MINISTRY OF EDUCATION, MALAYSIA

VOCATIONAL COLLEGE STANDARD CURRICULUM

COURSE INFORMATION

PROGRAMME	:	**BAKING & PASTRY**		
COURSE NAME	:	**CAKE & DECORATION**		
COURSE CODE	:	**HBP 2033**		
YEAR / SEMESTER	:	**YEAR 1 SEMESTER 2**		
CREDIT UNIT	:	**3.0**		
CONTACT HOUR	:	**FACE TO FACE**	:	**5.0 HOURS/WEEK**
		NON FACE TO FACE	:	
COURSE TYPE	:	**VOCATIONAL**		
PREREQUISITE	:	**-**		
CORE REQUISITE	:	**-**		

COURSE OUTCOMES

At the end of the course, students should be able to:-

1. Identify cakes preparation requirements
2. Prepare cakes *mise en place*
3. Carry out cakes preparation
4. Carry out cakes product finishing and decoration
5. Check cakes preparation product quality and quantity
6. Produce cakes preparation activities report

COURSE DESCRIPTION

Cakes preparation is to produce cakes product in accordance with Standard Operating Procedure (SOP), standard recipe, production requirement, standing order, Hazard Analysis and Critical Control Points (HACCP), Good Manufacturing Practice (GMP) and Halal requirements. The personnel who are competent in cakes preparation shall be able to carry out cakes preparation, product finishing and end product display to meet required quality and quantity.

CONTENT AND LEARNING STANDARDS

PROGRAMME : BAKING & PASTRY

COURSE NAME : CAKE & DECORATION **COURSE CODE : HBP 2033** **CONTACT HOURS (TRAINING DURATION)**	**CONTENT STANDARD (WORK ACTIVITIES)**	**LEARNING STANDARD (RELATED KNOWLEDGE / APPLIED SKILL / ATTITUDE / SAFETY / ENVIROMENTAL)**	**ASSESSMENT CRITERIA**
10 HOURS (2 WEEKS) **THEORY (8 HOURS)** **PRACTICAL (2 HOURS)**	**1. IDENTIFY CAKES PREPARATION REQUIREMENTS**	**RELATED KNOWLEDGE** 1.1 Safety, health and hygiene practices guidelines such as; ● OSHA ● Environmental Quality Act 1974 (Act127) ● Halal product compliance ● HACCP ● GMP	1.1 Safety, health and hygiene practices guidelines identified

		1.2 Cakes standing order ● Production quantity ● Delivery time	1.2 Standing order determined.
		1.3 Cakes standard recipe	1.3 Cakes product standard recipe, and ingredients identify.
		1.4 Types of cakes such as; ● Sponge ● Chiffon ● Butter ● Cheese	1.4 Types of cakes identify.
		1.5 Types of cakes product finishing and decoration such as: ● Topping such as; − Fruit base/jam − Chocolate − Nuts ● Flat icing / water icing (icing glaze) ● Buttercream ● Whipped topping / Whipped cream ● Fudge ● Filling such as;	1.5 Types of cakes product finishing and decoration identify.

		- Chocolate - Fruit base/jam - Butter cream - Cream - Mousse 1.6 Cakes & decoration preparation workflow 1.7 Faults and causes in produce cakes & decoration. 1.8 Ways of displaying and packing for cakes & decoration. 1.9 Storage methods for cakes & decoration 1.10 Safety precautions and ethical principles in workplace.	1.6 Cakes & decoration preparation workflow identify. 1.7 Faults and causes in the production of cakes & decoration identify. 1.8 Ways of display and packing for cakes & decoration identified. 1.9 Storage methods for cakes & decoration identify. 1.10 The importance of hygienic and safe practices explained. 1.11 The importance of good logical working methods in the production of cakes explained.

		APPLIED SKILLS 1.1 Interpret standing order 1.2 Determine production quantity 1.3 Determine delivery time 1.4 Obtain standard recipe 1.5 Determine types of cakes 1.6 Determine cakes preparation workflow **ATTITUDE / SAFETY / ENVIRONMENTAL** *Attitude:* 1.1 Resourceful in identifying cakes preparation requirements *Safety:* -Not applicable-	1.12 Standing order interpreted thoroughly. 1.13 Types of cakes, production quantity and delivery time determined. 1.14 Cakes product standard recipe, ingredients and production workflow determined.

