



COMPETENCY - BASED LEARNING MATERIAL



Sector

TOURISM

Qualification Title

**BREAD AND PASTRY PRODUCTION
NCII**

Unit of Competency

**PREPARE AND PRESENT GATEAUX,
TORTES AND CAKES**

Module Title

**PREPARING AND PRESENTING GATEAUX,
TORTES AND CAKES**

POLYTECHNIC COLLEGE OF DAVAO DEL SUR, INC.
Mc Arthur Highway, Brgy Kiagot, Digos City

HOW TO USE THIS COMPETENCY BASED LEARNING MATERIAL

Welcome to the module in **BREAD AND PASTRY PRODUCTION NCII QUALIFICATION**. This module contains training materials and activities for you to complete.

The unit of competency “**Prepare and Present Gateaux, Tortes and Cakes**” contains knowledge, skills and attitude required for TRAINEES.

You are required to go through, a series of learning activities in order to complete each learning outcome of the module. In each learning outcome are **Information Sheet, Self-Checks, Task Sheets and Job Sheets**. The follow these activities on your own. If you have questions, don't hesitate to ask your facilitator for assistance.

The goal of this course is the development of practical skills in supervising work-based training. Tools in planning, monitoring and evaluation of work-based training shall be prepared during the workshop to support in the implementation of the training program.

This module is prepared to help you achieve the required competency, in “**BREAD AND PASTRY PRODUCTION NCII**”.

This will be the source of information for you to acquire knowledge and skills in this particular competency independently and at your own pace, with minimum supervision or help from your facilitator.

Remember to:

- Work through all the information and complete the activities in each section.
- Read information sheets and complete the self-check. Answer keys are included in this package to allow immediate feedback. Answering the self-check will help you acquire the knowledge content of this competency.
- Perform the task sheets and job sheets until you are confident that your output conforms to the performance criteria checklist that follows the sheets.
- Submit outputs of the task sheets and job sheets to your facilitator for evaluation and recording in the Accomplishment Chart. Outputs shall serve as your portfolio during the institutional competency evaluation.

A **certificate of achievement** will be awarded to you after passing the evaluation. You must pass the institutional competency evaluation for this competency before moving to another competency.

BREAD AND PASTRY PRODUCTION NCII

105 Hours

Contents of this Competency - Based Learning Materials

No.	Unit of Competency	Module Title	Code
1	Prepare and Produce Bakery Products	Preparing and Producing Bakery Products	TRS741379
2	Prepare and Produce Pastry Products	Preparing and Producing Pastry Products	TRS512317
3	Prepare and Present Gateaux, Tortes and Cakes	Preparing and Presenting Gateaux, Tortes and Cakes	TRS512318
4	Prepare and Display Petits Fours	Preparing and Display Petits Fours	TRS512321
5	Present Dessert	Presenting Desserts	

MODULE CONTENT

Qualification: **BREAD AND PASTRY PRODUCTION NCII**

Unit of Competency: **PREPARE AND PRESENT GATEAUX, TORTES AND CAKES**

Module Title: **Preparing and Presenting Gateaux, Tortes and Cakes**

Introduction:

This unit covers the knowledge and skills required by bakers and pastry cooks (pâtisseries) to produce, fill, decorate and present a range of specialized sponges and cakes, where finish, decoration and presentation of a high order is required.

Nominal Duration: 45 hours

Learning Outcomes:

At the end of this module you **MUST** be able to:

LO1 Prepare Sponge and Cakes

LO2 Prepare and Use Fillings

LO3 Decorate Cakes

LO4 Present Cakes

L05 Store Cakes

Learning Outcome # 1

Prepare Sponge and Cakes

Contents:

1. Culinary terms related to cakes
2. Identify the main ingredients used for cakes
3. Identify the specific temperature used for different type of cakes
4. Classify the different types of cake
5. Enumerate the mixing method used for shortened cakes and foam type cakes
6. Identify the cooling temperature of cakes
7. Different equipments in baking
8. Baking conditions and temperature

Assessment Criteria:

1. Ingredients are selected, measured and weighed according recipe requirements, enterprise practices and customer practices.
2. Required oven temperature is selected to bake goods in accordance with desired characteristics, standard recipe specifications and enterprise practices
3. Shortened cakes and foam type cakes are prepared according to recipe specification and desired product characteristics
4. Differentiate the mixing methods used for shortened cakes and foam-type cakes
5. Cakes are cooled according to established standards and procedures.

Conditions:

Students/trainees must be provided with the following:

- Personal protective equipment
- Bake ware
- Small hand tools
- Large equipment

Methodology:

- Lecture/Discussion
- Demonstration/Application
- Actual Presentation

Assessment Method:

- Oral –recitation
- Written examination
- Direct observation

Learning Experiences / Activities

Learning Outcome # 1

Prepare and Present Gateaux, Tortes and Cakes	
Learning Activities	Special Instructions
<p>Definition of Terms</p> <p>Introduction to gateaux, tortes and cakes</p> <p>Read: Information Sheet 3.1-1</p> <p>PREPARE AND BAKE SPONGES AND CAKES FOR GATEAUX, TORTES AND CAKES</p> <ol style="list-style-type: none"> 1. Select required commodities according to recipe and production requirements 2. Prepare a variety of sponges and cakes for gateaux, tortes and cakes to desired product characteristics 3. Produce a variety of sponges and cakes for gateaux, tortes and cakes according to standard recipes and enterprise standards 4. Use appropriate equipment to prepare and bake sponges and cakes for gateaux, tortes and cakes 5. Use correct techniques to produce sponges and cakes for gateaux, tortes and cakes 6. Bake sponges and cakes for gateaux, tortes and cakes to enterprise requirements and standards 7. Select correct oven conditions for baking sponges and cakes for gateaux, tortes and cakes <p>Perform: Task Sheet 3.1-1</p>	<p>This Learning Outcome deals with the development of the Institutional Competency Evaluation Tool which trainers use in evaluating their trainees after finishing a competency of the qualification.</p> <p>Go through the learning activities outlined for you on the left column to gain the necessary information or knowledge before doing the tasks to practice on performing the requirements of the evaluation tool. The output of this LO is a complete Institutional Competency Evaluation Package for one Competency of BREAD AND PASTRY PRODUCTION NCII. Your output shall serve as one of your portfolio for your Institutional Competency Evaluation for Preparing and Producing Bakery Products.</p> <p>Feel free to show your outputs to your trainer as you accomplish them for guidance and evaluation.</p> <p>This Learning Outcome deals with the development of the Institutional Competency Evaluation Tool which trainers use in evaluating their trainees after finishing a competency of the qualification.</p> <p>Go through the learning activities outlined for you on the left column to gain the necessary information or knowledge before doing the tasks to practice on performing the requirements of the evaluation tool.</p> <p>After doing all the activities for this LO1: Prepare Sponge and Cakes; you are ready to proceed to the next LO2: Prepare and use fillings.</p>

Definition of Terms

Term	Explanation
Agar Agar	Setting agent derived from seaweed. Much stronger than gelatine and harder to use. More stable. Vegetarian alternative to gelatine.
Allergen	A substance that is foreign to the body and can cause an allergic reaction in certain people.
Compound chocolate	A bakers chocolate made with cocoa mass and vegetable fat. Can be used without tempering. Not as flavoursome but cheaper and very practical to use.
Couverture chocolate	A good quality chocolate made with cocoa mass and cocoa butter. Need to be tempered before using as garnish. Expensive and best flavour.
Daquoise	A cake sponge made with a meringue and nuts folded through.
Fillings	An 'insert' in between of the cake to enhance the taste and the layering of the cake.
French Pastries	'Individual cake/pastries' with approximate size of 5 to 6 cm, a term commonly used as 'assorted French Pastries' in the Industry.
Ganache	A chocolate paste/filling made from boiling of cream and stirring it into the chocolate.
Gateau	French name given to structured layered cake interspersed with flavoured cream or mousse, décor applied to sides.
Gelatine	Setting agent derived from animals bones and skins, used to stabilise creams.
Jellying Agent	An agent used to set (soft solid food), e.g. Gelatine, Agar-agar, Pectin.
Joconde Sponge	A thin sponge sheet made from almond or marzipan past.
Kahlua	Coffee liqueur.
Marzipan	Almond paste made from icing sugar and almonds.
Mascarpone cheese	A cream cheese that has tartaric acid added to give a sour flavour. Fat content will range from 25% to 75 %, depending on manufacturer. Used in Tira Misu Dessert.
Petit Gateaux	Small individual cakes of the larger variety.
Tempering	Process of heating, cooling and warming up chocolate to appropriate temperature to align the cocoa butter crystals thus setting the chocolate.
Torte	Similar to gateau but of Austrian, German, Italian and Eastern European origins.

Term	Explanation
	<p>The name can be applied to either.</p> <p>Tortes can have pastry layers and more fruit and nuts tend to be used in some structures.</p>
Trimoline	<p>Invert sugar – mixture of dextrose and fructose in approximately equal proportions, created by treating sucrose with an enzyme</p> <p>– Sucrose +Water = Dextrose + Fructose</p>

Introduction to gateaux and tortes and cakes

Definition

Traditionally Gateaux and Tortes are described as a cake or sponge soaked with a syrup or liqueur and layered with fillings such as butter creams, fresh creams, mousses, ganaches, custards, fruits and jellies and can include pastries such as puff pastry, short pastry, choux pastry and meringue based baked goods.

It is also interpreted as individual decorated wedge of a layered cake.

Gateaux in France refer to all Cakes and Pastries of a certain size, usually bigger than one portion.

Modern Gateaux and Tortes finishing includes products which are:

- Glazed
- Masked
- Sprayed
- Covered or
- Coated.

With chocolate, marzipan, fresh cream, icings or butter creams.

Decorations should be suited to the texture of the cake, so that the customer can experience:

- Creamy
- Crispy or crunchy
- Fruity.

Traditionally Gateaux and Tortes were decorated by the slice.

Due to high labour cost and introduction of plated design and decorations when serving cakes or gateaux this is no longer required.

Nevertheless some traditional cakes may require individual slice decorations.

Today the terms are interchangeable and are grossly used to market the product – the specialty cake.

Like most of products in patisserie eye appeal and flavour of the product are vital to the success of selling and customer satisfaction.

There are endless possibilities to create new textures, flavours and combinations and individuality is recognised by the consumer.

Gateaux can also be produce in slab and slice individually, or produced in small sizes (approx 5 – 6cm).

The smaller sizes are commonly called **French Pastries** (individual portion size cakes).



INFORMATION SHEET 3.1-1

PREPARE AND BAKE SPONGES AND CAKES FOR GATEAUX, TORTES AND CAKES

1. Select required commodities according to recipe and production requirements

Ingredients required for Gateaux and Tortes are the same as for cakes and pastries.

Definition of Commodity

A commodity is an item that is required to meet a need of the end user. For the pastrycook making Gateaux and Tortes the list below is what they will be looking to acquire.



Gateaux and Tortes are a compilation of the following:

- Cake base
- Pastry base
- Sponge base
- Meringue base
- Japonaise base.



These are combined with flavoured fillings that are then decorated and presented for sale.

Fillings:

- Creams
- Mousses
- Fruits
- Jams.

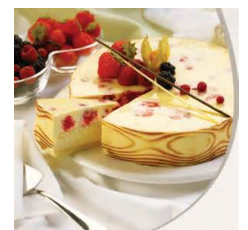


Décor:

- Fruit
- Nuts, sliced or ground; Roasted
- Chocolate motif or shapes moulded or cut to specific designs
- Glazes applied to:

Add flavour and

Stimulate the product visually to the potential customer.



These products are normally very elaborate and have several stages to their production.

It can take several days to produce just one product and it is just because the professional pastry cook or patissier has the storage capacity to produce and store these components that they are sold at a very competitive price.

Some gateaux are traditional but modern day interpretation offers a much wider selection to the consumer.

A gateau was normally based on sponge cakes that had three layers of sponge and layers of cream and flavoured syrup. The syrup was to replace moisture in the sponge that was lost due to staling.



Tortes were originally pastry based with a filling inside and another mixture might act as a topping over the filling.

All things evolve over time and with modern communications many lines are blurred.

Staling is a term that describes loss of moisture from starch based product such as bread and cake:

- It does not mean it is not up to standard
- It does not mean it is old.

It just means it is not as moist as it was when it was first produced.

Some products mature in flavour as they age. Good quality fruit cake is normally 4 weeks old before it is put up for sale.

2. Prepare a variety of sponges and cakes for gateaux, tortes and cakes to desired product characteristics

The Production Methods;

The aim of each of the production method is to form an emulsion, where all ingredients are dissolved and evenly dispersed and able to incorporate air.



Cake Products:

- Sugar batter method
- Flour batter method
- Blending method
- Two stage method
- Three stage method
- All in method
- Boiling method.

Sponge Products:

- Traditional Process
- Genoese
- Emulsified Process



- The delayed soda process
- Separated Sponges.

Cakes are made many ways.

It does not matter what type of cake, sponge or base product that you make for the Gateaux or Torte.

It does not matter what flavour cream or filling that is used.

It does not matter how it is decorated.

If it is manufactured from ingredients that are fit for human consumption then it can be used to manufacture the product.

