course modules are grouped into sectors to provide participants with the opportunity to build on the skills & knowledge related to each module as the course progresses.

- Cake Making Technology 1 (WSQ Make Basic Cakes\*)
- Chemically Aerated Goods (WSQ \*Make Muffins & Scones\* )
- Cake Making Technology 2
- Funding from SSG for Singaporean & PR , subjected to eligibility criteria**

**Aim:** The cake making modules will provide participants with the knowledge and skills necessary in the production of cake and sponge type products. The modules build on the skills and knowledge from basic through to intermediate with the preparation of icings and glazes for finishing of products

### **Scope:**

- ❖ Ingredient selection and functionality in cake & sponge making.
- ❖ Cake & Sponge making process.
- ❖ Creaming, all in blend, foaming , and chiffon styles.
- ❖ Cake & Sponge making parameters, temperature control of ingredients and batters.
- ❖ Cake & Sponge making processing parameters, depositing, mixing flavours , addition of garnish ingredients.
- ❖ Preparation of suitable icings and glazes to use as finishing mediums.
- ❖ Cooling, packaging & storage.
- ❖ Hygiene & safety requirements in production of baked items.

**Product scope:** Cake batters, sponge batters, rounds, rolls, fruit cakes, banana, carrot and cheese cakes, muffins and scone products.

**Duration:** **97 hours**

Part Time: 2 months, 12 or 16 hours/week

Full Time: 3 weeks, 8 hours/week

**Program is designed and delivered by CTSBT. Award is presented by CTSBT**

