

**REPUBLIC OF KENYA**

**COMPETENCY-BASED MODULAR CURRICULUM**

**FOR**

**BAKING SKILLS**

**KNQF LEVEL 3**

**ISCED PROGRAMME CODE: 0721 254 A**

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**FOREWORD**

The provision of quality education and training is fundamental to the Government’s overall strategy for social and economic development. Quality education and training contribute to the achievement of Kenya’s development blueprint and sustainable development goals.

Reforms in the education sector are necessary to achieve Kenya Vision 2030 and meet the provisions of the Constitution of Kenya 2010. The education sector had to be aligned to the Constitution, and this resulted in the formulation of the Policy Framework for Reforming Education and Training in Kenya (Sessional Paper No. 14 of 2012). A key feature of this policy is the radical change in the design and delivery of TVET training. This policy document requires that training in TVET be competency-based, curriculum development be industry-led, certification be based on demonstration of competence, and the mode of delivery allow for multiple entry and exit in TVET programmes.

These reforms demand that Industry takes a leading role in curriculum development to ensure the curriculum addresses its competence needs. It is against this background that this curriculum has been developed. For trainees to build their skills on foundational hands-on activities of the occupation, units of learning are grouped in modules. This has eliminated duplication of content and streamlined exemptions based on skills acquired as a trainee progresses in the up-skilling process, while at the same time allowing trainees to be employable in the shortest time possible through the acquisition of part qualifications.

It is my conviction that this curriculum will play a great role in developing competent human resources for the Hospitality Sector’s growth and development.

**PRINCIPAL SECRETARY**

**STATE DEPARTMENT FOR TVET**

**MINISTRYOFEDUCATION**

**PREFACE**

Kenya Vision 2030 aims to transform Kenya into a newly industrializing middle-income country, providing a high-quality life to all its citizens by the year 2030. Kenya intends to create a globally competitive and adaptive human resource base to meet the requirements of a rapidly industrializing economy through lifelong education and training. TVET has a responsibility to facilitate the process of inculcating knowledge, skills, and worker behaviour necessary for catapulting the nation to a globally competitive country, hence the paradigm shift to embrace Competency-Based Education and Training (CBET).

CAP 210A and Sessional Paper No. 1 of 2019 on Reforming Education and Training in Kenya for Sustainable Development emphasized the need to reform curriculum development, assessment, and certification. This called for a shift to CBET to address the mismatch between skills acquired through training and skills needed by industry, as well as increase the global competitiveness of the Kenyan labour force.

This curriculum has been developed in adherence to the Kenya National Qualifications Framework and CBETA standards and guidelines. The curriculum is designed and organized into Units of Learning with Learning Outcomes, suggested delivery methods, learning resources, and methods of assessing the trainee’s achievement. In addition, the units of learning have been grouped in modules to concretize the skills acquisition process and streamline upskilling.

I am grateful to all expert trainers and everyone who played a role in translating the Occupational Standards into this competency-based modular curriculum

**ACKNOWLEDGMENT**

This curriculum has been designed for competency-based training and has independent units of learning that allow the trainee flexibility in entry and exit. In developing the curriculum, significant involvement and support were received from expert trainers, institutions and organizations.

I recognize with appreciation the role of the Hospitality National Sector Skills Committee (NSSC) in ensuring that competencies required by the industry are addressed in the curriculum. I also thank all stakeholders in the hospitality sector for their valuable input and everyone who participated in developing this curriculum.

I am convinced that this curriculum will go a long way in ensuring that individuals aspiring to work in the Hospitality Sector acquire competencies to perform their work more efficiently and effectively.

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# ABBREVIATIONS AND ACRONYMS

**BETA**  Bottom–up Economic Transformation Agenda

**CBS**  Competency-Based Skilling

**CRNM**  Course Work Requirements Not Met

**KCE**  Kenya Certificate of Education

**KCPE** Kenya Certificate of Primary Education

**KCSE** Kenya Certificate of Secondary Education

**KNQF**  Kenya National Qualification Framework

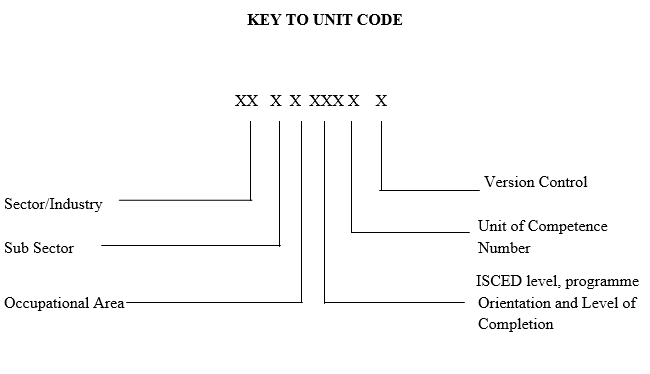
**MTP**  Medium Term Plan

**RPL** Recognition of Prior Learning

**TVET**  Technical and Vocational Education and Training

**TVETA**  Technical and Vocational Education and Training Authority

# KEY TO ISCED UNIT CODE



# COURSE OVERVIEW

Baking Skills Level 3 consists of competencies that an individual must have to perform baking duties in the baking sector. It involves preparing cakes, preparing breads, and performing cake icing.

