

Candidate 2

Design brief

Design, prepare, bake and finish a cake for a special occasion of your choice.

Your cake must be at least 15 cm in length, breadth or diameter.

Your cake must be from one of the following categories:

- ◆ light/medium sponge-type cakes
- ◆ madeira-type cakes
- ◆ lightly fruited cakes
- ◆ heavily fruited cakes

Fillings (if used) and coatings must be appropriate to the cake type selected. Fillings and coatings must be selected from those listed below.

filling	Coating
<ul style="list-style-type: none"> ◆ buttercream ◆ cream ◆ ganache ◆ jams and curds 	<ul style="list-style-type: none"> ◆ buttercream ◆ frosting ◆ cream ◆ ganache ◆ melted chocolate ◆ marzipan/almond paste ◆ royal icing ◆ sugar-paste

You must prepare your cake then apply the finishing application techniques listed below.

Finishing application technique
<ul style="list-style-type: none"> ◆ coating ◆ rolling ◆ smoothing ◆ spreading ◆ trimming

You must then choose and apply five finishing decoration techniques to your cake, from those listed below.

Finishing decoration techniques	
Select two techniques from	Select three techniques from:
<ul style="list-style-type: none">◆ crimping◆ modelling◆ piping	<ul style="list-style-type: none">◆ embossing◆ stencilling◆ texturing◆ using commercial aids/ cutters

Stage 1: designing - assignment, section 1

Design illustration

Produce a design illustration for your cake.

Your illustration should show both top and side elevations of your cake and should clearly specify the following:

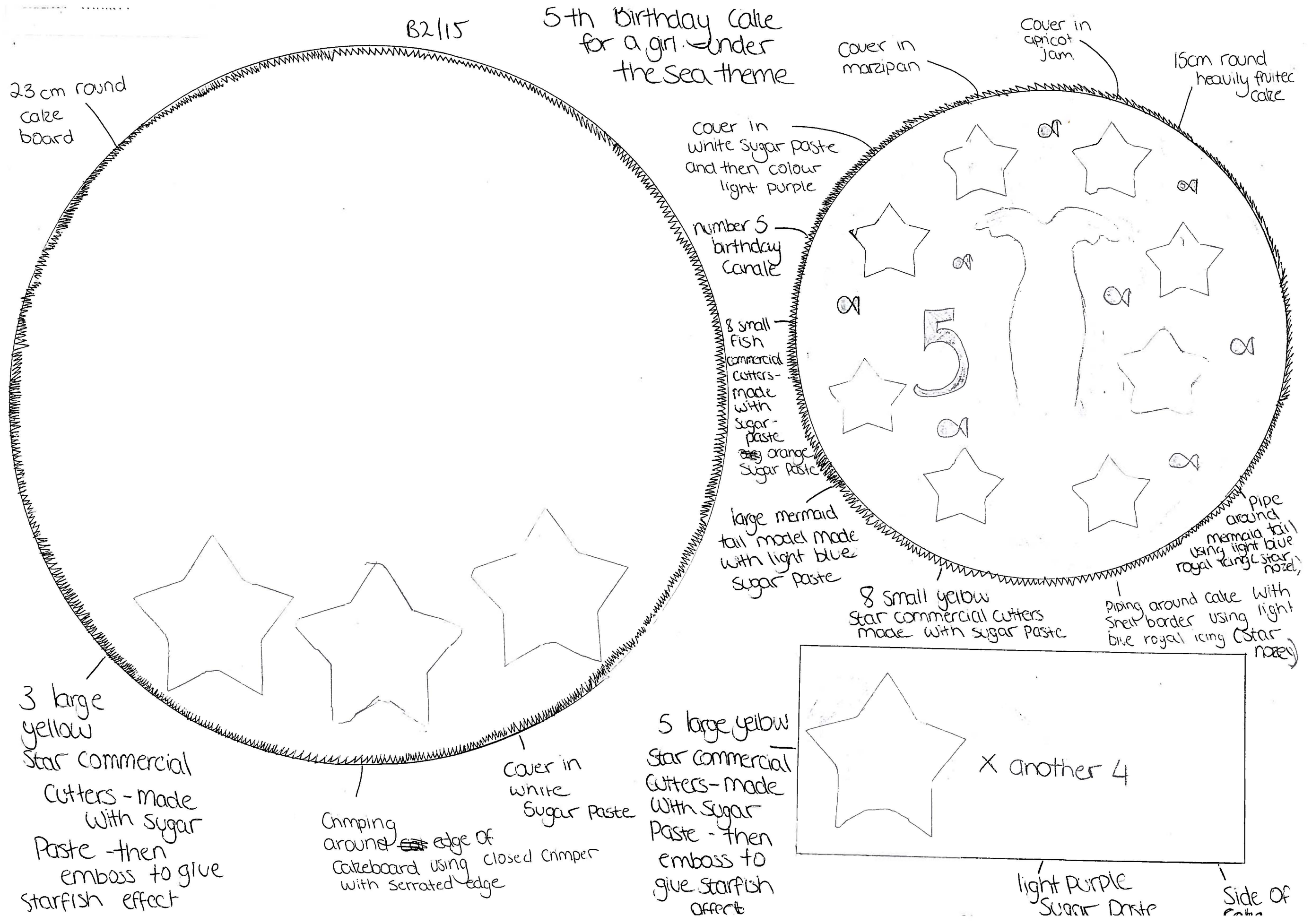
- ◆ the special occasion that you have chosen
- ◆ the type, size and shape of the cake you have selected
- ◆ the cake coating(s) you will use to finish your cake
- ◆ the colour scheme you have chosen for your coating(s) and finishing decorations
- ◆ the size and shape of the cake board you will use and any form of decoration that you will include on your cake board
- ◆ details of any individual finishing decorations you are going to include