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10 HOURS (2 WEEKS) **THEORY (5 HOURS)** **PRACTICAL (5 HOURS)**	**2 PREPARE CAKES *MISE EN PLACE***	**RELATED KNOWLEDGE** 2.1 Types of cooking utensils and equipment such as; ● Whisk ● Baking tray ● Scale ● Measurement cups ● Mixer ● Stove	2.1 Types of cooking utensils and equipment identify.

		• Mould • Oven 2.2 Function and usage of cooking utensils and equipment for cakes preparation 2.3 Determine cakes ingredients such as; • Flour • Eggs • Salt • Sugar • Milk • Butter • Baking powder • Flavourings **APPLIED SKILLS** 2.1 Determine types of cooking utensils and equipment 2.2 Determine function and usage of cooking utensils and equipment 2.3 Arrange cooking utensils and equipment	2.2 Function and usage of cooking utensils and equipment for cakes preparation identify. 2.3 Cakes ingredients identify 2.4 Cooking utensils arranged and equipment preheated according to requirements.

		2.4 Determine cakes ingredients **<u>ATTITUDE / SAFETY / ENVIRONMENTAL</u>** <u>*Attitude:*</u> 2.1 Organise in planning of cakes *mise en place* <u>*Safety:*</u> <u>*2.1*</u> Careful in checking and testing equipment <u>*2.2*</u> Adhere to kitchen safety practice	2.5 Ingredients scaled and weighed according to standard recipe.

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50 HOURS (10 WEEKS) **THEORY (12 HOURS)** **PRACTICAL (38 HOURS)**	**3 CARRY OUT CAKES PREPARATION**	**RELATED KNOWLEDGE** 3.1 Techniques of cakes preparation ● Folding ● Mixing − Creaming method − Melting method − One stage method − Sponge method − Rub – in method	3.1 Technique of cakes preparation identify.

		− Baked cheese cake 3.2 Methods of cakes preparation such as; ● Baking ● Water bath ● Steaming 3.3 Procedures of cakes preparation **APPLIED SKILLS** 3.1 Follow cakes standard recipe 3.2 Utilise utensil and equipment 3.3 Measure cakes ingredients according to standard recipe 3.4 Prepare cakes ingredients according to standard recipe 3.5 Apply techniques of cakes preparation 3.6 Apply method of cakes preparation method **ATTITUDE / SAFETY / ENVIRONMENTAL**	3.2 Methods of cakes preparation identify. 3.3 Procedures of cakes preparation identify. 3.4 Cakes standard recipe interpreted. 3.5 Utensil and equipment utilised. 3.6 Cakes ingredients according to standard recipe measured. 3.7 Techniques of cakes preparation applied. 3.1 Method of cakes preparation applied.

		Attitude: 3.1 Adhere to hygiene practise 3.2 Neat and tidy in carrying out cakes preparation *Safety:* *3.1* Wear appropriate Personal Protective Equipment (PPE) *3.2* Careful when handling sharp utensils and electrical equipment *3.3* Adhere to kitchen safety, hygiene and health procedure	

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10 HOURS (2 WEEKS) **THEORY (5 HOURS)** **PRACTICAL (5 HOURS)**	**4 CARRY OUT CAKES PRODUCT FINISHING AND DECORATION**	**<u>RELATED KNOWLEDGE</u>** 4.1 Types of cakes product finishing and decoration such as: ● Topping such as; − Fruit base/jam − Chocolate − Nuts ● Flat icing / royal icing (icing glaze) - *lining* - *flooding*	4.1 Types of cakes product finishing and decoration identify.

		- *detailing* ● Buttercream ● Whipped topping / Whipped cream ● Fudge ● Filling such as; − Chocolate − Fruit base/jam − Butter cream − Cream − Mousse 4.2 Technique of glazing, topping and filling 4.3 Method of cakes product display and packaging **APPLIED SKILLS** 4.1 Determine types of cakes product finishing and decoration.	4.2 Technique of preparing product finishing and decoration identified. 4.3 Ways of display cakes identified. 4.4 Packaging materials and methods of packing identified. 4.5 Cakes product glazed, topped and decorated according to standing order.

