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101305T4FBC

FOOD PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/10/5/A

Prepare Cakes

Nov/Dec 2024

TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION COUNCIL (TVET CDACC)

PRACTICAL ASSESSMENT

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TIME: 3 HOURS

INSTRUCTIONS TO THE CANDIDATE

1. You are required to perform the following tasks:
    i. Prepare a light fruit cake
    ii. Prepare vanilla cream cupcakes
    iii. Prepare Genoese sponge/ Chocolate sauce
2. You have **30 minutes** to review the recipes, collect equipment, identify and weigh ingredients and organize your workstations.
3. You have **Two hours and a half (2 ½)** to prepare, produce and present ***four*** **(*4) portions*** of each of the three tasks
4. You are provided with the following resources for the activities:
    - Fully equipped and safe kitchen
    - Timer/ watch
    - Recording sheet and pen
    - Ingredients and other requirements

- Recipes for:
  - Light fruit cake (Task I)
  - Vanilla cream cupcakes (Task II)
  - Chocolate Genoese (Task III)
  - Chocolate sauce (Task IV)

NOTE: A candidate who does not prepare, produce and present quantities for four (4) of each dish will be disqualified

TASK I: LIGHT FRUIT CAKE

Ingredients	**Quantity (4 portions)**
Margarine	75g
Brown sugar	75g
Eggs	2pcs
Self-rising flour	125g
Sultanas	30g
Raisins	30g
Currants	30g
Milk	25ml
Cinnamon	1 tsp.

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Procedure

1. Pre heat the oven to 180 ^{0}C (350^{0}F). line the tin with baking parchment
2. In a bowl, cream the margarine and brown sugar together until pale and creamy
3. Beat in the eggs one at a time and add to the sugar mixture
4. Sieve the flour, coat the fruits with some flour
5. Fold in the flour bit by bits alternating with milk then add the coated dried fruits and fold in until well combined.
6. Spoon in the mixture into the tin, level the top and bake for 1hr 30min- 1hr 45min until firm to the touch and a skewer inserted into the middle of the cake comes out clean.

7. Remove the cake from the oven, leave in the tin to cool completely, overturn it on a rack and remove the baking parchment.

TASK II: VANILLA CREAM CUPCAKES

Ingredients	**Quantity (4 Portions)**
Self-rising flour	100g
Caster Sugar	50g
Margarine	50g
Eggs	2pcs
Vanilla essence	½ tsp
Milk	50 ml

Procedure:

1. Preheat the oven to 180°C. line a bun tray with paper baking cases.
2. Placed the butter, sugar, flour, baking powder, eggs, and vanilla extracts in a large mixing bowl and beat with an electric whisk for 5-6 minutes or use a balloon whisk until well combined
3. Spoon into the paper baking cases and bake for 20 minutes or until risen and golden brown.
4. Transfer to a wire rack to cool**.**

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Ingredients	**Quantity (4 Portions)**
Butter	25g
Icing sugar	50g
Vanilla essence	½ tsp

Procedure:

1. Beat butter, icing sugar and vanilla essence until soft and creamy.
2. Put in a piping bag and pipe a swirl of icing on top of each cup cake.

TASK III: CHOCOLATE GENOESE

Ingredients	Quantity (4 Portions)
Medium eggs	4pcs
Caster sugar	100g
Self-rising flour	80g
Corn flour	10g
Cocoa powder	10g
Margarine	50g

Procedure

1. Sift the flour, corn flour and the cocoa together
2. Whisk the eggs and sugar with balloon whisk in a bowl over a pan of hot water.
3. Continue until the mixture is light, creamy and double in bulk
4. Remove from the hot water and whisk until cold and thick (ribbon stage) fold in the flour mixture gently
5. Fold in the melted butter very gently
6. Place in a greased floured Genoese mould
7. Bake in moderately hot oven at 200-220 C for about 30 minutes.

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TASK IV: CHOCOLATE SAUCE

Ingredients	Quantity (4 Portions)
Corn flour	**10g**
Milk	**250ml**
Cocoa powder	**10g**
Caster sugar	**65g**
Margarine	5g

Procedure

1. Dilute the corn flour with a little of the milk, mix in the cocoa
2. Boil the reminder of the milk

3. Pour a little of the boiled milk on to the diluted corn flour
4. Return to the sauce pan
5. Stir to boil and mix in the sugar and butter.

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