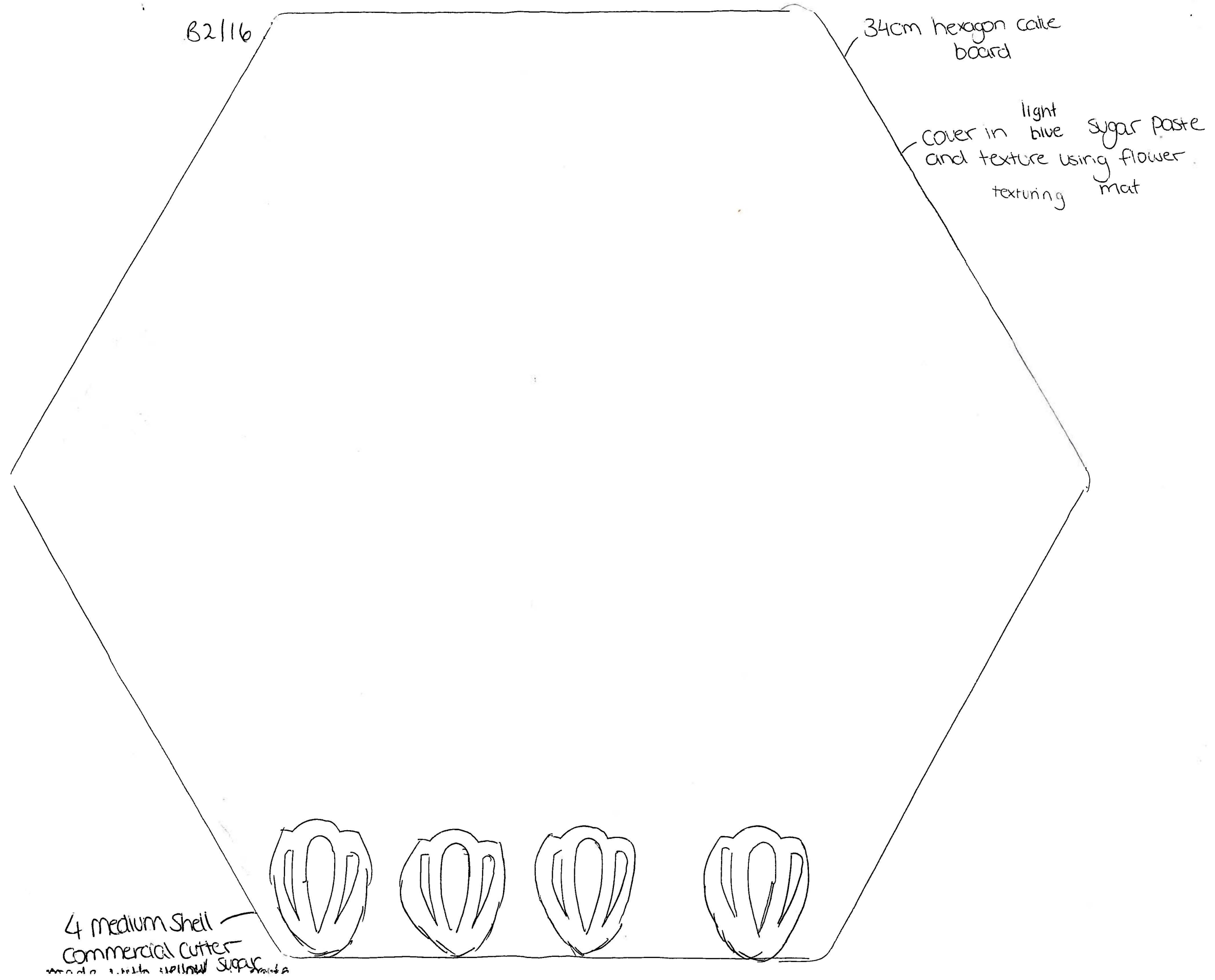
Your illustration could be an annotated drawing and may be created electronically or using any other appropriate method. Whatever method you choose to use should show clearly what your cake will look like.