The only other requirement is that you need to find customers that will purchase the product that you have made.

It is easier to sell a product if it can be linked to a festival season or event.

Seasonality and ethnic diversity also can be taken into account.

3. Produce a variety of sponges and cakes for gateaux, tortes and cakes according to standard recipes and enterprise standards

Some classical European standards

Black Forest Cakes:

- Chocolate sponge cake
- Cream
- Kirschliqueur
- Sugar syrup
- Cherrie
- Chocolate strips and shavings.



Sacher torte:

- Chocolate sponge, very dense in texture
- Apricot jam
- Ganache.



Dobos Torte:

- White cakes layers, 5
- Chocolate buttercream
- Caramel toffee.



Gateau St Honeore:

- Puff pastry base
- Choux pastry
- Crème patisserie
- Fresh cream
- Hazelnut flavoured cream
- Caramel toffee.



Gateau Pithiviers:

- Puff pastry
- Almond frangipane cream
- Egg wash
- Icing sugar.



Gateau MilleFeullies:

- Puff Pastry
- Crème Patisserie
- Fondant
- Roasted nuts (flaked Almonds)
- Boiled Apricot jam.



Buche De Noel:

- Sponge sheet
- Buttercream
- Meringue décor
- Roasted nuts



- Liqueur.

Datteltorte:

- Sweet pastry base
- Meringue filling with date, orange peel and almond added
- Whipped cream topping
- **Décor**; roasted flaked almonds, or; lemon flavoured icing.



Hapsburger Torte:

- Hazel nut Sponge
- Chocolate sponge
- Chocolate butter cream filling
- Pistachio and almond filling
- Apricot jam, boiling
- Ganache.



As the student studies the history of pastry making from the European cultures they will begin to form their own opinion of each product.

Product will be adapted and modified with time. Product is not made the same way as it was 100 years ago.

Standards will vary. Standards will rise and fall. Good quality will always be good quality.

Cheap will always be cheap.

4. Use appropriate equipment to prepare and bake sponges and cakes for gateaux, tortes and cakes

Equipment may include:

Scales, Bowls, Mixing machine, Ovens, Trays, Racks, Fridge and freezer, Blenders, Dough break, Rolling pin, Piping bags and nozzles, Wooden spoons, Rings, tins and moulds, Cutters.

The equipment needed will depend on the product being produced.

5. Use correct techniques to produce sponges and cakes for gateaux, tortes and cakes

Techniques should include:

- **Beating** ingredient together to get the correct consistency before the next stage is attempted. Usually butter and sugar to aerate before adding remainder of ingredients
- **Whisking** of lighter ingredients as eggwhites to make meringue, mixing of cream so the fat globules begin to adhere together and air is trapped inside allowing cream to be piped
- **Folding** is the blending of whipped cream and melted chocolate together so minimal air is lost so the light properties of a delicious chocolate mousse are achieved. The chocolate is folded gently into the cream so the lightness is maintained
- **Creaming** is the mixing of an ingredient like butter so it is smooth and lump free. It can be mixing it until the ingredient is lighter and fluffier due to the air being incorporated into the ingredient
- **Kneading** is the manipulation of a dough until the correct consistency is achieved:
 - **Bread** dough is kneaded until the dough takes on the smooth characteristics of a well developed gluten structure inside the dough
- **Cutting** skills are required when producing gateaux so even portions are achieved
- **Piping** skills are required so even balance is achieved in the decoration.

All these techniques need to be developed in order to be able to achieve a professional looking product.



6. Bake sponges and cakes for gateaux, tortes and cakes to enterprise requirements and standards

Product characteristics that customers look for come from the following:

- **Colour of the product** when it is finally removed from the oven is important to the visual appeal of the product. Colour stimulates the senses and encourages the customer to purchase

- **Appearance** is about form and shape. It is important that all pieces have the same appearance
- **Consistency** and texture is about how it feels in the mouth when the customer is consuming the product
- **Moisture content** adds to the shelf life and mouthfeel of the product
- **Mouthfeel** and eating properties.



This is achieved by maintaining consistency of production. Nobody is allowed to move away from the given formula, shape design.

Recipes need to be followed and each recipe should state the yield from each production run, defining weights and number of units.

To achieve this each product must be moulded the same and must all look the same.

7. Select correct oven conditions for baking sponges and cakes for gateaux, tortes and cakes

Correct Oven conditions for baking cakes and sponges

Oven settings for cakes

Solid heat of 150°C – 180°C will depend on cake size and thickness.

Oven should be 'solid' heat (bring to temperature and stabilise by holding at this temperature for 15 – 20 minutes before placing cakes in oven).

To prevent premature colouring of cake surfaces, they may be covered with sheets of clean paper or a baking tray may be placed on top of the cakes for approximately 50% of the baking time.

To test when cakes are baked, use a thermometer to determine the internal temperature.

The baking process is complete when the centre of the product has reached gelatinisation temperature (87°C– 90°C). Further baking beyond this point will only dry the product and reduce shelf life.

A fine skewer may be inserted into the cake which should come out clean if cake is baked.

Do not remove cakes from tins until cold to avoid damage. Cold cakes to be wrapped as soon as possible.

Oven settings for sponges

Sponge cake and genoise sponge are of a lighter density than cake. Sponge will cook quicker so oven settings can be 180°C – 200°C.



Sponge sheets or Swiss roll sponge is thin and it cooks very quickly. In order to keep pliability in the product so it can be rolled it can be cooked at a higher temperature.

Gelatinisation and coagulation will happen quicker and there is less drying out of the product. After cooling it can be moulded or rolled easier.

Sponge sheets can be baked at 220°C – 230°C for approximately 7 minutes.

Oven conditions may relate to:

- Colour
- Shape
- Crust structure
- Temperature
- Rack position
- Cooking times
- Moisture.



Task Sheet 3.1-1

Title:

WORK PROJECT

Performance Objectives:

It is a requirement of this Unit you complete Work Projects as advised by your Trainer. You must submit documentation, suitable evidence or other relevant proof of completion of the project by the date agreed to with your Trainer.

The student need to decide on selection of products to produce.

Supplies:

-

Equipment:

NONE

Steps/Procedure:

1. List of ingredients needed
2. List of equipment that will be needed.
3. List of recipes required with ingredients and method of production

Assessment Mthod:

Use the Performance Criteria Checklist

Performance Criteria Checklist for Task Sheet 3.1-1

Criteria	YES	NO
<p>1.1 Write a list of all ingredients that will be needed to produce the product:</p> <ul style="list-style-type: none"> • List needs to include consumable commodities as well • Allow approximately 15% more for wastage • It requires more than just the recipe weights. 		
<p>1.2. Write a list of the equipment that will be required:</p> <ul style="list-style-type: none"> • Better to have a few extra pieces rather than none at all. 		
<p>1.3. List of all recipes required with ingredients and method of production, yield to be obtained and baking requirements:</p> <ul style="list-style-type: none"> • Remember to give required oven settings • Storage while cooling baked product requirements. 		

Learning Outcome # 2

Prepare and Use Fillings

Contents:

1. Identify the fillings appropriate in a specific cakes
2. Identify the consistency and appropriate flavour of fillings
3. Identify how to fill and assembly cakes according to the standard recipe specification
4. Classify coating and siding based on the required recipe specification

Assessment Criteria:

1. Fillings are identified according to what specific cake it is appropriate
2. Filling are prepared and selected in accordance with required consistency and appropriate flavors
3. Slice or layer cakes are filled and assembled according to standard recipe
4. Coating and sidings are selected according to the product characteristics and required recipe specifications.

Conditions:

Students/Trainees must be provided with the following:

- Personal protective equipment
- Small hand tools
- Pans and pots
- Measuring equipment
- CD's, VHS
- Hand - Outs

Methodology:

- Lecture/Demonstration
- Demonstration /Application
- Actual Presentation

Assessment Method:

- Oral –recitation
- Written examination
- Direct observation

Learning Experiences / Activities

Learning Outcome # 2

Prepare and Use Fillings	
Learning Activities	Special Instructions
<p>Read: Information Sheet 3.2-1</p> <p>PREPARE FILLINGS, COATINGS, ICING AND DECORATIONS</p> <ol style="list-style-type: none"> 1. Select required commodities according to recipe and production requirements 2. Prepare a variety of fillings, coating/icing and decorations for gateaux, tortes and cakes <p>Perform: Task Sheet 3.2-1</p>	<p>This Learning Outcome deals with the development of the Institutional Competency Evaluation Tool which trainers use in evaluating their trainees after finishing a competency of the qualification.</p> <p>Go through the learning activities outlined for you on the left column to gain the necessary information or knowledge before doing the tasks to practice on performing the requirements of the evaluation tool.</p> <p>The output of this LO is a complete Institutional Competency Evaluation Package for one Competency of BREAD AND PASTRY PRODUCTION NCII. Your output shall serve as one of your portfolio for your Institutional Competency Evaluation for Preparing and Producing Bakery Products.</p> <p>Feel free to show your outputs to your trainer as you accomplish them for guidance and evaluation.</p> <p>This Learning Outcome deals with the development of the Institutional Competency Evaluation Tool which trainers use in evaluating their trainees after finishing a competency of the qualification.</p> <p>Go through the learning activities outlined for you on the left column to gain the necessary information or knowledge before doing the tasks to practice on performing the requirements of the evaluation tool.</p> <p>After doing all the activities for this LO2: Prepare and use fillings; you are ready to proceed to the next LO3: Decorate Cakes.</p>

INFORMATION SHEET 3.2-1

PREPARE FILLINGS, COATINGS, ICING AND DECORATIONS

1. Select required commodities according to recipe and production requirements

Commodities for fillings can be sourced from many areas

Gateaux

Layers of cake or sponge with layers of flavored cream between, cake or sponge layers infused with flavors that will enhance the final product.

Fillings can include the following

Butter creams made either way:

- French
- Italian
- French.

These butter creams can be flavoured to any flavour that may be required. These flavourings should be subtle in flavour.



Colouring can also be applied to the requirements of the enterprise. Again subtle is best but if brightness is required then that is ok.

Fresh cream can be flavoured and coloured but care must be taken that it is kept chilled and is not over whipped. This will cause the cream to split and become unusable.

Crème Chibouste is a mixture that varies in actual composition but it is usually Crème Patisserie and Italian Meringue mixed in varying proportions.



The flavouring of Crème Chibouste must be added to the Crème Patisserie because when the meringue is added care must be taken not to knock lightness out of the meringue portion.

Crème Patisserie can be used as filling for some gateaux, flavours and other ingredients can be added as needed.



Fruit fillings can be used in conjunction with creams.

The fruit can be in a starch suspension or used solely on their own in the cream.

Care must be taken that the moisture level does not seep into the cream to disrupt the stability of the cream filling.

Fresh cream and crème patisserie can have extra stability added by using gelatine after they has been mixed.

Points on Gateau Making:

- A finished gâteau should not be higher than 5 cm without the decoration
- A gâteau has generally 3 layers of sponge and 2 layers of filling
- The sponge layers are moistened with flavoured sugar syrup (usual flavouring is a liqueur)
- The sponge and filling layers should be of equal thickness
- Use a decoration that depicts the filling of the gateau
- A gâteau of 21 cm could be divided into at least 12 or 16 pieces if used as a dessert.

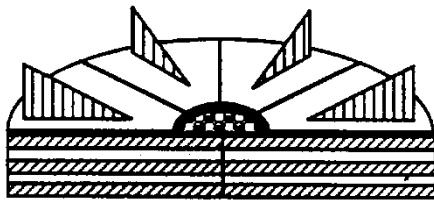


Fig 1

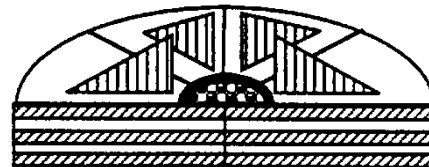


Fig 2

The decoration can determine the apparent size of a gâteau.

The high point on the outside makes the gateau give more balance and makes it seem larger.

Elegance of a Gateau

What make a gateau appealing to the eye?

- Air bubbles show lightness – Don't destroy them with a hot knife
- Razor sharp top edge shows the skill:
Don't hide by masking over with nuts or chocolate



- Use clean lines:
Don't over decorate, keep it simple and within your skills

- If masking sides with grated chocolate or nuts, avoid using the same for decorating the top
- Keep the portions small as it is only as a dessert.



Torte

These will normally have slightly different construction than a gateau:

- Pastry base lined into a mould, sweet layer of jam then an almond cream is placed on top and the torte is then baked then boiled



apricot jam is applied to the top of the baked product then a final glaze of flavoured fondant is thinly applied.

Engadiner Nusstorte:

- Classical pie of rich shortbread with a caramel filling loaded up with walnuts.



Aargauer rüebli torte:

- Carrot cake.

Datteltorte:

- A Torte with a pastry base filled with meringues containing dates chocolate and peel. Icing applied after baking
- Variation of this is without the pastry base, baked in lined mould and served with fresh cream on top with grated chocolate.



So defining a torte is complex. Everybody will have a different opinion.

