

Menyiapkan adonan Sponge

Pertemuan 9

Element 1: Prepare and bake cakes and fillings

Select commodities

- Flours
- Sugars
- Eggs
- Milk
- Cream
- Gelatin
- Flavourings and essences
- Chocolate
- Fats, oils, butter, margarines



Element 1: Prepare and bake cakes and fillings

Select commodities

- Flours:
 - Plain Flour
 - Self Raising Flour
 - Soft Cake Flour
 - Special Cake Flour



Element 1: Prepare and bake cakes and fillings

Select commodities

- Sugars
 - Caster
 - Brown
 - A1 crystal
 - Glucose, powder and liquid
 - Icing
- Fondant



Element 1: Prepare and bake cakes and fillings

Select commodities

- Eggs
- Dairy products and substitutes
 - Milk
 - Cream
 - Fats, oils, butter, margarines



Element 1: Prepare and bake cakes and fillings

Select commodities

- Chocolate
- Cocoa powder
- Nuts
- Gelatin
- Flavourings and essences



Element 1: Prepare and bake cakes and fillings

Prepare a variety of cakes:

- Sponge
- Pound cakes
- High ratio cakes
- Fudge style cakes
- Special dietary needs
- Honey and spice cakes
- Fruit cakes, Light
- Fruit cakes, Dark



Element 1: Prepare and bake cakes and fillings

Prepare a variety of cakes

Sponge:

- Genoise
- Sponge drops
- Sponge sheets
- Emulsified sponge



Element 1: Prepare and bake cakes and fillings

Prepare a variety of cakes

Pound cakes:

- Madeira cakes
- Butter cake
- Pandowdy cakes
- Carrot cake
- Vegetable oil based cakes



Element 1: Prepare and bake cakes and fillings

Prepare a variety of cakes

High ratio cakes

- Special shortening and emulsifiers used to produce fine texture and gentle eating products
- Special flours of finer starch grain
- Flour has protein de-natured
- Holds more water
- Formula contains more sugar

Element 1: Prepare and bake cakes and fillings

Prepare a variety of cakes

Fudge style cakes:

- Caramel fudge
- Banana
- Chocolate fudge



Element 1: Prepare and bake cakes and fillings

Prepare a variety of cakes

Special dietary needs:

- Gluten free
- Milk free
- Egg free
- Soy free
- Low fat



Element 1: Prepare and bake cakes and fillings

Prepare a variety of cakes

- Honey and spice cakes
- Ginger breads
- Honey cakes



Element 1: Prepare and bake cakes and fillings

Prepare a variety of cakes

Fruit cakes, Light:

- Dundee
- Simnel



Fruit cakes, dark:

- Heavily fruited and spiced
- Very heavy and dense



Element 1: Prepare and bake cakes and fillings

Prepare a variety of cakes

To be able to produce a variety of cakes pastry cooks (pâtisseries) need to be able to be adaptive:

- Styles change
- Traditions evolve
- History gets lost
- Seasonality fades



Element 1: Prepare and bake cakes and fillings

Use appropriate equipment

- Mixers
- Ovens
- Scales
- Moulds and forms
- Baking trays and racks



Element 1: Prepare and bake cakes and fillings

Bake to enterprise standards:

- Bakery
- Patisserie
- Wholesale
- 5 Star Hotel
- Budget market place



Element 1: Prepare and bake cakes and fillings

- Standards and quality will change as enterprise changes
- Standards are kept by pastry cooks working to high standards and producing consistent quality no matter where they work
- Quality is relative to how much the customer is prepared to pay



Element 2: Decorate and present/display cakes



Performance Criteria

- Prepare a variety of fillings and coatings, icings, glazes and decorations for cakes
- Decorate cakes using fillings, coatings, icings and decorations according to standard recipes and or enterprise standards and or customer requests
- Present and display cakes to enterprise standards using appropriate service equipment

Element 2: Decorate and present/display cakes

Prepare a variety of fillings, icings decorations for cakes:

- Fillings
- Creams, fresh
- Creams, butter creams
- Creams, imitation
- Creams, others



Element 2: Decorate and present/display cakes

Prepare a variety of fillings icings decorations for cakes:

- Icing and glaze
- Fudge
- Fondant
- Plastic
- Ganache



Element 2: Decorate and present/display cakes

Decoration to enterprise standard:

- Icing sugar
- Fondant
- Apricot jam
- Roasted nuts
- Glaze and gel



Element 2: Decorate and present/display cakes

Present and display to enterprise standards:

- Bakery
- Trays
- Platters
- Cellophane bags
- Boxes
- Doyleys
- Labels