Design illustration

Special occasion:	5th Birthday Cake for a girl - Under the sea theme.

You may use another larger sheet if required, and attach it to this booklet.





Rich fruit cake (exam)

Ingredients

115 g butter

115 g dark brown molasses sugar

2 medium eggs (lightly beaten)

5 ml glycerine

115 g plain flour (sifted)

30 g self-raising flour (sifted)

5 ml mixed spice

5 ml ground cinnamon

2.5 ml nutmeg

1.25 ml salt

375g mixed fruit

60 g glace cherries

30 g ground almonds

Method

1. Pre-heat the oven to 215°C/gas mark 7. When you start to mix your cake, reduce the oven temperature to 160°C/gas mark 1–2 — adjust the temperature appropriately for fan-assisted ovens.
2. Prepare a 15 cm diameter round cake tin appropriately.
3. Beat the butter and the dark brown sugar together until amalgamated and smooth — do not over-beat.
4. Add the lightly beaten eggs with the glycerine, a little at a time, to the butter and sugar mixture. (If the mixture curdles at this stage, add a spoonful of the sifted flour.)
5. Stir in the plain flour, self-raising flour, spices and salt.
6. Add the dried fruit, cherries and ground almonds, until

evenly mixed. Do not beat the mixture.

7. Deposit the mixture into the prepared cake tin and make a small dip in the centre with a spoon.

8. Bake in the centre of the oven for 1 hour 30 minutes to 2 hours, testing for readiness.

9. Leave the cake in the tin to cool before turning it out.

10. Place on a wire cooling tray and leave until completely cool. When the cake is completely cooled, you can spike it with a skewer and pour 15 ml apple juice over it.

11. Wrap the cake in greaseproof paper, but not aluminium foil or cling film.

12. Store in a cool dry place.

Reasons why you chose this recipe

I chose this recipe because it is a fruit cake so it lasts much longer therefore you are able to take your time decorating the cake. The cake is also rounder so it gives a neater and nicer finish.

Finishing decoration techniques

You should identify the finishing decoration techniques you will carry out by:

- ◆ placing a tick (✓) in the second column beside the techniques you will use
- ◆ placing a tick (✓) in the third column beside the five techniques you wish to be included for assessment

Finishing decoration techniques	Finishing decoration techniques to be used	5 techniques to be assessed
◆ crimping	✓	✓
◆ modelling	✓	
◆ piping	✓	✓
◆ embossing	✓	✓
◆ stencilling		
◆ texturing	✓	✓
◆ using commercial aids/cutters	✓	✓

You must list the specialist equipment you will use to decorate your cake.

Describe why each piece of equipment is required.

Equipment	Description of use
Small fish commercial cutter x 8 closed crimper with serrated edge	I used this because I wanted to add design to my cakeboard so that the cakeboard looked nice
flower texturing mat	I used this because I wanted to make my larger cakeboard stand out
medium shell commercial cutter	I used this because I wanted to add to the 'Under the Sea' theme of the cake
large star commercial cutter x 8	I used this to add design to my cakeboard and side of cake
star nozel piping nozel	I used this to add decoration to my mermaid model and to my cake
small star commercial cutter x 8	i used this to add design to my cake
Small fish commercial cutter x 8	I used this to add to the theme of my cake
Plan of work	

Prepare a plan of work for baking and finishing your cake according to your design illustration.

Your plan should include the key steps that you will follow when:

- ◆ preparing for baking and finishing
- ◆ baking, cooling and storing your cake
- ◆ carrying out your chosen finishing application techniques
- ◆ carrying out your chosen finishing decoration techniques

Plan of work

Day 1

Cavg (clean as you go)

Weigh out ingredients accurately and store in airtight bags until ingredients are needed

Day 2

Cavg (clean as you go)

Pre-heat oven to 215°C - reduce to 160°C when mixing cake

Prepare a 15cm diameter round cake tin appropriately.