**Summary of Units of Learning**

|  |  |  |  |
| --- | --- | --- | --- |
| **MODULE I** | | | |
| **Unit of Learning Code** | **Unit of Learning Title** | **Duration in Hours** | **Credit Factor** |
| 0721 251 01 A | Cake Making | 100 | 10 |
| 0721 251 02 A | Bread Making | 100 | 10 |
| 0721 251 03 A | Cake icing | 100 | 10 |
| **Total** | | 300 | 30 |
| Industrial Training | | 240 | 24 |
| **GRAND TOTAL** |  | **540** | **54** |

**Entry Requirements**

An individual entering this course should have any of the following minimum requirements:

1. Kenya Certificate of Primary Education

Or

1. Junior Secondary Education

Or

1. Completion of KNQF level 2.

Or

1. Equivalent qualifications as determined by TVETA

**Trainer Qualification**

A trainer for any of the units of competency in this course must:

1. Possession of at least a craft certificate or its equivalent in Baking Technology Level 5.
2. Licensed by TVETA

**Industry Training**

An individual enrolled in this course will be required to undergo Industry training for a minimum period of 240 hours in the Hospitality Sector (Baking Section/department). The industrial training may be taken after completion of all units for those pursuing the full qualification or be distributed equally in each unit for those pursuing part qualifications. In the case of dual training model, industrial training shall be guided by the dual training policy.

**Assessment**

The course shall be assessed formatively and summatively:

1. During formative assessment, all performance criteria shall be assessed based on performance criteria weighting.
2. Number of formative assessments shall minimally be equal to the number of elements in a unit of competency
3. Assessment of basic and common competencies shall be integrated into the core units
4. Theoretical assessment shall be integrated in practical assessment and conducted orally in both formative and summative assessments.
5. Theoretical and practical weight shall be 10:90, respectively, for each unit of learning.
6. Formative and summative assessments shall be weighted at 60% and 40% respectively in the overall unit of learning score
7. Assessment performance rating for each unit of competency shall be as follows:

|  |  |
| --- | --- |
| **MARKS** | **COMPETENCE RATING** |
| 80 -100 | Attained Mastery |
| 65 - 79 | Proficient |
| 50 - 64 | Competent |
| 49 and below | Not Yet Competent |
| Y | Assessment Malpractice/irregularities |

1. Assessment for Recognition of Prior Learning (RPL) may lead to award of part and/or full qualification.

**Certification**

A candidate will be issued with a Certificate of Competency upon demonstration of competence in a core Unit of Competency. To be issued with the **Kenya National TVET Certificate** in **Baking Skills Level 3**, the candidate must demonstrate competence in all the Units of Competency as given in the qualification pack. A Statement of Attainment certificate may be issued upon demonstration of competence in a certifiable element within a unit.

The certificates will be awarded by the Qualification Awarding Institution

# CAKE MAKING

**UNIT CODE: 0721 251 01A**

**UNIT DURATION: 100** Hours

**Relationship to Occupational Standards**

This unit addresses the Unit of Competency: **Prepare cakes**

**Unit Description**

This unit covers the competencies required to bake cakes. It involves preparing rubbed in  
 cakes, creamed cakes, whisked cakes, and all-in-one cakes.

This standard applies in the Hospitality Sector.

**Summary of Learning Outcomes**

|  |  |  |
| --- | --- | --- |
| **S/No** | **Learning Outcomes** | **Duration (Hours)** |
| 1. | Prepare rubbed in cakes | **20** |
| 2. | Prepare creamed cakes | **30** |
| 3. | Prepare whisked cakes | **30** |
| 4. | Prepare all-in-one cakes | **20** |
| **Total** | | **100** |