2. Prepare a variety of fillings, coating/icing and decorations for gateaux, tortes and cakes

Butter creams—may be flavoured with liqueur, pulps and/or other flavours.

Boiled Creams—may be custards, bavarois, winecreams and chibousts. Also commonly used in modern patisserie are poached creams like crème caramel or crème brûlée.

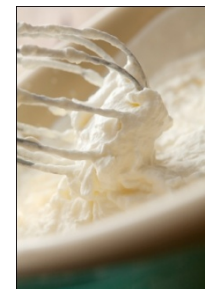
Chocolate—may be used as ganache either with butter or fresh cream, flavours and/ or liqueur or baked (mudcake).



Fresh and cooked cheese fillings – may include sweet mixtures of Cottage cheese, Cream cheese, Ricotta, Mascarpone and Quark.

Fruit—may be used fresh, poached, as a pulp, boiled and or thickened with pectin, gelatine, or starch (jelly, jams).

Fruit may be frozen after initial preparation to change consistency and retain colour and flavour. Commercial manufactured fillings are readily available.



Fresh Cream and/or Imitation Cream based—may be flavoured with liqueur and/or fruits, including chocolate and other flavours.

Creams may be stabilised with agar agar, gelatine and or starches. Special powders are commercially available to stabilise cream, which are freeze and thaw stable.

It is important not to over whip cream before using in mousses and fillings because further mixing can cause the cream to 'split', this is when the fat solids separate from the liquids causing a granulated or lumpy mouth feel, a smooth feel is desirable.

Marzipan and Nougat—may be used by itself or with the addition of liqueurs and /or other flavours.



Task Sheet 3.2-1

Title:

WORK PROJECT

Performance Objectives:

It is a requirement of this Unit you complete Work Projects as advised by your Trainer. You must submit documentation, suitable evidence or other relevant proof of completion

of the project by the date agreed to with your Trainer.

The student need to decide on a selection of products to produce.

Fillings icings and glazes

Supplies:

- The student is required provide list of equipment and ingredients required to complete the fillings and glazes.

Equipment:

NONE

Steps/Procedure:

- Fillings
- Assemble
- Glazes

Assessment Mthod:

Use the Performance Criteria Checklist

**Performance Criteria Checklist for
Task Sheet 3.2-1**

Criteria	YES	NO
-----------------	------------	-----------

<p>2.1 Each product will need either filling or product to finish outside:</p> <ul style="list-style-type: none"> • Filling that might need to be made before the product is to be backed • Fillings that will be used to assemble layers of baked product need to complete the product, this is mainly gateaux • Glazes or coating that will be applied to finish the product. <p>The student is required provide list of equipment and ingredients required to complete the fillings and glazes.</p>		

Learning Outcome # 3

Decorate Cakes

Contents:

1. Identify the specific decoration appropriate for the cake
2. Identify the standard recipes of icing and decorations

Assessment Criteria:

1. Cakes are decorated suited to the product and occasion and in the accordance with standard recipes and enterprise practices.
2. Suitable icing and decoration are used according to standard recipes and/or enterprise standards and customer preferences.

Conditions:

The students/trainees must be provided with the following:

- Decorative tools
- Spatula
- Parchment paper
- Piping bag
- Pastry brush
- Pastry bag
- Turntable
- Serrated knife
- grater

Methodology:

- lecture/Demonstration
- demonstration / Application
- oral Presentation

Assessment Method:

- Oral –recitation
- Written Examination
- Observation

Learning Experiences / Activities

Learning Outcome # 3

Decorate Cakes

Learning Activities	Special Instructions
<p>Read: Information Sheet 3.3-1</p> <p>ASSEMBLE GATEAUX, TORTES AND CAKES</p> <ol style="list-style-type: none"> 1. Assemble required commodities and/or preparation 2. Assemble gateaux, tortes and cakes according to recipe 3. Use appropriate equipment to assemble cakes for gateaux, tortes and cakes 4. Use correct techniques to assemble cakes for gateaux, tortes and cakes 5. <p>Perform: Task Sheet 3.3-1</p>	<p>This Learning Outcome deals with the development of the Institutional Competency Evaluation Tool which trainers use in evaluating their trainees after finishing a competency of the qualification.</p> <p>Go through the learning activities outlined for you on the left column to gain the necessary information or knowledge before doing the tasks to practice on performing the requirements of the evaluation tool. The output of this LO is a complete Institutional Competency Evaluation Package for one Competency of BREAD AND PASTRY PRODUCTION NCII. Your output shall serve as one of your portfolio for your Institutional Competency Evaluation for Preparing and Producing Bakery Products.</p> <p>Feel free to show your outputs to your trainer as you accomplish them for guidance and evaluation.</p> <p>This Learning Outcome deals with the development of the Institutional Competency Evaluation Tool which trainers use in evaluating their trainees after finishing a competency of the qualification.</p> <p>Go through the learning activities outlined for you on the left column to gain the necessary information or knowledge before doing the tasks to practice on performing the requirements of the evaluation tool.</p> <p>After doing all the activities for this LO3: Decorate Cakes; you are ready to proceed to the next LO4: Present Cakes.</p>

INFORMATION SHEET 3.3-1

ASSEMBLE GATEAUX, TORTES AND CAKES

1. Assemble required commodities and/or preparations

Commodities and or Preparations

Bases

Sponge cake

Many different ways of making sponge cake. Ideal for gateau making, can be plain, made with nuts or different colours. to slice.



Easy

Butter cake

Pound or maderia style when a heavier base is required. Will absorb and hold flavour infused sugar syrups well. Have a firmer texture than sponge.



Japonaise

A baked meringue of ground nuts sugar and egg white. Less sugar than normal meringue.

Dacquoise

A gateau that has meringue style base and top with flavoured cream between. The name has also become synonymous with the meringue base on its own.

Very similar to Japonaise. Dacquoise can be made with coconut instead of nuts where Japonaise is not.



Shortbread

Used to support gateau base when extra strength is needed. Needs to be very thin to make the eating sensation more refined. Can be fragile when using.

Multiple layers of almond or walnut shortbread layered together jam, then glazed with an icing can be considered a torte by itself.

Puff pastry

Used as a base for Gateau St Honore. Gateau Mille Feuille is layered together with flavoured Crème Patisserie and then glazed with feathered fondant for visual impact.



Choux pastry

Gateau St Honore is the classic that uses balls of choux pastry filled with flavoured crème patisserie that are then glazed with boiled toffee. Crème Patisserie is used because fresh cream and mousse would just melt when the hot toffee is applied.



Fillings

Are used to hold layers together to form gateau construction.



They can stand alone or be bases to carry other eating sensations such as flavour and textural diversity.

Buttercreams

French, German or Italian styles each have their own characteristics. They can all carry colour and flavour to add to the eating and flavour sensation.

Mousses

Flavoured fresh creams. Can be stabilised when chilled with the addition of setting agents like gelatine or agar-agar.

Vegetable gums derived from seaweed are becoming more readily available as alternatives to gelatine.



Chibouste crème

A mix of Crème Patisserie and Italian Meringue. This mixture is more delicate than buttercreams. Does not like to be over mixed as it will collapse easily.

Italian meringue is used as it is cooked unlike French meringue. The role of the Italian meringue is to lighten the texture of the crème patisserie which can carry a variety of flavours. It can be further stabilised with the addition of a setting agent.



Chibouste cream is an excellent alternative to fresh cream.

Crème patisserie

A starch thickened milk enriched with the addition of egg. Will carry any flavour and colour but care needs to be taken when making to avoid lumps in the cooking process.



Ganache

A mixture of boiled cream and chocolate. 2:1 cream: chocolate ratio is normal. Lighter mixes only need ratio to change.

Fruits

As filling some these will need to be cooked before either going into oven or in filling in gateau. Apple for example will lose a lot of water. Apricots not so much.



Apricots may not cook enough before the batter cooks so better to cook the fruit before being used.

Raw fruit can oxidise and discolour. Uncooked fruit in filling will lose water internally and soak pastry or cake mix that surrounds it causing cake batter not to bake properly.

Berries are the exception to this as they are delicate but will still stain.

Fresh Fruits can be held in gel suspensions. This helps to hold moisture in place.

Dried fruits can be used for strong flavour and increased sugar content.

Dried fruits that are slightly re hydrated are good because they are available all year round and easier to store. Will sit at room temperature.

Nuts, ground, sliced or whole

Can be used internally to add textural diversity and interest.

Décor

This is a term used to describe decorations that may be applied to the outside of the gateau.

Roasted nuts

Sliced or ground or nibbed or shaved. These are all way that nuts can be purchased for decoration purposes.

These will need to be roasted before using as the 'RAW' flavour 'lacks' character and diminishes the flavour of product.



ROASTING of nuts improves the flavour and colour of the nut so adding to the visual appeal outside of the gateau.

Coconut while not being a true nut can be treated the same as nuts for this purpose and has the advantage of being much more economical.

Candied fruits

Fruits that are slowly immersed in hot saturated sugar solution several times will absorb the sugar and when cooled down and air dried will stand at room temperature without the need for temperature control to preserve them for longer periods of time than when fresh.



These can be colour enhanced as the cooking process can leach out colour. Some can be natural. Visual appeal is the key here as well as food value.

Non pariels

A coloured sugar candy that can be used to attach to the side of gateau or even applied to the top of gateau.

Chocolate decors

Strips, curls and shapes can be formed to produce decoration that are place onto the top of sides of gateau.

2. Assemble gateaux, tortes and cakes according to recipe instructions

Assembly Production

Production for Gateaux, Tortes and Cakes are usually over a period of several days.

Freezing techniques have advanced and simplified Cake making and it offers for the small Patisserie shops great advantages: bigger selection of gateaux, longer shelf life.

A production schedule for Gateaux and Tortes may look like the following:

Day 1:

- Preparation of dough
- Preparation of special fillings like fruit, and creams or mousses, different from the main flavour of the gateaux
- Preparation of sponges and cakes.

Day 2:

- Baking of dough pieces
- Preparation of special decoration, especially dried fruit
- Preparation of fillings like custards, buttercreams, ganache
- Preparation of sugar solutions for soaking the cakes.

Day 3:

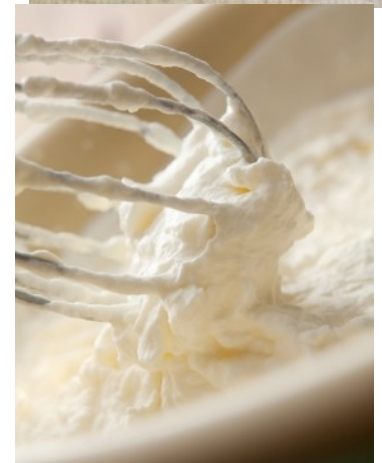
- Assemble gateaux with base, sponges and fillings.

Day 4:

- Decorate gateaux and serve/sell.

Day 2 and 3 may be joined together, depending on how quickly dough pieces cool down for further processing.

It is common practice to prepare the gateaux bases and store them covered in the freezer.



The gateaux are finished and decorated on a daily basis. This way the customer is assured freshest and the best possible product. Instruction should be supplied with all recipes.

Gateaux and Tortes are like constructions

Ingredients are given and then instruction needs to be supplied to construct the product from multiple commodities.



3. Use appropriate equipment to assemble cakes for gateaux, tortes and cakes

Round metal discs are invaluable in moving products around while they are being assembled.

Spatulas are used to spread creams over layers.

Knives—Long serrated knives for cutting cakes.

Piping bags and a variety of **piping nozzles**.

Moulds to hold mousses and soft creams in place until they have had a chance to chill and stabilise.

Storage trays to place assembled product and carry to storage area.

Cardboard bases to support and present finished product.

Stencils for marking cakes in particular designs.

Clear Acetate used to line moulds that have mousse filling on top of sponge. Different cream fillings can be high-lighted when seen through the acetate.

Blast chillers to chill product quickly so the next stage of production can be commenced.

Coolrooms for holding product with short shelf life.

Freezers to hold product in suspension for sale at a later date. Keeps production cost down.



4. Use correct techniques to assemble cakes for gateaux, tortes and cakes

All good recipes will have instruction on how the product should be assembled.

The role of the competent pastrycook/Pâtissier is to interpret the instruction then replicate what has been written:

- Cutting of the cake
- Filling of the choux balls for Gateaux St Honore so the crème filling does not cause the toffee not to fall off
- Consistency and thickness of the crème on the side of the gateau before adhering roasted nuts to the outside
- Temperature of the crème on outside of the product before warmed ganache is used to enrobe the chilled gateau.



Decoration of cakes become eclectic and incorporates the personal style of the pastry cook.

Good decoration skills need to be practiced.

Spreading of cream:

- Requires even thickness all across the layer of sponge cake.

Piping rosettes:

- Single layer, double layer all need to be the same size. Size needs to be in balance with the size of the cake.

Curling Chocolate

Properly tempered chocolate is able to be shaved and curled as it is setting on the cooling bench. Planning, practice and expertise is required to be able to execute this action.

Enrobing

The action of applying a glaze (icing or ganache) to the exterior of a cake so that the covering fully covers the outside of the cake.

Correct temperatures need to be achieved because:

- If the glaze is too hot it will just fall off the cake
- If it is too cold it will not run properly and the glaze will be too thick when it is set.