Make mixture

Deposit the mixture into the prepared cake tin and make a small dip in the centre with a spoon

Bake at 160°C in the centre of the oven for 1 hour 30 / 2 hours

Once baked use test for readiness - place a skewer in middle of cake and if comes out clean then cake is ready

Leave cake in tin until completely cool (approx 10 mins)

Place cake on a cooling rack and leave until completely cool. Once cake is cool, spike with a skewer and pour

15ml apple juice over it

Wrap cake in grease proof paper and store in an airtight container

Day 3

Weigh out 500g of marzipan

fill holes in cake with bits of marzipan

Prepare apricot jam

Cover cake in apricot jam

knead and roll out marzipan and then use cooled boiled water to stick marzipan - trim and smooth marzipan to give even finish

knead and roll out white sugar paste and then colour light blue to put on hexagon cake board

Once on cakeboard trim and smooth and then texture cake board using texturing flower mat.

knead and roll out white sugar paste and then put on round cake board - Once on cakeboard trim and smooth

Plan of work

Knead and roll out white sugar paste and then colour yellow
 using large star commercial cutter cut out 3 stars and then emboss to give starfish effect
 Crimp around edge of cakeboard using closed crimper with serrated edge
 using edible glue ~~stick~~ stick stars onto cakeboard

Day 4

Weigh out sugar paste
 Knead and roll out sugar paste and then colour purple to put on cake
 with a rolling pin ~~pin~~ cover cake with sugar paste and then trim and smooth using a knife and smoother
 Pipe around cake with shell border using light blue royal icing (star nozzle)
 Knead and roll out sugar paste and then colour yellow using small star commercial cutter cut out 8 stars for top of cake
 Knead and roll out sugar paste and then colour orange ^{cake} using small fish commercial cutter cut out 8 fish for top of cake
 Knead and roll out white sugar paste and then colour light blue
 make large mermaid tail model for centre of cake
~~make large mermaid tail model for centre of cake~~
~~make large mermaid tail model for centre of cake~~
~~make large mermaid tail model for centre of cake~~
 Knead and roll out white sugar paste and then colour ~~pink~~ yellow
 using large star commercial cutter cut out 5 ~~to~~ stars and then emboss to give starfish effect

in of work

Day 5

Stick large mermaid tail to centre of cake using edible glue
pipe around mermaid tail with rope border using
light blue royal icing (star nozzle)

Stick stars to top of cake using edible glue

Stick fish to top of cake using edible glue

Place number 5 birthday candle on cake

Stick large stars to side of cake using edible
glue

knead and roll out yellow sugar paste

Using shell commercial cutter cut out 4 shells and
stick to hexagon cakeboard using edible glue

Stage 3: evaluating - assignment, section 2

Evaluate your completed cake by commenting on three of the following criteria:

- ◆ shape
- ◆ colour balance
- ◆ design proportion
- ◆ texture

Make one evaluative comment under each of the headings in the box below.

Criteria 1:	Shape
<p>I liked the shape of my cake is because I carefully trimmed and to leveled my cake which gave it a neat circle finish then I added the sugar paste and carefully trimmed and then smoothed which added to the shape therefore the shape of my cake was nice and neat</p>	
Criteria 2:	Colour balance
<p>I liked the colour balance of my cake because the colours were bright meaning that they are the appropriate colours for the theme of my cake which is 'Under the Sea' for a 5th Birthday therefore my cake stood out and was nice to look at</p>	
Criteria 3:	texture
<p>I liked the texture of my cake however I feel like I could improve because the edges of my texturing were faded therefore next time I will need to use more pressure</p>	

Make three evaluative comments about how well your completed cake compares with your design illustration.

Comment 1:
My mermaid tail was on my cake compared well with my design because I put it in the correct place therefore this meant that everything else around it was put in the correct to place meaning my cake looked nice.
Comment 2:
The star commercial cutters on my cake compared well with my design because they were the correct size and fitted on my cake well therefore I didn't have to make anything around on my cake.
Comment 3:
The large star-commercial cutters on my design didn't compare well with my cake as the cakeboard was too small therefore I had to use small ones instead.

Make four evaluative comments about the overall quality of your finished cake.

Comment 1:
The overall quality of my crimping was good because I took the time to make sure each crimp was even and the correct depth therefore the overall quality of my crimping looked neat and tidy.
Comment 2:
The overall quality of my shell commercial cutters were even because I carefully cut them out therefore the overall quality of my commercial cutters were nice as it added to the theme of my cake.
Comment 3:
The over all quality of my commercial cutters were good because all of the stars were even and the correct thickness therefore this made them look even and neat.
Comment 4:
The over all quality of my piping around my mermaid tail could have been neater was because the piping to looked messy therefore it looked un tidy.