**Learning Outcomes, Content, and Suggested Assessment Methods**

| **Learning Outcome** | **Content** | **Suggested Assessment Methods** |
| --- | --- | --- |
| 1. Prepare rubbed in cakes | 1.1 Definition of terms  ● Cake  ● Cake batter  1.2 PPEs and their uses  ● Kitchen boots  ● Kitchen cloth  ● Apron  ● Chef ‘s jacket  ● Chef ‘s hat  ● Chef ‘s trousers/Skirts  ● Neck tie  ● Oven gloves  1.3 Hygiene practices  1.3.1 Personal hygiene  1.3.2 Environmental hygiene  ● Cleaning procedures for work surfaces and equipment  ● Cleaning materials for work surfaces and equipment  ● Waste disposal  - Types of waste  - Methods of waste disposal  1.3.3 Food hygiene  ● HACCP  - Definition  - Identification of critical control points  1.4 Ingredients  1.4.1 Identification of ingredients for rubbed in cakes  ● Flour  ● Margarine  ● Sugar  ● Baking powder  ● Eggs  ● Essence/ flavorings  ● Milk  1.4.2 Role of ingredients in cake making  1.4.3 Classification of cake making tools and equipment  ● Large  ● Mechanical  ● Small  1.5 Equipment used in cake making  ● Oven  ● Mixing bowls  ● Cake mixing machine  ● Pastry brush  ● Weighing scale  ● Baking tins and trays  ● Measuring cups  ● Measuring jugs  ● Measuring jugs  1.6 Assembling and weighing of ingredients  1.7 Types of rubbed in cakes  ● Rock cakes  ● Cup cakes  ● Tea Scones  ● Victoria scones  ● Raspberry buns  ● Coconut buns  ● Muffins  1.8 Rubbing in procedure  1.9 Baking of rubbed in cakes  1.10 Ways of testing for readiness of a baked cake  1.11 Faults in rubbed in cakes  1.12 Presenting rubbing in cakes  ● Portioning  ● Choice of equipment  ● Storage of rubbed in cakes  1.13 Packaging and storage  ● Packaging materials  ● Labeling  ● Storage guide | * Practical * Project * Portfolio of evidence * Third party reports * Written assessment * Oral questioning |
| 2. Prepare creamed cakes | 2.1 Hygiene practices  2.1.1 Personal hygiene  2.1.2 Environmental hygiene  ● Cleaning procedures for work surfaces and equipment  ● Cleaning materials for work surfaces and equipment  ● Waste disposal  - Types of waste  - Methods of waste disposal  2.1.3 Food hygiene  ● HACCP  - Definition  - Identification of critical control points  2.2 Identification of ingredients for creamed cakes  ● Flour  ● Margarine  ● Sugar  ● Baking powder  ● Liquid  ● Eggs  ● Others  - Essence/ flavorings  - Cocoa powder  - Cooking chocolates  - Nuts  - Fruits  - Peel  - Zest  2.2.1 Classification of cake making equipment  ● Large  ● Mechanical  ● Small  2.2.2 Equipment used in cake making  ● Oven  ● Mixing bowls  ● Cake mixing machine  ● Pastry brush  ● Weighing scale  ● Baking tins and trays  ● Measuring cups  ● Measuring jugs  ● Measuring jugs  2.3 Assembling and weighing of ingredients  2.4 Types of creamed cakes  ● Plain cake  ● Medium cake  ● Rich cakes  2.5 Creaming procedure  2.6 Baking of creamed cakes  2.7 Faults in creamed cakes  2.8 Packaging and storage  ● Packaging materials  ● Labeling  ● Storage guide | ● Practical  ● Project  ● Portfolio of evidence  ● Third party reports  ● Written assessment  ● Oral questioning |
| 3. Prepare whisked cakes | 3.1 Hygiene practices  3.1.1 Personal hygiene  3.1.2 Environmental hygiene  ● Cleaning procedures for work surfaces and equipment  ● Cleaning materials for work surfaces and equipment  ● Waste disposal  - Types of waste  - Methods of waste disposal  3.1.3 Food hygiene  ●HACCP  - Definition  -Identification of critical control points  3.2 Identification of ingredients for whisked cakes  ● Flour  ● Sugar  ● Eggs  ●Margarine  ● Essence/ flavorings  3.3 Assembling and weighing of ingredients  3.4 Types of whisked cakes  ● Plain sponge cake  ● Chocolate sponge cake  ● Genoese sponge  ● Swiss roll  3.5 Whisking procedure  3.6 Baking of whisked cakes  3.7 Faults in whisked cakes  3.8 Presenting whisked cakes  ●Portioning  ●Choice of equipment  ● Storage of whisked cakes  3.9 Packaging and storage  ●Packaging materials  ● Labeling  ● Storage guide | ● Practical  ● Project  ● Portfolio of evidence  ● Third party reports  ● Written assessment  ● Oral questioning |
| 4. Prepare all-in-one cakes | 4.1 Hygiene practices  4.1.1 Personal hygiene  4.1.2 Environmental hygiene  ● Cleaning procedures for work surfaces and equipment  ● Cleaning materials for work surfaces and equipment  ● Waste disposal  - Types of waste  - Methods of waste disposal  4.1.3 Food hygiene  ● HACCP  - Definition  - Identification of critical control points  4.2Identification of ingredients for all-in-one cakes  ● Flour  ● Margarine  ● Sugar  ● Eggs  ● Essence/ flavorings  4.3 Assembling and weighing of ingredients  4.4 Types of all-in-one cakes  ● Vanilla cake  ● Chocolate cake  ● Carrot cake  4.5 All-in-one method for preparing cakes  4.6 Faults all-in-one- cakes  4.7 Packaging and storage  ● Packaging materials  ● Labeling  ● Storage guide | ● Practical  ● Interview  ● Third Party Reports  ● Written Tests  ● Project |