Consistency of design

When decoration certain considerations need to be taken account:

- Symmetry
- Consistency in size of decorations
- Balance across the product.

Many cakes and gateaux look spectacular when finished:

- Gateaux: Multiple layers of cake and filling that has been enrobed and decorated.

When designing your spectacular masterpiece other things need to be looked:

- Is the product going to be sold in one piece?
- Is the product going to be served in house?
- Can the product be cut easily?
- When cut, will all the slices look the same?
- Will the customers all get equal looking serves?



Expectations of customers change but all of the above points need to be considered when constructing and decorating.

Cutting, layering and masking

Cakes and especially gateaux require a concentrated effort to cut evenly, straight and cleanly.

Before the sponge can be layered with the chosen filling and topping, it needs to be cut (with a serrated knife) into appropriate horizontal even size layers. It takes practice to master an even straight cut but it makes all the difference in the presentation. Once cut, it needs to be covered to prevent drying until ready to use.



The filling should be weighed or evenly divided to gain the required yield.

Each layer should be levelled with a cranked or straight palette knife so that all the levels are even.

The top and sides take a lot of skills as they need to be straight for best presentation; this is called 'masking' (coating).

When finished, the sides can be masked with roast nuts, chocolate shaving and 'hundred and thousand' (little coloured sugar drops) and the top decorated with the appropriate decoration.

When coating with a ganache or glaze, the cakes need to be placed on wire racks to drain with a tray under it to collect the extra. Remember nothing should be wasted in a kitchen.

The cake should then be placed on an appropriate board and doyley for sale.



When using a knife to cut slices, mark the surface for the number of pieces required by marking cuts directly through the middle of the cake.

A cake divider greatly helps when learning how to mark even number of portions.

If a soft icing, cream or chocolate coating is used it may be necessary to pre-cut the sides using a knife dipped in hot water to cut through the hard crust and to prevent the soft icing or cream from being flattened.

Cut through the cake carefully ensuring you submerge the blade of your knife (preferably a long thin blade) in hot water (in a tall jug or tin), then dry the warmed blade between each cut. It is important to cut with even motion and pressure (not to tear and squash) and to hold the blade very straight to prevent cutting in an angle.

Use a moistened cloth or some paper towel to clean the blade from any sticky fillings or glazes before the next cut.

Remember:

- Each cut must be the same size for the purposes of presentation and portion control.

Cakes can sometimes be semi frozen for easier portioning.

Note: The knife must be sharp in order not to flatten the cake and to keep the decorations from being damaged between cuts.

Task Sheet 3.3-1

Title:

WORK PROJECT

Performance Objectives:

It is a requirement of this Unit you complete Work Projects as advised by your Trainer. You must submit documentation, suitable evidence or other relevant proof of completion of the project by the date agreed to with your Trainer.

Supplies:

- The students need to decide on a selection of products to produce.

Equipment:

NONE

Steps/Procedure:

- Will need to construct a range of gateaux and tortes

- Selection of gateaux before decorating

Assessment Method:

Use the Performance Criteria Checklist

**Performance Criteria Checklist for
Task Sheet 3.3-1**

Criteria	YES	NO
<p>2.1 Each student will need to construct a range of gateaux and Tortes:</p> <ul style="list-style-type: none"> • Supply a diagram of how the gateaux will be constructed • Each layer will need to be marked either by a colour or shape in the diagram • Relative thickness will need to be supplied. <p>All needs to be approved by the Trainer before moving to the next step.</p>		

2.2 Student will then need to construct the selection of the gateaux to the point before decorating.		

Learning Outcome # 4

Present Cakes

Contents:

1. Identify the equipment selected and used in accordance with service requirement.
2. Identify the product freshness, appearance, characteristics of prepared cakes
3. Familiarize the cutting-portion to minimize the wastage of cake.

Assessment Criteria:

1. Cakes are presented on accordance with customers expectations and established standards are procedure equipment are selected and used and used in accordance with service requirements.
2. Product freshness appearances and eating qualities are maintained in accordance with the established standard and procedure
3. Cakes are marked or cut portion-controlled to minimize wastage and in accordance with the enterprise specification and customer preferences.

Conditions:

- The students/trainees must be provided with the following:
- Stands
 - Packaging materials

- Decorative techniques

Methodology:

- lecture/Demonstration
- demonstration / Application
- oral Presentation

Assessment Method:

- Oral –recitation
- Written Examination
- Observation

Learning Experiences / Activities

Learning Outcome # 4

Present Cakes	
Learning Activities	Special Instructions

Read: Information Sheet 3.4-1

DECORATE AND PRESENT/DISPLAY GATEAUX, TORTES AND CAKES

- 1. Decorate cakes for gateaux, tortes and cakes using coating, icing and decorations according to standard recipes and/or enterprise standards and/or customer requests.**
- 2. Present/display gateaux, tortes and cakes to enterprise standards using appropriate service equipment**

Perform: Task Sheet 3.4-1

This Learning Outcome deals with the development of the Institutional Competency Evaluation Tool which trainers use in evaluating their trainees after finishing a competency of the qualification.

Go through the learning activities outlined for you on the left column to gain the necessary information or knowledge before doing the tasks to practice on performing the requirements of the evaluation tool. The output of this LO is a complete Institutional Competency Evaluation Package for one Competency of **BREAD AND PASTRY PRODUCTION NCII**. Your output shall serve as one of your portfolio for your Institutional Competency Evaluation for **Preparing and Producing Bakery Products**.

Feel free to show your outputs to your trainer as you accomplish them for guidance and evaluation.

This Learning Outcome deals with the development of the Institutional Competency Evaluation Tool which trainers use in evaluating their trainees after finishing a competency of the qualification.

Go through the learning activities outlined for you on the left column to gain the necessary information or knowledge before doing the tasks to practice on performing the requirements of the evaluation tool.

After doing all the activities for this LO4: **Present Cakes**; you are ready to proceed to the next LO5: **Store Cakes**.

INFORMATION SHEET 3.4-1

DECORATE AND PRESENT/DISPLAY GATEAUX, TORTES AND CAKES

- 1. Decorate cakes for gateaux, tortes and cakes using coating, icing and decorations to according to standard recipes and/or enterprise standards and/or customer requests**
-



Style of decoration can be at the discretion to the head pastry cook.

Consistency is the main criteria here.

Product must look the same every time.

2. Present/display gateaux, tortes and cakes to enterprise standards using appropriate service equipment

Present cakes, gateaux and tortes

Displaying cakes is a great way to increase sales. The two most common ways to display cakes are as follows:

- In a display fridge
- Displayed on a dessert buffet.



A well presented display increases eye appeal and may persuade costumers to order a slice or buy a whole cake when they see it.

It is important to keep your cakes seasonal as rich chocolate and cream cakes will sell well in winter but in summer light cakes with fresh fruits sell better.

When displaying cakes for any situation it is important to keep everything clean, neat and tidy.

When you are displaying a cake you don't want to leave it in the display if 1/3 of the cake is left and crumbs are lying around the plate.

Appropriate silver cake servers can also be used to make an impression on the customer.

To be carried away, the cake need to be rested on a cake board slightly larger than the actual cake.

A lace doyley placed under the cake adds to the visual pleasure but make sure the cake is cut before hand as not to damage the doyley.



Task Sheet 3.4-1

Title:

WORK PROJECT

Performance Objectives:

It is a requirement of this Unit you complete Work Projects as advised by your Trainer. You must submit documentation, suitable evidence or other relevant proof of completion of the project by the date agreed to with your Trainer.

Supplies:

<ul style="list-style-type: none"> The student will need to produce a diagram of a gateaux that they will be decorating..
Equipment:
NONE
Steps/Procedure:
<ul style="list-style-type: none"> A brief history of the style will need to be presented Define the ethnic origin of the cake Does it have any significance about it? Special occasion, festival time.
Assessment Mthod:
Use the Performance Criteria Checklist

Performance Criteria Checklist for Task Sheet 3.4-1		
Criteria	YES	NO

<p>2.1 Describe the filling that may be used in the cake:</p> <ul style="list-style-type: none"> • What type of filling is to be used? • Is there an historical significance to the décor. 		
<p>2.2. Describe the process of glazing the cake:</p> <ul style="list-style-type: none"> • What type of glaze will be used: <ul style="list-style-type: none"> Fudge icing Fondant Ganache. 		

Learning Outcome # 5

Store Cakes

Contents:

1. Enumerate the standards and procedure of storing cake products
2. Identify the storage method for cakes
3. OHS

Assessment Criteria:

1. Cakes are stored in accordance with establishment's standard and procedures
2. Storage methods are identified in accordance with a product specifications and established standards and procedures.

Conditions:

The students/trainees must be provided with the following:

- Cutting materials
- Packaging materials

Methodology:

- lecture/Demonstration
- demonstration / Application
- oral Presentation

Assessment Method:

- Oral –recitation
- Written Examination
- Observation

Learning Experiences / Activities

Learning Outcome # 5

Store Cakes	
Learning Activities	Special Instructions

Read: Information Sheet 3.5-1

STORE GATEAUX, TORTES AND CAKES

- 1. Store at correct temperature and conditions of storage**
- 2. Maintain maximum eating quality, appearance and freshness**

Perform: Task Sheet 3.5-1

This Learning Outcome deals with the development of the Institutional Competency Evaluation Tool which trainers use in evaluating their trainees after finishing a competency of the qualification.

Go through the learning activities outlined for you on the left column to gain the necessary information or knowledge before doing the tasks to practice on performing the requirements of the evaluation tool. The output of this LO is a complete Institutional Competency Evaluation Package for one Competency of **BREAD AND PASTRY PRODUCTION NCII**. Your output shall serve as one of your portfolio for your Institutional Competency Evaluation for **Preparing and Producing Bakery Products**.

Feel free to show your outputs to your trainer as you accomplish them for guidance and evaluation.

This Learning Outcome deals with the development of the Institutional Competency Evaluation Tool which trainers use in evaluating their trainees after finishing a competency of the qualification.

Go through the learning activities outlined for you on the left column to gain the necessary information or knowledge before doing the tasks to practice on performing the requirements of the evaluation tool.

After doing all the activities for this LO5: **Store Cakes**; you are ready to proceed to the next **UC4: Prepare and Display Petits Fours**.

INFORMATION SHEET 3.5-1

STORE GATEAUX, TORTES AND CAKES

- 1. Store at correct temperature and conditions of storage**

And

2. Maintain maximum eating quality, appearance and freshness

Gateaux and Tortes can be harder to store than other bakery products.

Product needs to be stored at correct temperature and conditions may relate to:

Away from strong odours

All gateaux need to be protected from strong odours like onion, garlic that may be present in some cool rooms in kitchens.



In larger kitchens there will be dedicated controlled storage for gateaux and tortes.

Controlled storage is a term that covers 'chilled, enclosed spaces' and 'room temperature, enclosed spaces' areas.

Cool room temperature

Most Gateaux will need to be chilled because of the nature of the ingredients.

All food cool rooms must operate below 4°C.

Some tortes do not need to be chilled and should not be chilled because chilling will spoil the flavour of the product.

Appropriate containers

Placing gateaux and tortes into boxes when sold is the best way of ensuring that the product travels to the place on consumption intact.

Care needs to be taken that edges and top decorations are not damaged when packages do not get damaged.

When applying decorations packages sizes need to be taken into considered.



Labelling

Labelling is required in the modern world. Labelling must be adhered to outside packages.

It informs the customer who is able to make a choices and it does protect the manufacturer against unfounded complaints.

Cool room placement

Delicate products need to be stored in an area where the possibility of damage is minimised.

Length of time in cool storage

Fresh products all have 'different lifetimes' at what stage do they become 'unsaleable' and 'inconsumable':

- **Unsaleable Food:** All purchasers have the right to be able to purchase food that will last a certain period of time past the time of purchase. This will vary from food product to food product
- **Inconsumable food:** Food that is not fit for human consumption. This food should not be sold. Manufacturer must accept the loss.

Freezer temperature

Storage long term must be at -18°C or less:

- Storage of ice cream for service can be at -10°C.

Length of time in freezer storage

Time in the freezer will vary.

Patisserie products like gateaux and tortes should only be in freezer for weekly periods.

Freezing will have a drying effect on products. The longer product is in frozen state the more likely quality will diminish.

Freezer space is also expensive, so the longer it is in freezer the more it has cost to produce.

Staling

All bakery products will stale.

Staling is the process where the optimum eating fades.

Staling can be in several forms:

- Air passes through the product and dries the product out
- Moisture from the air enters the product so it loses some of the eating quality:

Crisp product goes soft.

To maintain the eating quality of bakery items:

- Use as soon as possible
- Cover to protect from environment



- Keep chilled
- Keep dry.

Task Sheet 3.5-1

Title:

WORK PROJECT

Performance Objectives:

It is a requirement of this Unit you complete Work Projects as advised by your Trainer. You must submit documentation, suitable evidence or other relevant proof of completion of the project to your Trainer by the date agreed to.

Supplies:**Equipment:**

NONE

Steps/Procedure:

- At what temperature are you going to store your finished gateaux and torte product?