		4.2 Select ingredients and materials for cakes finishing and decoration. 4.3 Apply techniques of glazing and topping cakes product according to standing order 4.4 Cakes product display and packed according to requirements **ATTITUDE / SAFETY / ENVIRONMENTAL** *Attitude:* 4.1 Adhere to hygiene practise 4.2 Neat and tidy in finishing and decoration cakes product *Safety:* *4.1* Wear appropriate Personal Protective Equipment (PPE) *4.2* Careful when handling equipment *4.3* Adhere to kitchen safety, hygiene and health procedure	4.6 Cakes product displayed and packed according to requirement.

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10 HOURS (2 WEEKS) **THEORY (5 HOURS)** **PRACTICAL (5 HOURS)**	**5 CHECK CAKES PREPARATION PRODUCT QUALITY AND QUANTITY**	**RELATED KNOWLEDGE** 5.1 Cakes product appearance 5.2 Cakes product texture 5.3 Cakes product aroma 5.4 Cakes product colour 5.5 Cakes product flavour and taste 5.6 Cakes product quantity and quality contribution factors	5.1 Cakes product appearance confirmed 5.2 Cakes product texture confirmed 5.3 Cakes product aroma confirmed 5.4 Cakes product colour confirmed 5.5 Cakes product flavour and taste confirmed 5.6 Cakes product quantity & quality confirmed

		APPLIED SKILLS 5.1 Check cakes product appearance 5.2 Check cakes product texture 5.3 Check cakes product aroma 5.4 Check cakes product colour 5.5 Check cakes product flavour and taste 5.6 Confirm cakes product quantity meets with standing order **ATTITUDE / SAFETY / ENVIRONMENTAL** *Attitude:* 5.1 Responsible in checking cakes quality and quantity 5.2 Adhere to hygiene practise *Safety:* *5.1* Wear appropriate Personal Protective Equipment (PPE) *5.2* Adhere to kitchen safety, hygiene and health procedure.	5.1 Check cakes product colour, texture, flavour, taste, shape, size , aroma and quantity according to standing order.

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10 HOURS (2 WEEKS) **THEORY (5 HOURS)** **PRACTICAL (5 HOURS)**	**6 PRODUCE CAKES PREPARATION ACTIVITIES REPORT**	**RELATED KNOWLEDGE** 6.1 Flow of reporting line 6.2 Cakes preparation reporting format 6.3 Method of reporting cakes preparation activities such as; ● Verbal ● Checklist ● Written 6.4 Procedure of reporting cakes preparation activities **APPLIED SKILLS** 6.1 Determine personnel involved	6.1 Cakes preparation activities reporting format identify. 6.2 Method of reporting cakes preparation activities applied. 6.3 Cakes preparation activities report generated.

		6.2 Determine cakes preparation activities reporting format 6.3 Apply method of reporting cakes preparation activities 6.4 Generate cakes preparation activities report 6.5 Follow procedure of reporting cakes preparation activities **ATTITUDE / SAFETY / ENVIRONMENTAL** *Attitude:* 6.1 Meticulous in writing report 6.2 Clarity and responsible in reporting cakes preparation activities 6.3 Adhere to report submission dateline *Safety:* -Not applicable-	6.1 Report cakes preparation activities to superior

CORE ABILITY

CORE ABILITY
SILA RUJUK LAMPIRAN A : JADUAL PEMETAAN NOSS DAN KSKV **SILA RUJUK LAMPIRAN B : JADUAL PEMETAAN NOSS DAN CORE ABILITY**

TOOLS, EQUIPMENT AND MATERIALS (TEM)

ITEMS	**RATIO (TEM : TRAINEES)**
1. Stationery	As required
2. Kitchen utensils (whisk, wooden spoon, sieve, knife, chopping board, pot, pan, mixing bowl, spatula, measuring spoon& cup, nozzle, rolling pin, cakes, cutter, scraper, can opener, pastry brush, turn table, cake board)	1:4
3. Working table	
4. Stove	1:4
5. Mixer	1:4
6. Food processor	1:4
7. Chillers	1:4
8. Freezer	1:20
9. Food containers	1:20

10. Piping bag	1:1
11. Cakes ingredients	1:1
12. Cakes standard recipe	1:1
13. Personal Protective Equipment (safety boot, Chef hat, apron, disposable glove)	1:1 1:1

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