**Suggested Methods of Instruction**

● Practical

● Projects

● Demonstration

● Group discussion

● Direct instruction

**Recommended Resources for 25 Trainees**

| **S/No.** | **Category/Item** | **Description/Specifications** | **Quantity** | **Recommended Ratio (Item: Trainee)** |
| --- | --- | --- | --- | --- |
| **A** | **Learning Materials** | | | |
|  | Textbooks | 1) Practical cookery for level 4 Advanced technical diploma in professional cookery.  2) Theory of catering 7TH Edition by Kinton Ceserani and Fosket | 1 | 1:25 |
|  | Projector | Functional projector for displaying content during presentations | 1 | 1:25 |
|  | Lap top | Functional laptop with online instructional content | 1 | 1:25 |
|  | Flip charts | Plain white | 1 | 1:25 |
|  | White board markers | Assorted | 1 | 1:25 |
|  | White board | Quality whiteboard of approximately 6 ft by 3 ft for writing during theory instruction | 1 | 1:25 |
| **B** | **LEARNING FACILITIES & INFRASTRUCTURE** | | | |
|  | Lecture/Theory Room | Spacious room with minimum capacity for 25 trainees | 1 | 1:25 |
|  | Workshop | A Fully Equipped Operational Kitchen including Industrial -Current Tools and Equipment | 1 | 1:25 |
| **C** | **LARGE KITCHEN EQUIPMENT** | | | |
|  | Working table | Stainless steel size 2 by 6 feet | 7 | 1:4 |
|  | Sink | Double sink stainless steel | 4 | 1:6 |
|  | Burner | Gas range | 7 | 1:4 |
|  | Refrigerators | 200 to 400 litres capacity with in-built refreeze | 1 | 1:25 |
|  | Displays table | Stainless steel | 1 | 1:25 |
|  | Ovens | Electric/ charcoal/ gas | 1 | 1:25 |
|  | Blender | With grinding attachments | 1 | 1:25 |
|  | Freezer | Deep freezer double door | 1 | 1:25 |
|  | Weighing scale | Digital and manual assorted sizes | 5 | 1:5 |
| **D** | **SMALL KITCHEN EQUIPMENT** | | | |
|  | Sauce pans | Assorted sizes with lids | 13 | 1:2 |
|  | Peelers | Standard peeler | 5 | 1:5 |
|  | Squeezers | lemon squeezers | 5 | 1:5 |
|  | Pastry brushes | Standard pastry brush | 5 | 1:5 |
|  | Graters | Multi–use | 5 | 1:5 |
|  | Cooking spoons | Assorted sizes | 14 | 1:2 |
|  | Whisks | Balloon | 14 | 1:2 |
|  | Bowls | Utility stainless steel bowls, assorted sizes | 100 | 4:1 |
|  | Plates | Stainless steel utility | 100 | 4:1 |
|  | Tea spoons | Stainless steel | 25 | 1:1 |
|  | Table spoons | Stainless steel | 25 | 1:1 |
|  | Measuring jugs | Assorted sizes | 14 | 1:1 |
|  | Measuring spoons | Assorted sizes | 5 | 1:5 |
|  | Glass bowls | Assorted sizes | 25 | 1:1 |
|  | Chopping boards | Green and white | 10 | 1:3 |
|  | Chef’s knives | Stainless steel assorted types | 25 | 1:1 |
|  | Spatulas | Rubber assorted sizes | 5 | 1:5 |
|  | Baking trays | Non-stick assorted sizes | 5 | 1:5 |
|  | Baking tins | Assorted sizes (250g, 500g,) | 25 | 1:1 |
|  | Tongs | Assorted sizes | 5 | 1:5 |
|  | Rolling pins | Assorted sizes | 5 | 1:5 |
|  | Serrated knife | Stainless steel | 5 | 1:5 |
|  | Sieves | Metallic assorted sizes | 5 | 1:5 |
| **E. NON-FOOD CONSUMABLES** | | | | |
|  | Cling film | 50cm X480M | 1 | 1:25 |
|  | Greaseproof / baking paper | 20m X30cm | 1 | 1:25 |
|  | Disposable gloves | 100pcs per packet | 1 | 1:25 |
|  | Dustbin liner | 50pcs per packet | 1 | 1:25 |
|  | Aluminium foil paper | Heavy-duty 500m | 1 | 1:25 |
| **F. CLEANING MATERIALS** | | | | |
|  | Detergent | Multi – purpose set free | 3liters | 1:8 |
|  | Bar soap | Scent free 1kg bar | 1 | 1:25 |
|  | Scoring pads | Assorted sizes | 10 | 1:2.5 |
|  | Steel wool | Assorted sizes | 10 | 1:2.5 |
|  | Window cleaners | 1 litre bottles | 5 | 1:5 |
|  | Yellow dusters | Non fluffy | 25 | 1:1 |
| **E** | **CLEANING EQUIPMENT** | | | |
|  | Cobweb brushes | With handles | 2 | 1:12.5 |
|  | Soft brushes | With handle | 2 | 1:12.5 |
|  | Dustpans and brushes | Paired | 2 | 1:12.5 |
|  | Mops | Both dry and wet | 5 | 1:5 |
|  | Mop buckets | Assorted materials/sizes | 5 | 1:5 |
|  | Hard brushes | With and without handles | 5 | 1:5 |
|  | Squeezers | With handles | 2 | 1:13 |
|  | Dustbins | Large with lids | 4 | 1:6 |
| **F** | **SAFETY EQUIPMENT** | | | |
|  | Fire extinguishers | Assorted types (CO2, foam, water) | 3 | 1:8 |
|  | Fire blankets | Standard size | 2 | 1:12.5 |
|  | First aid kit | Complete set | 1 | 1:25 |

**Variety of Ingredients**

**PPEs**

# BREAD MAKING

**UNIT CODE: 0721 251 02A**

**UNIT DURATION: 100 HOURS**

**Relationship to Occupational Standards**

This unit addresses the unit of competency: Prepare bread.

**UNIT DESCRIPTION:**

This unit covers the competencies required to prepare bread. It involves preparing White bread, Whole meal bread, flat bread and sweet and enriched bread.

This standard applies in the hospitality industry.

**Summary of Learning Outcomes**

|  |  |  |
| --- | --- | --- |
| **S/No** | **Learning Outcomes** | **Duration (Hours)** |
| 1. | Prepare white breads | **20** |
| 2. | Prepare whole meal bread | **30** |
| 3. | Prepare flat bread | **30** |
| 4. | Prepare sweet and enriched | **20** |
| **Total** | | **100** |