Assessment Method:

Use the Performance Criteria Checklist

Performance Criteria Checklist for

Task Sheet 3.5-1

Criteria	YES	NO
5.1 What temperature are you going to store your finished gateaux and torte product: <ul style="list-style-type: none">• You need to cite standards and explain why these standards are being implemented• Students can use photographic evidence to demonstrate how this will be implemented.		

Recipes

Ricotta Cheesecake

Yield: 2 rings @20cm

Group	Ingredients	Quantity (g)	Costing
A	Biscuit crumbs	150	
	Butter, melted	45	
B	Cream Cheese	250	
	Ricotta Cheese	500	
	Caster Sugar	225	
	Lemon Juice	5	
	Vanilla Essence	5	
C	Whole egg	100	
D	Plain Flour, sieved	75	
	Total	1355	

Method

Mix biscuit crumbs with melted butter and press into a greaseproof lined cake ring, at least 5mm thick and pack it evenly

Cream group 'B', adds group 'C' gradually making sure there are no lumps of cream cheese by scraping the bottom occasionally

Lastly add group 'D' and mix till just clear

Pour into prepared rings

Bake at 160°C for 30 – 40 minutes

Cool down and remove from cake ring, refrigerate

Decorate with fresh fruits and ice with flan gel.

White Chocolate Cheesecake

Yield: 2 rings @20cm

Group	Ingredients	Weight (g)	Costing
A	Biscuit Crumbs	150	
	Butter, melted	45	
B	Milk	75	
	White Chocolate, couverture	325	
C	Cream cheese (Philadelphia)	475	
	Eggs	50	
	Caster Sugar	150	
Total		1270	

Method

Mix together 'A', try if it's forming ball, if not add more butter, spread it into a cake ring and pack it firmly, set aside

Melt the chocolate

Boil the milk and add into melted Chocolate, stir together and set aside

Cream the sugar and Cream cheese

Add eggs slowly until clear and continue stirring

Then gradually add 'B'

Bake at 150°C on a water bath for about 40 – 50 minutes

Cool down and remove from cake ring, refrigerate.



Note: Baking the cheesecake in a water bath eliminates the cracking or the breaking of the top.

Vanilla Cold Set Cheesecake

Yield: 2 rings @20cm

Group	Ingredients	Weight (gm)	Costing
A	Milk Caster Sugar Egg Yolks Vanilla	300 110 150 1*	
B	Gelatine sheet	13	
C	Cream Cheese Lemon Zest	250 ½*	
D	Semi-whipped cream	400	
E	Sponge disk or short pastry disk or biscuit crumb base	2*	
Total		1223	

Method

Line inside the cake ring with Plastic Acetate strip (5mm high)

Spread a thin layer of jam on short pastry disc and place it into a lined cake ring

Prepare Anglaise with group 'A' and strain

Soak 'B', drain and add into warm Anglaise to dissolve it

Cream 'C' and slowly add custard mixture 'A'

Fold in semi-whipped cream

Fill in mixture into cake ring and straighten, using a palette knife

Set in refrigerator

Decorate using fresh fruits and ice with flan gel

This cake leaves great room for creativity; flavours may be varied using fruit pulps and other flavours like passion fruit, orange, lemon, chocolate, banana, pecan and caramel etc.



* Weight not included

Lime Cold Set Cheesecake

Yield: 2 rings @20cm

Group	Ingredients	Weight (gm)	Costing
A	Cream Cheese Caster Sugar Lime zest	300 90 6*	
B	Egg Yolk	4*	
C	Gelatine sheet Lime juice	20 120	
D	Semi-whipped cream	200	
E	Egg White Caster sugar	4* 100	
F	Sponge disk or short pastry disk or biscuit crumb base	2*	
Total		830	

Method

Line inside cake rings with Plastic Acetate strip (5mm high)

Lay short pastry disk into lined cake rings

Cream group 'A' till light and fluffy

Add 'B' one by one

Soak and drain gelatine add to lime juice (top up with lemon juice if not enough lime)

Melt group 'C' and fold through cream cheese mix

Fold semi whipped cream through cream cheese mix

Make a meringue with group 'E' and fold carefully into cream cheese mix

Pour mixture into prepared rings

Decorate using fresh fruits and ice with flan gel

This cake leaves great room for creativity; flavours may be varied using fruit pulps and other flavours like passion fruit, orange, lemon and other citrus.



* Weight not included



Cold set Cheesecake with strawberries and clear flan gel on top

Baked Cheesecake with sour cherries baked into the top

When baked or set cheesecakes can be stored chilled and the final decoration can be done as the product is needed for sale purposes.

When decorated these can be cut into slices and sold individually.

William Chocolate Gateaux

Yield: 1 ring @20cm

Required production

Orange chocolate Base

Chocolate Mousse

Poached Pears.

Décor: Tuille leaves, Cocoa Powder, Icing Sugar, poached pears.



Miniature

Orange Chocolate Base

Group	Ingredients	Weight (gm)	Costing
A	Marzipan	130	
	Egg yolk	80	
	Williams pear liqueur	38	
	Butter	150	
B	Egg White	150	
	Caster Sugar	110	
	Salt	5	
C	Plain Flour	90	
	Cornflour	60	
	Baking Powder	2	
D	Couverture, finely chopped	130	
	Orange zest	20	
	Total	965	

Method

'A', soften marzipan with egg yolk, add liqueur and lastly the melted butter (warm)

Whisk 'B'

Fold whisk egg whites into the marzipan mixture, followed by sifted 'C'

Chop the couverture and fold into the mixture with orange

Pour into greaseproof lined cake rings

Bake at 180°C for 35 minutes.

Crème Patissier

Yield: 2 rings @20cm

Group	Ingredients	Weight (gm)	Costing
A	Milk	500	
	Caster Sugar	90	
B	Cornflour	20	
	Custard Powder	20	
	Egg Yolk	20	
Total		650	

Method

Prepare Crème Patissier, and use 400gm only

Melt 'B', mix with 'A', maintain the mixture in warm temperature

Soak and dissolve 'C'

Add into the warm couverture mixture

Lastly add the semi whipped cream.

Chocolate Mousse

Group	Ingredients	Weight (gm)	Costing
A	Crème Patissier	400	
B	Couverture	250	
C	Gelatine	16	
	Williams liquor	40	
D	Cream, whipped	1200	
	Sugar	50	
Total		1956	

Soaking Syrup

Group	Ingredients	Weight (gm)	Costing
A	Sugar	100	
	Water	250	
	Glucose	10	
B	Williams Liqueur	50	
Total		410	

Boil 'A' and add 'B' when cold.

Assemble:

Cut sponges into 2cm and line out a cake ring @20cm

Soak the base well, with the soaking syrup

Place 1cm layer of chocolate mousse onto the base

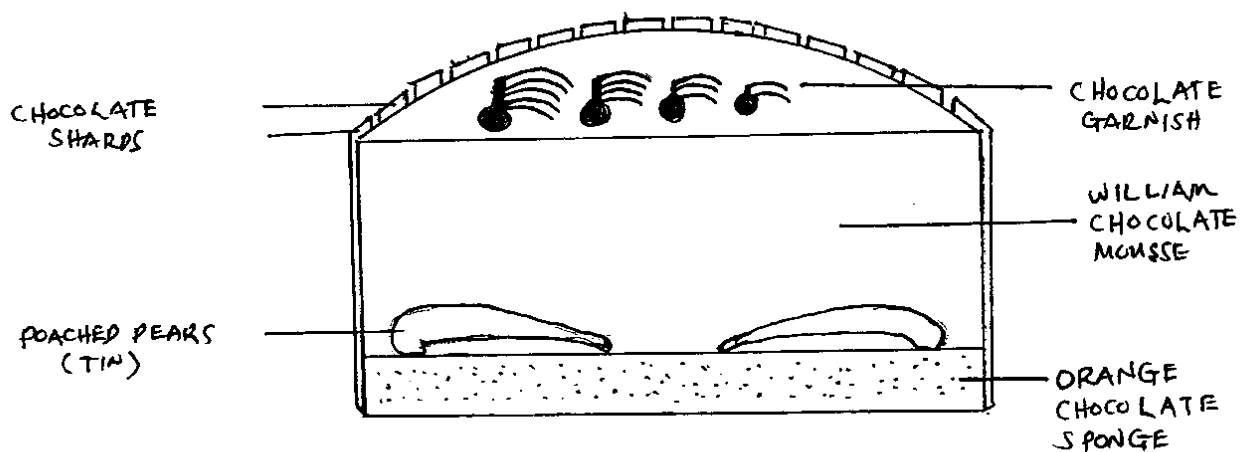
Arrange poached pears in the centre of the cake

Use chocolate mousse and fill the ring to the base. Straighten, using a palette knife

Let set for at least one day, preferably in the freezer

Decorate as demonstrated by the lecturer.

William Chocolate Gateaux



Linzer Torte

Yield: 2 rings @20cm

Group	Ingredients	Weight (gm)	Costing
A	Sugar	250	
	Butter	250	
	Lemon zest	1*	
	Cinnamon, ground	20	
	Cloves, ground	5	
	Salt	5	
B	Egg	2*	
	Milk	50	
C	Almonds, ground	270	
	Cake crumbs	75	
	Flour, soft	350	
	Baking Powder	5	
D	Red Jam	150	
Total		1430	

Method

Cream 'A', add 'B' slowly. Sift 'C' and add to mixture and clear dough (do not over-mix).

Spread out dough to 2cm thickness inside a cake ring placed onto clean baking tray

Using a piping bag with round piping tube pipe around the edges

Half fill with boiled jam

Pipe mixture on top in a criss-cross shape (like diamond)

Bake at 200°C for 30 – 35 minutes, medium heat on top
low heat on the bottom

Do not let jam boil over

Cool, dust with icing sugar if desired.

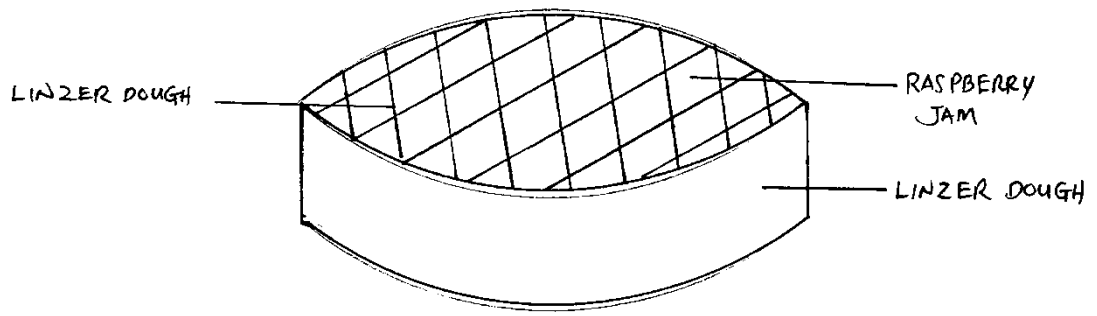
Note: This recipe can be piped as well

* Weight not included



and

Linzer Torte



Linzer Torte 2

(Piped method)

Yield: 3 rings @22 cm

Group	Ingredients	Weight (gm)	Costing
A	Icing Sugar	340	
	Butter	680	
	Lemon zest	1*	
	Salt	5	
	Cinnamon, ground	4	
B	Egg	26	
	Walnuts, chopped	340	
	Flour, medium	680	
C	Milk	500	
	Sugar	150	
	Cake crumbs	300	
	Hazelnuts, ground	300	
	Cinnamon, ground	15	
	Cloves, ground	2	
	Vanilla	5	
	Lemon	1*	
	Rum	60	
D	Red jam	200	
Total		3607	

Method

Cream 'A', add the eggs slowly and mix in sifted flour and walnuts until dough is clear.
(do not over-mix) Divide mixture into three and place into greased cake rings
@20cm

Level even and place into fridge to set

'C', Boil milk and sugar and pour over remaining ingredients

Lastly add the rum

Take 1/3 of the mixture off

With the remaining mix place another layer on top of the first mix

Level even and refrigerate again

Fill with boiled jam (1cm thickness). Let jam set

Place remaining mix into a piping bag and pipe a diamante pattern on top of jam

Bake at 190°C for 35 minutes, until golden brown.

* Weight not included

Calvados Caramel Gateaux

Required production:

Chocolate Apple Sponge

Joconde Décor Sponge

Calvados Chocolate

Caramel glaze

Suggested Décor: Caramelised Filo Pastry

Caramel-dipped Apple pieces

Recipe for Joconde Sponge design with decorative paste is on page.



Chocolate Apple Sponge

Yield: 2 rings @20cm

Group	Ingredients	Weight (gm)	Costing
A	Marzipan	295	
	Egg white	35	
	Cream	40	
	Vanilla	5	
B	Egg white	175	
	Sugar, Caster	60	
	Salt	5	
	Corn flour	35	
C	Couverture, dark	70	
D	Apple, green	2*	
Total		720	

Method

'A', soften marzipan with egg white, cream and vanilla

Whisk 'B' to medium peak

Fold in 1/3 of meringue into the marzipan mixture

Add melted 'C' followed by the remainder of 'B'

Place wedges of sugared apple pieces into a lined Aluminium cake tin (60gm per sponge)

Pour the mixture over it

Bake at 170°C for 25 – 30 minutes

Remove from oven and place onto cooling wires.

