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101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/10/5

Prepare Cakes

July/August 2025

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

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PRACTICAL ASSESSMENT

Time: 3 HOURS

INSTRUCTIONS TO CANDIDATE:

1. You are required to perform the following tasks
    i. Prepare four (4) portions of marble cake
    ii. Prepare Royal icing and use to decorate a 500 grams cake provided by the institution
2. You have been provided with the following ingredients tasks:

i. Fully equipped kitchen
ii. Medium Eggs
iii. Sugar
iv. Wheat Flour (soft)
v. margarine
vi. Grease proof paper

vii. Icing sugar
viii. Glycerine ideal
ix. Baking powder
x. Lemon
xi. Milk
xii. Food Color powdered (various colors)
xiii. Cocoa powder
xiv. Piping set (bag & nozzles)
xv. Plain cake
xvi. Cake board 500g size

TASK I: MARBLE CAKE

Ingredient	**Quantity**
Margarine	120g
Sugar	120g
Eggs	3
Wheat Flour	250g
Cocoa powder	20g
Baking powder	10g
Milk	50ml

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Procedure

1. Pre heat the oven at 180^0 C
2. Grease and line the baking tin with grease proof paper
3. Weigh the ingredients and sift dry ingredients.
4. In a bowl, cream the margarine and sugar until light and fluffy.
5. Add eggs gradually into the mixture and continue mixing.
6. Fold in the flour and baking powder.
7. Separate the mixture in two separate bowls.

8. Add cocoa powder into one of the bowls and mix.
9. Make marble layers into the baking tin.
10. Bake the cake for 45 minutes till golden brown and well baked inside.
11. Cool the marble cake in wire rack.
12. Present the marble cake.

TASK 2: ROYAL ICING

Ingredient	Quantity
Cake	500g
Eggs	2pcs
Icing sugar	400g
Fresh lemon juice	10ml
Assorted colour	Multiple
Glycerin (ideal)	10ml

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Procedure.

1. Separate the egg whites from the yolk.
2. Place the whites in a basin and beat until foamy.
3. Sieve the icing sugar.
4. Gradually add icing sugar until the correct consistency is reached.
5. Add extracted lemon juice and glycerine and mix.
6. Cover it with a damp cloth to prevent it from drying.
7. Place cake on a cake board and support with turn table.
8. Trim the cake .
9. Decorate as desired.
10. Refrigerate for 10minutes to make it firm
11. Present the cake.