**Learning Outcomes, Content and Suggested Assessment Methods**

| **Learning Outcome** | **Content** | **Suggested Assessment Methods** |
| --- | --- | --- |
| 1. Prepare white breads | * 1. Definition of terms * White bread * Leavening agent * Ingredients   + 1. PPCs and their uses * Kitchen boots * Kitchen cloth * Apron * Chef ‘s jacket * Chef ‘s hat * Chef ‘s trousers/Skirts * Neck tie * Oven gloves   + 1. Identification of ingredients for White bread making * Flour * Yeast * Sugar * Salt * Shortening * Oil * Liquid * Others   + 1. Identification of bread making equipment * Large * Mechanical/labour saving * Small   1. Collecting and assembling ingredients for white bread making   2. Collecting and assembling bread making equipment and materials   3. Hygiene practices      1. Personal hygiene      2. Environmental hygiene * Cleaning procedures for work surfaces and equipment * Cleaning materials for work surfaces and equipment * Waste disposal * Types of waste * Methods of waste disposal   + 1. Food hygiene * Definition * Identification of critical control points   1. Types of white bread * Classic White Bread * French Bread (Baguette) * Italian Bread * Milk Bread * Sandwich Bread (Pullman Loaf) * Ciabatta   1. Bread making process * Weighing * Mixing * First proofing * Dividing and shaping * Second proofing * Baking * Cooling * Slicing   1. Qualities of good bread * Internal * External   1. Faults in bread making   2. Packaging and storage * Packaging materials * Labeling * Storage guide | * Practical * Project * Portfolio of evidence * Third party reports * Written assessment * Oral questioning |
| 1. Prepare whole meal bread | * 1. Definition of terms * whole meal bread   1. Identification of ingredients for whole meal bread making * Flour * Yeast * Sugar * Salt * Shortening * Eggs   1. Role of ingredients for whole meal bread making   2. Identification of equipment for making rolls * Large * Mechanical/labour saving * Small   1. Collecting and assembling ingredients for making rolls   2. Collecting and assembling equipment and materials for making whole meal bread   3. Hygiene practices      1. Personal hygiene      2. Environmental hygiene * Cleaning procedures for work surfaces and equipment * Cleaning materials for work surfaces and equipment * Waste disposal * Types of waste * Methods of waste disposal   + 1. Food hygiene * Definition * Identification of critical control points * Waste disposal * Types of waste * Methods of waste disposal   1. Types of whole meal bread * Multigrain Whole Meal Bread * 100% Whole Wheat Bread * Whole meal Seeded Bread * Whole Rye Bread * Brown Bread (Commercial Whole meal)   1. Whole meal bread making process * Weighing * Mixing * First proofing * Dividing and shaping * Second proofing * Baking * Cooling   1. Qualities of well baked whole meal bread * Internal * External   1. Faults in whole meal bread making   2. Packaging and storage * Packaging materials * Labeling * Storage guide | * Practical * Project * Portfolio of evidence * Third party reports * Written assessment * Oral questioning |
| 1. Prepare flat bread | * 1. Definition of terms * Flat bread   + 1. Identification of ingredients for buns making * Flour * Yeast * Sugar * Salt * Margarine * Eggs   + 1. Role of ingredients for flat bread making     2. Identification of equipment for making flat bread * Large * Mechanical/labour saving * Small   1. Collecting and assembling ingredients for flat bread making   2. Collecting and assembling equipment and materials for making flat bread   3. Hygiene practices      1. Personal hygiene      2. Environmental hygiene * Cleaning procedures for work surfaces and equipment * Cleaning materials for work surfaces and equipment * Waste disposal * Types of waste * Methods of waste disposal   + 1. Food hygiene * Definition * Identification of critical control points   1. Types of flat bread * Chapati (Roti) – India, East Africa * Naan – South Asia * Tortilla – Mexico * Pita – Middle East * Lavash – Armenia, Iran, Turkey   1. Flat bread making process * Weighing * Mixing * First proofing * Dividing and shaping * Second proofing * Baking * Cooling   1. Faults in flat bread making   2. Packaging and storage * Packaging materials * Labeling * Storage guide | * Practical * Project * Portfolio of evidence * Third party reports * Written assessment * Oral questioning |
| 1. Prepare sweet and enriched | * 1. Definition of terms * Sweet and enriched breads   + 1. Identification of ingredients for sweet and enriched breads making * Flour * Yeast * Sugar * Salt * Shortening * Oil * Liquid * Others   1. Collecting and assembling ingredients for sweet and enriched making   2. Collecting and assembling sweet and enriched making equipment and materials   3. Hygiene practices      1. Personal hygiene      2. Environmental hygiene * Cleaning procedures for work surfaces and equipment * Cleaning materials for work surfaces and equipment * Waste disposal * Types of waste * Methods of waste disposal   + 1. Food hygiene * Definition * Identification of critical control points   1. Types of sweet and enriched * Brioche * Cinnamon Rolls * Milk Bread * Hot Cross Buns   1. Sweet and enriched making process * Weighing * Mixing * First proofing * Dividing and shaping * Second proofing * Baking * Cooling * Slicing   1. Qualities of good sweet and enriched * Internal * External   1. Faults in sweet and enriched making   2. Packaging and storage * Packaging materials * Labeling   1. Storage guide | * Practical * Project * Portfolio of evidence * Third party reports * Written assessment * Oral questioning |