* Weight not included

Calvados Chocolate Mousse

Yield: 2 cake rings @20cm

Group	Ingredients	Weight (gm)	Costing
A	Eggs	75	
	Egg yolks	30	
	Sugar, caster	55	
B	Couverture, dark	150	
C	Gelatine	8	
	Calvados	30	
D	Cream	400	
Total		748	

Method

Warm 'A' in a double boiler and while whisking continuously

Melt 'B' and fold into 'A'

Soak and dissolve 'C', add little whipped cream and mix into chocolate mix

Fold the lightly whipped cream.



the

Caramel Mousse

Yield: 2 cake rings @20cm

Group	Ingredients	Weight (gm)	Costing
A	Caster Sugar Cream Glucose Honey Vanilla	200 50 15 10 5	
B	Egg Yolks	120	
C	Gelatine Calvados	12 30	
D	Cream	540	
Total		982	

Method

Warm up and whisk egg yolks to sabayon stage

'A'. Heat sugar to a dry caramel, deglaze with the cream. Then add all remaining ingredients and boil to dissolve lumps

Cool the mixture **lightly** and pour into the whisked egg yolks, whilst whisking

Soak and dissolve gelatine, add to the caramel mixture

Lastly fold in the semi whipped cream.

Assemble:

Cut Joconde to 2/3 of the height of the cake rings. Line out the mould

Place the apple sponge on the base

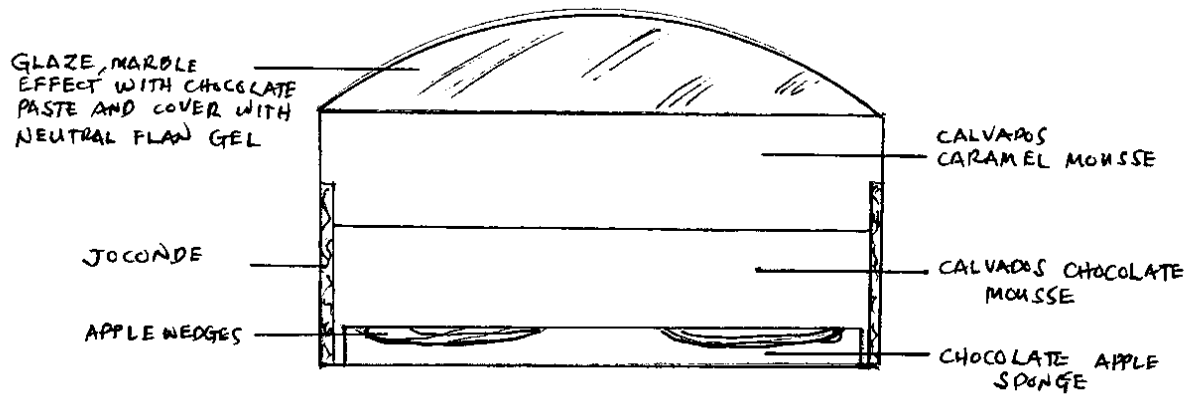
Place chocolate mousse half full into the rings, ensuring that it is covered by the Joconde sponge

Lastly top the mousse with the caramel mixture and level

Let it set in the freezer

Brush the top with Chocolate paste and glaze the top with hot flan gel while the gateau is still frozen, decorate as demonstrated.

Calvados Caramel Gateaux



Passionfruit Gateaux

Required production

Joconde Sponge

Coconut Daquoise

Almond Genoese: *refer to previous recipes*

Passionfruit Mousse

Passionfruit Coulis

Décor: Fresh Fruit



Decorative Paste/Cigarette Paste

Group	Ingredients	Weight (gm)	Costing
A	Butter, unsalted Icing sugar	100 100	
B	Egg whites Flour	100 100	
C	Food colour	As desired*	
Total		400	

Method

Cream 'A' together

Add egg whites and flour alternately

Add the colour

Spread into a silicon sheet of paper, with a desired pattern

Place in the freezer to set

Spread the Joconde sponge on top about 5mm thick

Bake @ 220°C, for about 5 – 7 minutes

Remove from tray ASAP after baking, to avoid hardening.

* Weight not included

Joconde Sponge

Yield: 2 small trays + 2 discs @22cm

Group	Ingredients	Weight (gm)	Costing
A	Eggs	250	
	Sugar, caster	250	
	Almond meal	250	
	Flour, soft	70	
B	Butter, unsalted, melted	55	
C	Caster Sugar	35	
	Egg white	210	
Total		1120	

Method

Beat 'A', and add the eggs gradually until fluffy

Melt 'B' and add

Whisk 'C' and fold into the mixture

Spread over the decorative paste about 5mm thick

Bake @ 220°C until light brown in colour.



Coconut Daquoise

Yield: 2 discs @22cm

Group	Ingredients	Weight (gm)	Costing
A	Egg white	250	
	Caster sugar	80	
B	Almond meal	165	
	Coconut, desiccated	80	
	Icing sugar	160	
	Total	735	

Method

Whisk 'A' to stiff peak

Fold in remaining ingredients

Pipe into round circles and dust with icing sugar

Bake at 180°C for 20 minutes.



Passionfruit Mousse

Group	Ingredients	Weight (gm)	Costing
A	Sugar, caster	100	
	Passionfruit pulp	400	
	Lemon juice	50	
	Orange juice	250	
B	Gelatine	30	
C	Cream	800	
D	Egg whites	200	
	Sugar	200	
Total		2030	

Method

Boil 'A', cool to 52°C then add the soaked gelatine

Adjust sugar level if required

Cool down slightly and fold in the lightly whipped cream

Whisk 'D' and fold into the passionfruit mixture.



Passionfruit Jelly

Yield: 2 cake tins @18cm

Group	Ingredients	Weight (gm)	Costing
A	Passionfruit pulp	300	
	Lemon juice	10	
	Orange Juice	100	
	Sugar, caster	100	
B	Gelatine	13	
Total		523	

Method

Boil 'A' cool to 50°C then add 'B'

Pour mixture into cling film lined Aluminium cake tins, 2cm smaller than the cake rings used for the gateaux.

Assemble:

Line the cake ring with the fencing Joconde sponge

Place Coconut Daquoise into the centre of the cakering

Fill hoop 1/3 full with Passionfruit Mousse

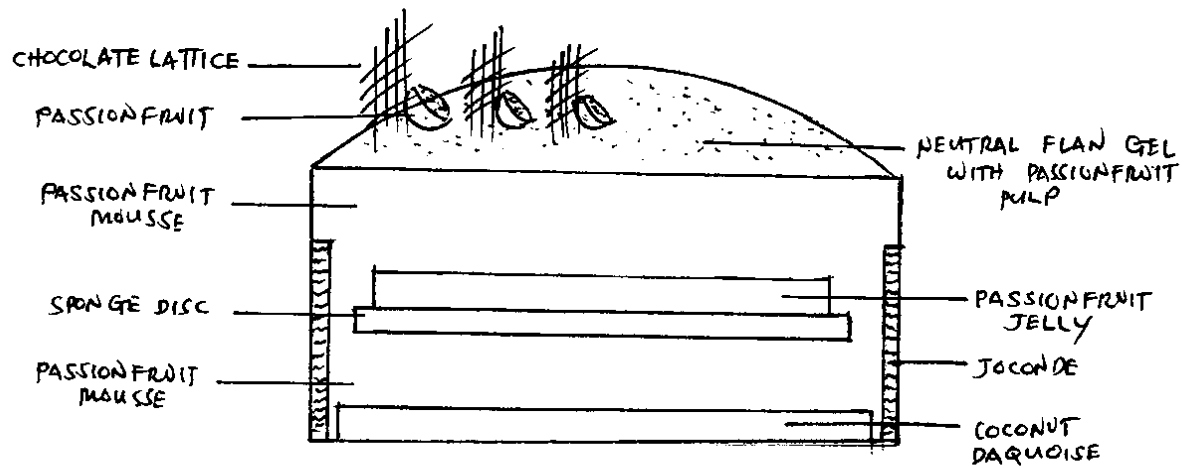
Place the round Joconde on top and soak with a sugar solution and passionfruit liqueur (optional)

Top with the jelly disc and fill with the remainder passionfruit mousse

Set in the freezer

Glaze with Flan gel with Passionfruit, decorate with freshly cut fruit.

Passionfruit Gateaux



Carrot Cake 1

Yield: 2 rings/ terrine baking moulds @20cm

Group	Ingredients	Weight (gm)	Costing
A	Sultanas	100	
	Dried apricot	100	
	Carrot, shredded	350	
	Pineapple, crushed with juice	150	
	Walnuts	50	
	Brandy	50	
B	Eggs	4*	
	Sugar	360	
	Vegetable oil	340	
C	Flour, soft	400	
	Bi Carb soda	10	
	Baking powder	5	
	Salt	2	
	Cinnamon, ground	5	
	Mixed spice	5	
Total Weight		1927	

Method

Soak 'A' in Brandy and set aside

Mix 'B' in a mixing bowl

Add 'C' slowly until clear

Then gradually add 'A'

Pour into a Terrine baking mould or Cake Ring



Bake @ 170°C for about 50 – 60minutes.

* Weight not included

Cream Cheese Topping

Group	Ingredients	Weight (gm)	Costing
A	Cream cheese	200	
	Sugar, caster	100	
	Butter, soft, unsalted	70	
	Lemon, juice & zest	1*	
	Vanilla Essence	10	
	Total	380	

Method

Mix all ingredients together and beat until light and aerated.

* Weight not included

Marzipan Carrots

Group	Ingredients	Weight (gm)	Costing
A	Marzipan	100	
	Food colour Orange		
	Food colour Green		
	Total	100	

Method

Divide the marzipan into 2 pieces

90g for orange

10g for green.

When coloured divide into 12 pieces and shape as for carrots.

Instructor will demonstrate.

Apply green marzipan as demonstrated.

Allow to dry.

Assemble:

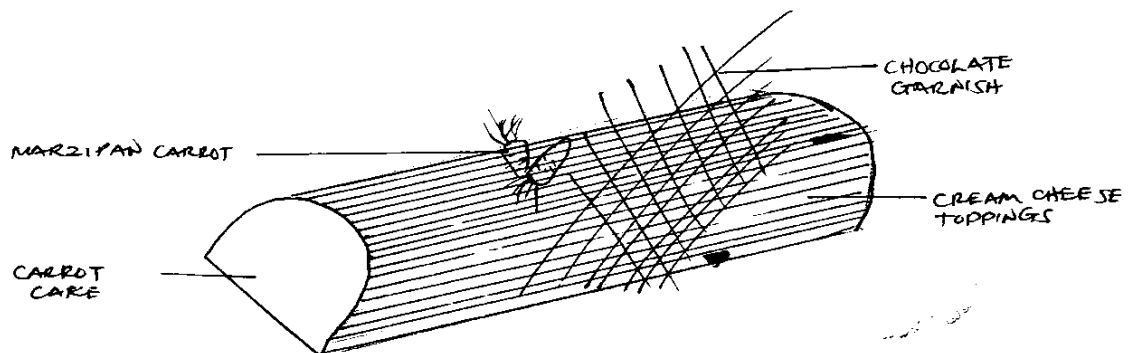
Cool down the carrot cake

Spread cream cheese mixture evenly over the top of the cake

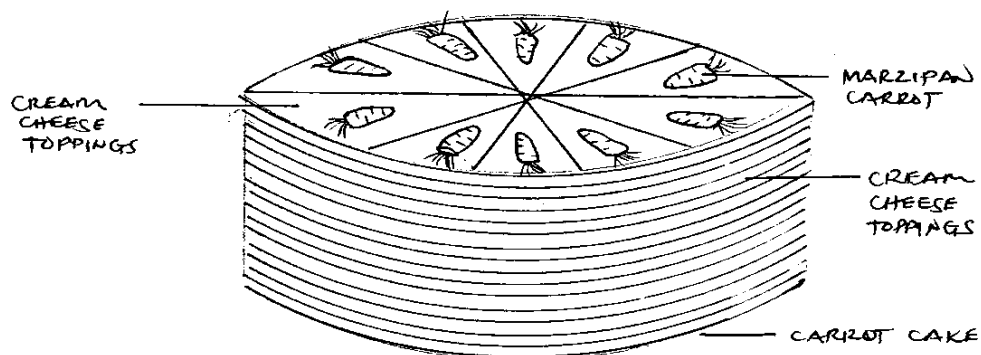
Using a comb scraper, scrape a pattern into the cream cheese

Dust with cocoa powder.

• Carrot Cake



OR



The decoration for carrot cake is very much up to the individual.

Some chopped roasted walnuts or roasted flaked almond can be applied to the sides and or tops.

Sacher Torte

Yield: 2 rings @20cm

Sponge:

Group	Ingredients	Weight (gm)	Costing
A	Caster sugar	135	
	Egg yolks	14*	
	Brandy	20	
	Vanilla	10	
B	Chocolate, dark	300	
	Butter, unsalted	380	
C	Flour, soft	140	
	Cocoa Powder	10	
	Baking powder	10	
D	Egg White	14*	
	Sugar, caster	80	
Total		1085	

Method

Whisk 'A' well

Melt 'B' separately and add to egg mixture

Sift 'C' and fold into mixture. Whisk 'D' to medium peak
in

Fill into greaseproof Paper lined cake hoops

Bake at 180°C for 40 minutes

Remove from oven and let cool.



and fold

* Weight not included

Sacher Torte Glaze

Yield: 2 rings @ 22 cm

Boiled apricot jam is applied to the surface of all Sacher tortes to stop the glaze from soaking into the cake.

Glaze 1

Group	Ingredients	Weight (gm)	Costing
A	Water	240	
	Sugar	600	
	Couverture	500	
Total		1340	

Dissolve sugar in the water and add the finely grated chocolate

Boil mixture to 108°C

Use while still hot.

Glaze 2 (Ganache)(Prepare one day in advance)

Group	Ingredients	Weight (gm)	Costing
A	Cream	500	
	Couverture	600	
	Glucose	60	
Total		1160	

Boil cream and glucose add chopped couverture

Store in refrigerator

Take of 1/3 of the mixture and cream in mixing machine

Cover whole sponge with ganache and freeze till set

Heat remaining ganache over water bath

Pour glaze at the onetime onto the cake and cover it by using a palette knife.

Glaze 3

Group	Ingredients	Weight (gm)	Costing
A	Sugar	600	
	Cocoa	120	
	Couverture	200	
	Water	250	
Total		1170	

Method

Sift cocoa blend well with sugar

Add chopped couverture

Lastly add the water and blend well together

Boil to 108°C

Keep washing down sides of the pan.

High shine chocolate glaze:

Group	Ingredients	Weight (gm)	Costing
A	Cream	240	
	Water	330	
	Caster sugar	360	
B	Cocoa Powder	120	
C	Gelatine	12	
Total		1062	

Method

Boil 'A' to 103°C. Add the sifted cocoa powder and stir through

Cool down to 60°C, then add the soaked gelatine

Glaze the gateaux with warm chocolate glaze (30°C).

Assemble and Finish:

Cut sponge in half and spread on some apricot jam

Bring remaining apricot jam to the boil

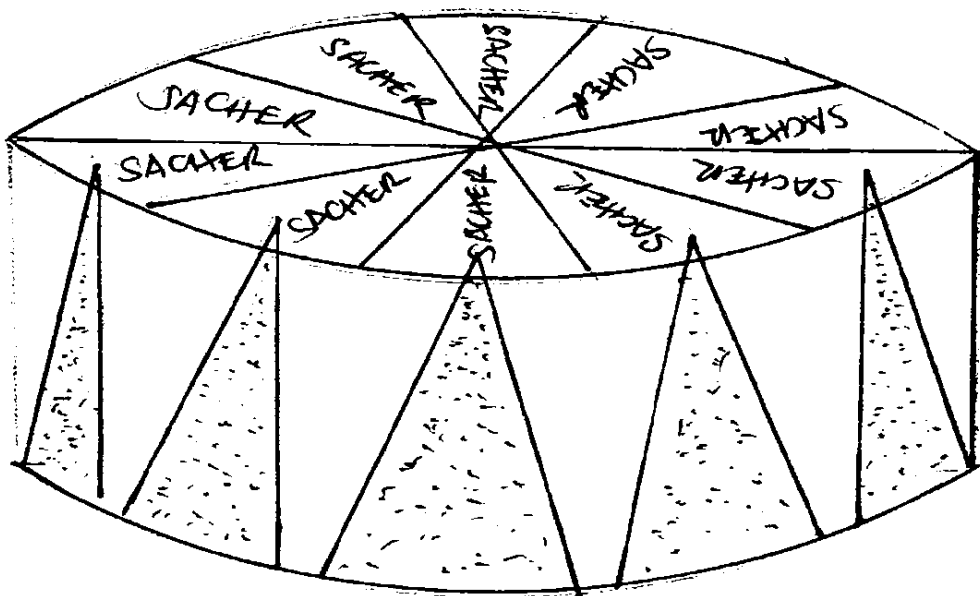
Glaze thinly with the jam

Cover cake with chocolate glaze

Mark portions by using a hot knife

Write onto each wedge the word 'Sacher' using white chocolate or royal icing.

Sacher Torte



Black Forest Gateau

Schwarzwaldler Kirsch torte

Group	Ingredients	Weight (gm)	Costing
A	Chocolate shortbread disc	1*	
B	Raspberry jam	60	
C	Chocolate sponge	1*	
D	Sour cherries pitted with juice	600	
	Cornflour	20	
	Sugar	50	
E	Cream, fresh	400	
	Icing sugar	30	
	Vanilla	5	
	Gelatine	6	
F	Water	120	
	Sugar	80	
	Glucose	20	
	Kirsch	60	
G	Chocolate, dark	200	
	Cream, boiled	80	
	Cream, semi whipped	360	
H	Cream, whipped	500	
I	Chocolate shavings	100	
J	Glace Red Cherry	12	
Total		1 gateaux	

* Weight not included

Method:

Pin out 'A' to 3 mm thickness, cut out discs and bake until crisp

Spread 'B' onto base

Split 'C' into three layers and place one sponge onto base

'D' drain off juice, add sugar and cinnamon, boil then thicken with cornflour and mix in the fruit or use instant clear gel as per Danish pastry method

Whip cream, icing sugar and vanilla, soak, drain and melt gelatine and fold into cream, 'E'

With a pastry bag fitted with a large, plain tube, pipe a circle of cream in the centre of the layer

Pipe a ring of cream around the edge

Then pipe another ring in the space between these two

Fill the two spaces with cherries

Boil 'F' when cold add the kirsch

Top with second layer sponge and moisten with syrup

Melt chocolate with cream (1), let cool and fold in whipped cream (2)

Place Mixture onto sponge and top with third sponge layer

Moisten with syrup

Refrigerate until cream has set.

Finish:

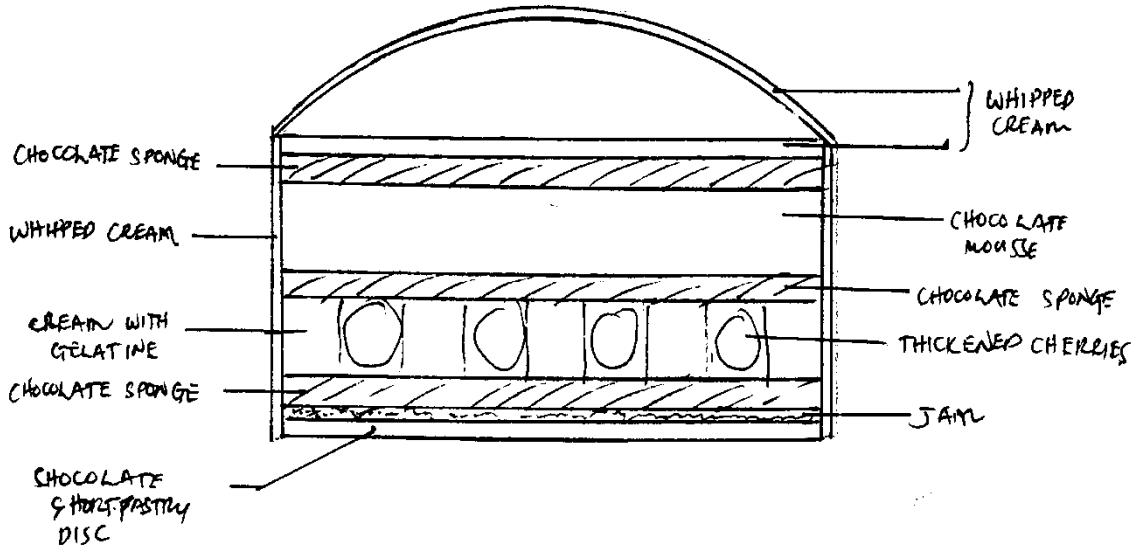
Cover whole cake with whipped cream.

Mask sides with shavings and place some in the centre of the cake.

Pipe rosettes of cream on each wedge and top with a glazed cherry.



Black Forrest Gateau



Chocolate Shortbread

Group	Ingredients	Weight (gm)	Costing
A	Caster sugar	125	
	Butter, unsalted	260	
	Flour, soft	300	
	Cocoa powder sifted	20	
	Egg	1*	
	Total	705	

Method

Sift the flour and cocoa powder together

Cream the sugar and butter to a smooth batter

Mix the egg in well

Fold in the flour and cocoa until the dough is smooth

Do not over mix

Cover and chill before use

It will be easier to roll out thinly if the dough is cool.



Esterhazy Sponge

Yield: 3 small trays = 2 cakes

Group	Ingredients	Weight (gm)	Costing
A	Egg white	550	
	Caster sugar	400	
B	Almond meal	300	
	Hazelnut meal	300	
Total		1550	

Method

Warm up group 'A' to 35°C over a water bath

Whisk 'A' to medium peak

Fold group 'B' carefully as to not loose aeration

Spread mix evenly over 3 trays

Bake at 210°C for about 7 – 10 minutes

Remove from tray and immediately cool down.



Nougat Buttercream

Yield: 2 cakes

Group	Ingredients	Weight (gm)	Costing
A	Sugar Milk, fresh	150 200	
B	Egg whites Caster sugar	200 65	
C	Gelatine	10	
D	Butter, unsalted	800	
E	Nougat paste	100	
Total		1525	

Method

Boil 'A', and pour half onto 'B', mix well and return to pan continuously stirring over low heat

Remove pan from heat when the mixture starts to thicken

Place in a mixing bowl, stir with the paddle attachment

Add the soaked gelatine and let it melt to the mixture

Meanwhile cut the butter into a small cubes

Add slowly into a slightly cooled custard while beating in a medium speed

Beat continuously until lumps of butter disappear and the mixture becomes peak, then add nougat paste.

Assemble and Finish:

Cut each sheets into 4 equal sizes, each cakes needs 6 sheets

Place the first sheet into a lined clean tray, spread a thin layer of Nougat buttercream (at least 2mm thick) over the top and repeat this process 6 times

The sixth sponge sheet on the top should only be covered with thin layer of butter cream and must be place in the fridge, so that the butter set firm

Meanwhile melt 1 kg. Of White Chocolate Compound and add 350g of vegetable Oil:

Prepare a melted Dark Chocolate in a piping bag

Take out the assembled torte from the fridge; cover it with the melted Chocolate glaze

Immediately pipe a dark melted Chocolate several horizontal line over the top and drag a paring knife across to create a web pattern

Let the Chocolate set briefly and cut all the side for a clean and neat appearance.

Optional:

Torte can be iced with white chocolate ganache ratio 1 – 2.5 instead of fondant

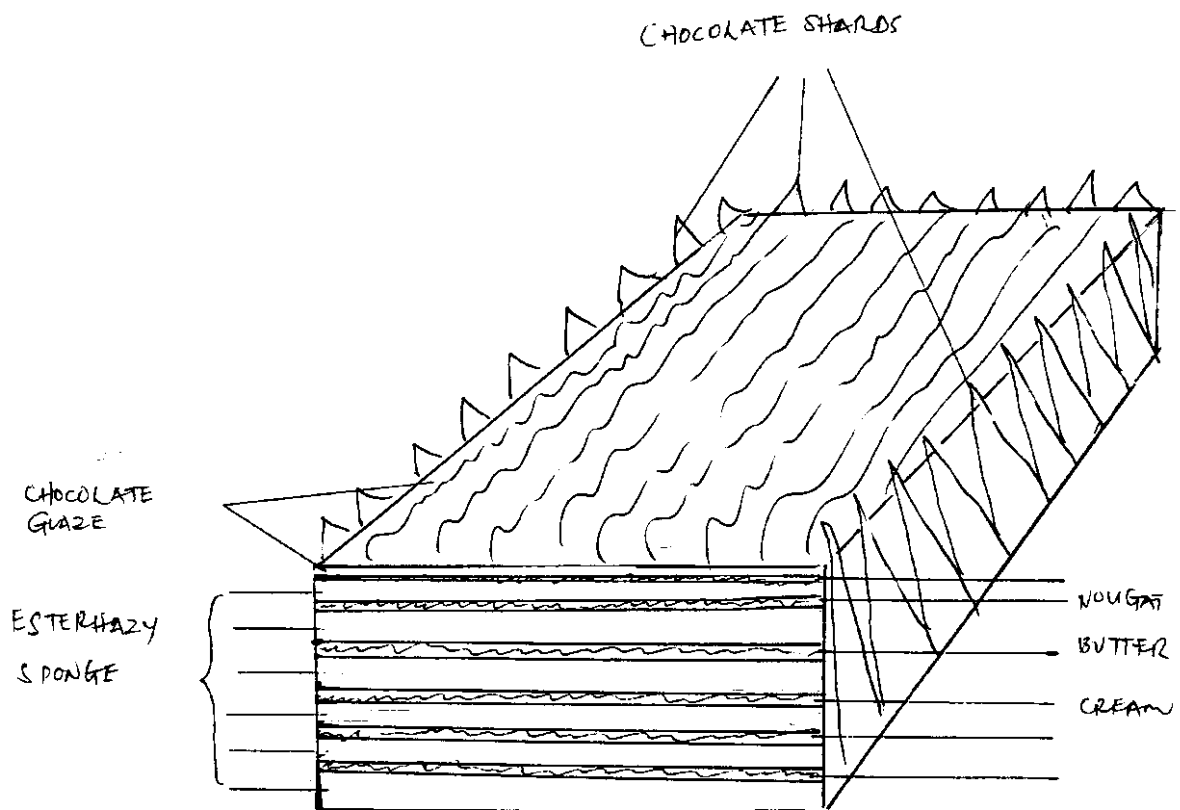
Stick dark and white chocolate shards on the sides of torte

Little truffles can be made with the torte off-cuts to use as a garnish

Esterhazy Torte can be cut in half to create a triangle cake then covered with buttercream and chocolate shards.