**Suggested Methods of Delivery**

* Practical
* Projects
* Demonstration
* Group discussion
* Direct instruction

**RECOMMENDED RESOURCES FOR 25 TRAINEES**

| **S/No.** | **Category/Item** | **Description/Specifications** | **Quantity** | **Recommended Ratio (Item: Trainee)** |
| --- | --- | --- | --- | --- |
| **A** | **Learning Materials** | | | |
|  | Textbooks | 1) Practical cookery for the level 4 Advanced technical diploma in Professional Cookery.  2) Theory of Catering, 7TH Edition by Kinton Ceserani and Fosket | 1 | 1:25 |
|  | Projector | Functional projector for displaying content during presentations | 1 | 1:25 |
|  | Lap top | Functional laptop with online instructional content | 1 | 1:25 |
|  | Flip charts | Plain white | 1 | 1:25 |
|  | White board markers | Assorted | 1 | 1:25 |
|  | White board | Quality whiteboard of approximately 6 ft by 3 ft for writing during theory instruction | 1 | 1:25 |
| **B** | **LEARNING FACILITIES & INFRASTRUCTURE** | | | |
|  | Lecture/Theory Room | Spacious room with minimum capacity for 25 trainees | 1 | 1:25 |
|  | Workshop | A Fully Equipped Operational Kitchen including Industrial -Current Tools and Equipment | 1 | 1:25 |
| **C** | **LARGE KITCHEN EQUIPMENTS** | | | |
|  | Working table | Stainless steel size 2 by 6 feet | 7 | 1:4 |
|  | Sink | Double sink stainless steel | 4 | 1:6 |
|  | Burner | Gas range | 7 | 1:4 |
|  | Refrigerators | 200 to 400 litres capacity with in - built refreeze | 1 | 1:25 |
|  | Displays table | Stainless steel | 1 | 1:25 |
|  | Ovens | Electric/ charcoal/ gas | 1 | 1:25 |
|  | Blender | With grinding attachments | 1 | 1:25 |
|  | Freezer | Deep freezer double door | 1 | 1:25 |
|  | Weighing scale | Digital and manual assorted sizes | 5 | 1:5 |
| **D** | **SMALL KITCHEN EQUIPMENTS** | | | |
|  | Sauce pans | Assorted sizes with lids | 13 | 1:2 |
|  | Peelers |  | 5 | 1:5 |
|  | Squeezers | lemon squeezers | 5 | 1:5 |
|  | Pastry brushes |  | 5 | 1:5 |
|  | Graters | Multi – use | 5 | 1:5 |
|  | Cooking spoons | Assorted sizes | 13 | 1:2 |
|  | Whisks | Balloon | 13 | 1:2 |
|  | Bowls | Utility stainless steel bowls assorted sizes | 100 | 4:1 |
|  | Plates | Stainless steel utility | 100 | 4:1 |
|  | Tea spoons | Stainless steel | 25 | 1:1 |
|  | Table spoons | Stainless steel | 25 | 1:1 |
|  | Measuring jugs | Assorted sizes | 13 | 1:1 |
|  | Measuring spoons |  | 5 | 1:5 |
|  | Glass bowls | Assorted sizes | 25 | 1:1 |
|  | Chopping boards | Assorted according to colour codes | 10 | 1:3 |
|  | Chef’s knives | Stainless steel assorted types | 25 | 1:1 |
|  | Spatulas | Rubber assorted sizes | 5 | 1:5 |
|  | Baking trays | Non- stick assorted sizes | 5 | 1:5 |
|  | Loaf tins | Assorted sizes (200g, 400g, 800g) | 25 | 1:1 |
|  | Tongs |  | 5 | 1:5 |
|  | Rolling pins |  | 5 | 1:5 |
|  | Serrated knife | Stainless steel | 5 | 1:5 |
|  | Sieves | Metallic assorted sizes | 5 | 1:5 |
| **E. NON-FOOD CONSUMABLES** | | | | |
|  | Cling film | 50cm X480M | 1 | 1:25 |
|  | Grease proof / baking paper | 20m X30cm | 1 | 1:25 |
|  | Disposable gloves | 100pcs per packet | 1 | 1:25 |
|  | Dustbin liner | 50pcs per packet | 1 | 1:25 |
|  | Aluminium foil paper | Heavy duty 500m | 1 | 1:25 |
| **F. CLEANING MATERIALS** | | | | |
|  | Detergent | Multi – purpose set free | 3liters | 1:8 |
|  | Bar soap | Scent free 1kg bar | 1 | 1:25 |
|  | Scoring pads | Assorted sizes | 10 | 1:2.5 |
|  | Steel wool | Assorted sizes | 10 | 1:2.5 |
|  | Window cleaners | 1 litre bottles | 5 | 1:5 |
|  | Yellow dusters | Non fluffy | 25 | 1:1 |
| **E** | **CLEANING EQUIPMENT** | | | |
|  | Cob web brushes | With handles | 2 | 1:12.5 |
|  | Soft brushes | With handle | 2 | 1:12.5 |
|  | Dustpans and brush | Paired | 2 | 1:12.5 |
|  | Mops | Both dry and wet | 5 | 1:5 |
|  | Mop buckets | Assorted materials / sizes | 5 | 1:5 |
|  | Hard brushes | With and without handles | 5 | 1:5 |
|  | Squeezers | With handles | 2 | 1:13 |
|  | Dustbins | Large with lids | 4 | 1:6 |
| **F** | **SAFETY EQUIPMENTS** | | | |
|  | Fire extinguishers | Assorted types (CO2, foam, water) | 3 | 1:8 |
|  | Fire blankets | Standard size | 2 | 1:12.5 |
|  | First aid kit | Complete set | 1 | 1:25 |

**Variety of Ingredients**

**PPEs**

# CAKE ICING

**UNIT CODE: 0721 251 03A**

**UNIT DURATION: 100 hours**

**Relationship to Occupational Standards**

This unit addresses the unit of competency: **perform cake icing**

**Unit Description**

This unit covers the competencies required to perform cake icing and decoration. It involves preparing butter cream icing, whipping cream icing and packaging iced cakes.

This standard applies in the hospitality industry.

**Summary of Learning Outcomes**

|  |  |  |
| --- | --- | --- |
| **S/No** | **Learning Outcomes** | **Duration (Hours)** |
| 1. | Prepare butter cream icing | **30** |
| 2. | Prepare whipping cream icing | **40** |
| 3. | Package iced and decorated cakes | **30** |
| **Total** | | **100** |

**Learning Outcomes, Content and Suggested Assessment Methods**

| **Learning Outcome** | **Content** | **Suggested Assessment Methods** |
| --- | --- | --- |
| 1. Prepare butter cream icing | 1.1 Definition of terms  ● Cake icing  ● Cake decoration  ● Butter cream  1.2 PPEs and their uses  ● Kitchen boots  ● Kitchen cloth  ● Apron  ● Chef ‘s jacket  ● Chef ‘s hat  ● Chef ‘s trousers/Skirts  ● Neck tie  ● Oven gloves  1.3 Hygiene practices  1.3.1 Personal hygiene  1.3.2 Environmental hygiene  ● Cleaning procedures for work surfaces and equipment  ● Cleaning materials for work surfaces and equipment  ● Waste disposal  - Types of waste  - Methods of waste disposal  1.3.3 Food hygiene  ● HACCP  - Definition  - Identification of critical control points  1.4 Cake icing and decoration equipment  ● Measuring cups  ● Weighing scale  ● Palette knife  ● Adjustable cake cutter  ● Straight edge  ● Side scrapper  ● Cake board  ● Turn table  ● Piping bag  ● Mixing bowl  ● Nozzles  ● Brushes  ● Flower nails  ● Small biscuit cutters  ● Tweezers  1.5 Ways of decorating cakes  ● Fondant decorations  ● Edible flowers  ● Modeling chocolate  ● Edible prints  ● Gum paste  ● Chocolate ganache drips  ● Frosting  ● Sprinkles  ● Toppers  1.6 Lettering/ writing on cakes  1.7 Identification of ingredients for butter cream icing  ● Margarine  ● Icing Sugar  ● Flavorings  ● Food colour  ● Cocoa powder  ● Fruits  ● Chocolate bar (dark and white)  ● Sprinkles  ● Cake accessories  - Topper  - Cake flowers  - Florist wires and tape  - Ribbons  - Silver balls  1.8 Preparing cake boards  1.9 Preparation of butter cream icing  ● Weighing ingredients  ● Creaming  ● Adjusting the consistency  1.10 Application of butter cream icing  ● Leveling  ● Crumb coating  ● Frosting  ● Decorating  1.11 Packaging of decorated cakes | ● Practical  ● Interview  ● Third Party Reports  ● Written Tests  ● Project |
| 1. Prepare whipping cream icing | * 1. Definition of terms   ● Whipping cream   * 1. Types of whipping creams   2. PPEs and their uses   ● Kitchen boots  ● Kitchen cloth  ● Apron  ● Chef ‘s jacket  ● Chef ‘s hat  ● Chef ‘s trousers/Skirts  ● Neck tie  ● Oven gloves   * 1. Hygiene practices      1. Personal hygiene      2. Environmental hygiene   ● Cleaning procedures for work surfaces and equipment  ● Cleaning materials for work surfaces and equipment  ● Waste disposal  - Types of waste  - Methods of waste disposal   * + 1. Food hygiene   ● HACCP  - Definition  - Identification of critical control points   * 1. Whipping cream icing equipment   ● Measuring cups  ● Weighing scale  ● Palette knife  ● Adjustable cake cutter  ● Straight edge  ● Side scrapper  ● Cake board  ● Turn table  ● Piping bag  ● Mixing bowl  ● Nozzles  ● Brushes  ● Flower nails  ● Small shape cutters  ● Tweezers  ● Florist wires and tape   * 1. Identification of ingredients for whipping cream icing   ● Margarine  ● Icing Sugar  ● Flavorings  ● Food colour  ● Cocoa powder  ● Fruits  ● Chocolate bar (dark and white)  ● Sprinkles   * 1. Preparing cake boards   2. Preparation of whipping cream icing   ● Weighing ingredients  ● Whipping  ● Adjusting the consistency   * 1. Application of whipping cream icing   ● Leveling  ● Crumb coating  ● Frosting  ● Decorating | ● Practical  ● Interview  ● Third Party Reports  ● Written Tests  ● Project |
| 1. Package iced cakes | * 1. Packaging materials for iced cakes   ● Cake boxes  ● Plastic containers  ● Wrapping materials   * 1. Packaging process of iced and   decorated cakes   * 1. Importance of effective packaging and presentation for iced and decorated cakes   ● Protection and freshness  ● Aesthetics  ● Brand identity and recognition  ● Sustainability of sales  ● Enhancement of customer experience | ● Practical  ● Project  ● Portfolio of evidence  ● Third party reports  ● Written assessment  ● Oral questioning |