Stick a dark and white Chocolate shards on the sides for decoration (Optional)

Esterhazy Torte



Zuger Kirsch Torte

(with French Buttercream)

Group	Ingredients	Weight (gm)	Costing
A	Japonaise base	2*	
B	Vanilla Sponge	1*	
C	Stock syrup	200	
	Kirsch liqueur	100	
D	Eggs	175	
	Sugar	175	
	Vanilla	5	
	Salt	2	
	Kirsch	20	
E	Butter	430	
	Red food colour	As required*	
F	Icing sugar	As required*	
Total		1107	

Method

Mix 'C'

Whisk 'D' on a water bath warm (47°C)

Place into machine and whisk cold

Colour butter pink and cream to the same consistency and temperature as the egg.

* Weight not included

Buttercream

Group	Ingredients	Weight (gm)	Costing
A	Sugar	150	
	Milk, fresh	200	
B	Egg whites	200	
	Caster sugar	65	
C	Gelatine	10	
D	Butter, unsalted	800	
E	Nougat paste	100	
Total		1525	

Method

Whip 'A' to a meringue

Mix 'B' and fold into 'A'

Use a piping bag with a plain nozzle and pipe circles onto marked paper

Bake at 150°C for 40 minutes.

Almond Japonaise

Group	Ingredients	Weight (gm)	Costing
A	Egg Whites	100	
	Caster Sugar	75	
B	Almonds, ground	120	
	Caster sugar	120	
Total		415	

Method

Whip 'A' to a meringue

Mix 'B' and fold into 'A'

Use a piping bag with a plain nozzle and pipe circles onto marked paper

Bake at 150°C for 40 minutes.

Assemble and Finish:

Spread little buttercream onto the base

Soak sponge with syrup and place onto base. (sponge needs to be soaked well)

Cover whole cake with buttercream and mask sides with toasted almonds

Refrigerate

Dust top with icing sugar and mark a diamante pattern with a warm knife

Decorate each wedge with red glaze cherries and angelica.



Tiramisu

Sponge: Chocolate or Plain or Ladyfinger Biscuit

Tiramisu Mix

Coffee Syrup

Garnish

Tiramisu mix

Yield: 2 Rings @22cm

Group	Ingredient	Weight (gm)	Costing
A	Egg yolks Castor Sugar	4* 80	
B	Marscarpone Cheese	800	
C	Fresh Cream Semi-whipped	300	
D	Kahlua Coffee syrup, warm Gelatine, Soak and dissolve	80 80 12	
E	Egg whites Castor sugar	4* 080	
Total		1432	

Method

Whisk 'A' over a double boiler, 'bain-marie', to a sabayon stage

Fold into the mascarpone gently, avoid over mixing as it will curdle or split

Gently fold the semi-whipped cream into the mix

Soak the gelatine in the warm coffee syrup and stir to then add the kahlua

Mix this through the cream mixture

Warm 'E' together to 35°C and whisk to medium peak

Fold into the cream mixture (do not over mix).

* Weight not included



dissolve

Coffee Syrup

Group	Ingredient	Weight (gm)	Costing
A	Water	400	
	Castor Sugar	100	
B	Coffee, instant	030	
C	Gelatine leaf (Soak in cold water)	006	
	Kahlua	030	
Total		566	

Method

Boil 'A', add coffee to dissolve

Remove from the heat, cool down slightly add the gelatine and Kahlua.

Sponge finger Biscuits

Group	Ingredient	Weight (gm)	Costing
A	Egg White	90	
	Castor Sugar	65	
B	Egg Yolk	30	
C	Biscuit Flour	65	
Total		250	

Method

Whisk 'A' to a medium peak

Whisk 'B' then fold into group 'A'

Fold in 'C' but do not over mix

Pipe even fingers size line on a tray

Sprinkle with icing sugar and bake at 180°C for 10 – 15 minutes, till golden brown

Cool on wire rack.

Assembly of Torte

Slice sponge into 4 x 2 cm thick slices, set aside 2

The 2 slices that will be bases brush with melted chocolate, allow to dry before using

Line the metal ring with acetate to the required height

Place a slice of sponge into the metal ring with the chocolate on the bottom and lightly soak with coffee syrup

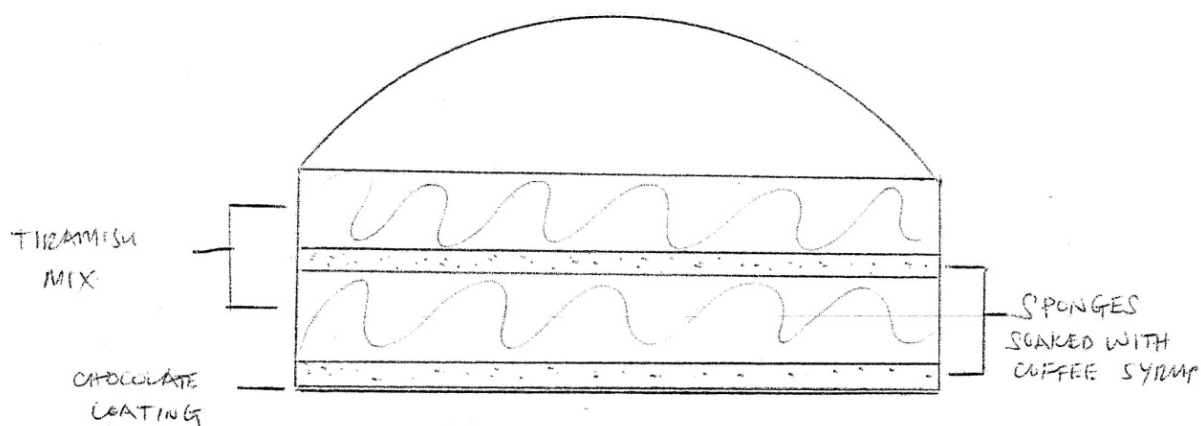
Pour in half of the cream mixture and spread evenly

Place a piece of sponge with no chocolate over the cream and soak with coffee syrup

Pour in the remainder of the cream mixture and spread evenly flat

Freeze to set

Remove from the cake rings and garnish to teacher instructions.



Recommended reading

Bullock-Prado, Gesine; 2013; *Bake It Like You Mean It: Gorgeous Cakes from Inside Out*; Stewart, Tabori and Chang

Bullock-Prado, Gesine; 2012; *Pie It Forward: Pies, Tarts, Tortes, Galettes, and Other Pastries Reinvented*; Stewart, Tabori and Chang

Editors of Martha Stewart Living ; 2013; *Martha Stewart's Cakes: Our First-Ever Book of Bundts, Loaves, Layers, Coffee Cakes*; Clarkson Potter

Franks, Jo; 2012; *Torte Greats: Delicious Torte Recipes, The Top 79 Torte Recipes*; Tebbo

Maree, Aaron; 1995; *Cakes, Tortes and Gateaux of the World: Exotic and Delightful Recipes, Icings, Toppings and Decorations*; Cassell Illustrated

Mörwald, Toni; *Austrian Desserts: Over 400 Cakes, Pastries, Strudels, Tortes, and Candies*; Skyhorse Publishing

Peterson, Christina; 2013 (Kindle edition); *Torte Dessert Recipes*; Amazon Digital Services

Rettke, Amanda; 2014; *Surprise-Inside Cakes: Amazing Cakes for Every Occasion*; William Morrow Cookbooks

Richardson, Julie; 2012; *Vintage Cakes: Timeless Recipes for Cupcakes, Flips, Rolls, Layer, Angel, Bundt, Chiffon, and Icebox Cakes for Today's Sweet Tooth*; Ten Speed Press

Trainee evaluation sheet

The following statements are about the competency you have just completed.

Please tick the appropriate box	Agree	Don't Know	Do Not Agree	Does Not Apply
There was too much in this competency to cover without rushing.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Most of the competency seemed relevant to me.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
The competency was at the right level for me.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
I got enough help from my trainer.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
The amount of activities was sufficient.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
The competency allowed me to use my own initiative.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
My training was well-organized.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
My trainer had time to answer my questions.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
I understood how I was going to be assessed.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
I was given enough time to practice.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
My trainer feedback was useful.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Enough equipment was available and it worked well.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
The activities were too hard for me.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

The best things about this unit were:

The worst things about this unit were:

The things you should change in this unit are:

Trainee Self-Assessment Checklist

PREPARE AND PRESENT GATEAUX, TORTES & CAKES		Yes	No*
Prepare and Bake sponges and cakes for gateaux, tortes and cakes			
1.1	Select required commodities according to recipe and production requirements	<input type="checkbox"/>	<input type="checkbox"/>
1.2	Prepare a variety of sponges and cakes for gateaux, tortes and cakes to desired product characteristics	<input type="checkbox"/>	<input type="checkbox"/>
1.3	Produce variety of sponges and cakes for gateaux, tortes and cakes according to standard recipes and enterprise standards	<input type="checkbox"/>	<input type="checkbox"/>
1.4	Use appropriate equipment to prepare and bake sponges and cakes for gateaux, tortes and cakes	<input type="checkbox"/>	<input type="checkbox"/>
1.5	Use correct techniques to produce sponges and cakes for gateaux, tortes and cakes	<input type="checkbox"/>	<input type="checkbox"/>
1.6	Bake sponges and cakes for gateaux, tortes and cakes to enterprise requirements and standards	<input type="checkbox"/>	<input type="checkbox"/>
1.7	Select correct oven conditions for baking sponges and cakes for gateaux, tortes and cakes.	<input type="checkbox"/>	<input type="checkbox"/>
Prepare fillings, coatings, icing and decorations			
2.1	Select required commodities according to recipe and production requirements	<input type="checkbox"/>	<input type="checkbox"/>
2.2	Prepare a variety of fillings, coating/icing and decorations for gateaux, tortes and cakes	<input type="checkbox"/>	<input type="checkbox"/>
Assemble gateaux, tortes and cakes			
3.1	Assemble required commodities and/or preparations	<input type="checkbox"/>	<input type="checkbox"/>
3.2	Assemble gateaux, tortes and cakes according to recipe instructions	<input type="checkbox"/>	<input type="checkbox"/>
3.3	Use appropriate equipment to assemble cakes for gateaux, tortes and cakes	<input type="checkbox"/>	<input type="checkbox"/>
3.4	Use correct techniques to assemble cakes for gateaux, tortes and cakes	<input type="checkbox"/>	<input type="checkbox"/>
Decorate and present/display gateaux, tortes and cakes			
4.1	Decorate cakes for gateaux, tortes and cakes using coating, icing and decorations according to standard recipes and/or enterprise standards and/or customer requests.	<input type="checkbox"/>	<input type="checkbox"/>
4.2	Present / display gateaux, tortes and cakes to enterprise standards using appropriate service equipment	<input type="checkbox"/>	<input type="checkbox"/>
Store gateaux, tortes and cakes			
5.1	Store at correct temperature and conditions of storage	<input type="checkbox"/>	<input type="checkbox"/>
5.2	Maintain maximum eating quality, appearance and freshness	<input type="checkbox"/>	<input type="checkbox"/>

The trainee's underpinning knowledge was:

Satisfactory

Not Satisfactory

Feedback to trainee:

The trainee's overall performance was:

Satisfactory

Not Satisfactory

Assessor's signature:

Date:

Demonstration with Questioning Checklist

Trainee name:			
Trainer name:			
Qualification:	BREAD AND PASTRY PRODUCTION NC II		
Unit of competency:	Prepare and Present Gateaux, Tortes and Cakes		
Date of assessment:			
Time of assessment:			
Instructions for demonstration			
Given the necessary tools, the candidate will be able to demonstrate, <i>Preparing and Presenting Gateaux, Tortes and Cakes</i> following standard procedures within 15 minutes.			
DEMONSTRATION			✓ to show if evidence is demonstrated
During the demonstration of skills, did the candidate:	Yes	No	N/A

We are seeking your support in the judgment of this candidate's competence. Please answer these questions honestly as a record of the candidate's performance while working with you. Thank you for your time.

Comments regarding candidate performance and experience				
I can verify the candidate's ability to: <i>(tick the correct response)</i>	Yes	No	Not sure	Comments to support my re- sponses:
• Check the availability of all resources re- quired for training.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
• Identify alternative resources for contin- gency measures.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
• Identify and arrange appropriate training lo- cations according to training needs.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
•	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
•	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Third party signature:			Date:	
Send to:				