**Suggested Methods of Instruction**

● Practical

● Projects

● Demonstration

● Group discussion

● Direct instruction

**Recommended Resources for 25 Trainees**

| **S/No.** |  | **Category/Item** | **Description/Specifications** | **Quantity** | **Recommended Ratio (Item: Trainee)** |
| --- | --- | --- | --- | --- | --- |
| **A** |  | **Learning Materials** | | | |
|  |  | Textbooks | 1) Practical cookery for level 4 Advanced technical diploma in professional cookery.  2) Theory of catering 7TH Edition by Kinton Ceserani and Fosket | 1 | 1:25 |
|  |  | Projector | Functional projector for displaying content during presentations | 1 | 1:25 |
|  |  | Lap top | Functional laptop with online instructional content | 1 | 1:25 |
|  |  | Flip charts | Plain white | 1 | 1:25 |
|  |  | White board markers | Assorted | 1 | 1:25 |
|  |  | White board | Quality whiteboard of approximately 6 ft by 3 ft for writing during theory instruction | 1 | 1:25 |
| **B** |  | **LEARNING FACILITIES & INFRASTRUCTURE** | | | |
|  |  | Lecture/Theory Room | Spacious room with minimum capacity for 25 trainees | 1 | 1:25 |
|  |  | Workshop | A Fully Equipped Operational Kitchen including Industrial -Current Tools and Equipment | 1 | 1:25 |
| **C** |  | **LARGE KITCHEN EQUIPMENTS** | | | |
|  |  | Working table | Stainless steel size 2 by 6 feet | 7 | 1:4 |
|  |  | Sink | Double sink stainless steel | 4 | 1:6 |
|  |  | Burner | Gas range | 7 | 1:4 |
|  |  | Refrigerators | 200 to 400 litres capacity with in - built refreeze | 1 | 1:25 |
|  |  | Displays table | Stainless steel | 1 | 1:25 |
|  |  | Ovens | Electric/ charcoal/ gas | 1 | 1:25 |
|  |  | Blender | With grinding attachments | 1 | 1:25 |
|  |  | Freezer | Deep freezer double door | 1 | 1:25 |
|  |  | Weighing scale | Digital and manual assorted sizes | 5 | 1:5 |
| **D** |  | **SMALL KITCHEN EQUIPMENTS** | | | |
|  |  | Sauce pans | Assorted sizes with lids | 5 | 1:5 |
|  |  | Peelers | Stainless steel | 5 | 1:5 |
|  |  | Squeezers | lemon squeezers | 5 | 1:5 |
|  |  | Pastry brushes | Assorted sizes | 5 | 1:5 |
|  |  | Graters | Multi – use | 5 | 1:5 |
|  |  | Cooking spoons | Assorted sizes | 14 | 1:2 |
|  |  | Whisks | Balloon | 14 | 1:2 |
|  |  | Bowls | Utility stainless steel bowls assorted sizes | 100 | 4:1 |
|  |  | Plates | Stainless steel utility | 100 | 4:1 |
|  |  | Tea spoons | Stainless steel | 25 | 1:1 |
|  |  | Table spoons | Stainless steel | 25 | 1:1 |
|  |  | Measuring jugs | Assorted sizes | 14 | 1:1 |
|  |  | Measuring spoons | Assorted sizes | 5 | 1:5 |
|  |  | Glass bowls | Assorted sizes | 14 | 1:2 |
|  |  | Chopping boards | White, green | 10 | 1:3 |
|  |  | Chef’s knives | Stainless steel assorted types | 25 | 1:1 |
|  |  | Spatulas | Rubber assorted sizes | 5 | 1:5 |
|  |  | Tongs | Assorted sizes and types | 5 | 1:5 |
|  |  | Rolling pins | Assorted sizes and types | 5 | 1:5 |
|  |  | Serrated knife | Stainless steel | 5 | 1:5 |
|  |  | Pallete knife | Stainless steel | 25 | 1:1 |
|  |  | Pastry Scrappers | Assorted sizes and types | 10 | 1:3 |
|  |  | Piping bag nozzles | Assorted sizes and types | 14 | 1:3 |
|  |  | Fondant cutter roller | Assorted sizes and types | 5 | 1:5 |
|  |  | Fondant trimmer | Assorted sizes and types | 5 | 1:5 |
|  |  | Adjustable cake cutters | Assorted sizes and types | 5 | 1:5 |
|  |  | Piping bags | Assorted sizes and types | 14 | 1:3 |
|  |  | Sieves | Metallic assorted sizes | 5 | 1:5 |
|  | **E. NON-FOOD CONSUMABLES** | | | | |
|  |  | Cling film | 50cm X480M | 1 | 1:25 |
|  |  | Grease proof / baking paper | 20m X30cm | 1 | 1:25 |
|  |  | Disposable gloves | 100pcs per packet | 1 | 1:25 |
|  |  | Dustbin liner | 50pcs per packet | 1 | 1:25 |
|  |  | Aluminium foil paper | Heavy duty 500m | 1 | 1:25 |
|  | **F. CLEANING MATERIALS** | | | | |
|  |  | Detergent | Multi – purpose set free | 3liters | 1:8 |
|  |  | Bar soap | Scent free 1kg bar | 1 | 1:25 |
|  |  | Scoring pads | Assorted sizes | 10 | 1:2.5 |
|  |  | Steel wool | Assorted sizes | 10 | 1:2.5 |
|  |  | Window cleaners | 1 litre bottles | 5 | 1:5 |
|  |  | Yellow dusters | Non fluffy | 25 | 1:1 |
| **E** |  | **CLEANING EQUIPMENT** | | | |
|  |  | Cob web brushes | With handles | 2 | 1:12.5 |
|  |  | Soft brushes | With handle | 2 | 1:12.5 |
|  |  | Dustpans and brush | Paired | 2 | 1:12.5 |
|  |  | Mops | Both dry and wet | 5 | 1:5 |
|  |  | Mop buckets | Assorted materials / sizes | 5 | 1:5 |
|  |  | Hard brushes | With and without handles | 5 | 1:5 |
|  |  | Squeezers | With handles | 2 | 1:13 |
|  |  | Dustbins | Large with lids | 4 | 1:6 |
| **F** |  | **SAFETY EQUIPMENT** | | | |
|  |  | Fire extinguishers | Assorted types (CO2, foam, water) | 3 | 1:8 |
|  |  | Fire blankets | Standard size | 2 | 1:12.5 |
|  |  | First aid kit | Complete set | 1 | 1:25 |

**Variety of Ingredients**

**PPEs**