



ST. THERESE—MTC COLLEGES  
TIGBAUAN SITE  
TAN PAEL, TIGBAUAN, ILOILO

CULINARY 4:

# BREAD & PASTRY

(FINALS)

Submitted to:

**MR. HERBERT MOLINING**

*Instructor*

Submitted by:

**CLS 2 - 1**

**MAY 2025**

# TABLE OF CONTENTS

## GROUP 1

Introduction	2
Mise En Place	3
Procedure	4
Finished Product	5
Group Photo	6
Reflection	7

## GROUP 2

The Culinary Artistry of Mocha Cake	10
Mise En Place	11
The Process of Making Mocha Cake	12
Finished Product	14
Key Takeaways	15
About the Group 2	16
Documentation	17

## GROUP 3

Introduction	20
Mise En Place	20
Mixing Ingredients	21
Judge Tastings	22
Group Photo	23
Finished Product	24
Procedure and Ingredients	25

## GROUP 4

Introduction	27
Mise En Place	28
Making a Cake	29
Making an Icing	30
Final Product	31
Group Photo	32
Reflection	33



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**Tigbauan, Iloilo**



## *Laboratory in Culinary 4*

Group 1

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## *Introduction*



Baking a cake in the culinary world is not just about measuring flour and whisking eggs it's a dynamic process that combines creativity, precision, and seamless teamwork. Every step, from mixing the batter to decorating the final masterpiece, requires attention to detail and a shared commitment to quality. In a professional kitchen or even a home bakery with friends, cooperation among teammates is key: one might prepare ingredients while another preheats the oven, and someone else ensures the frosting is whipped to perfection. Communication, trust, and a sense of shared purpose turn baking from a simple task into a joyful, collaborative experience. Together, teammates can troubleshoot challenges, celebrate successes, and create cakes that are not only delicious but also the result of everyone's unique contributions. In the end, baking is not just about the cake it's about the memories made and the bonds strengthened along the way.







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## Mise En Place

mise en place allows cooks to focus fully on the cooking process, leading to better results and a cleaner, more organized workspace.



By preparing and arranging all ingredients and tools before cooking begins, chefs can work more smoothly and avoid unnecessary delays or mistakes. This practice helps maintain consistency in recipes, supports time management, and reduces stress in the kitchen.



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## Procedure

The procedure for cake making involves several key steps to ensure a light, fluffy, and delicious result. First, the oven is preheated to the correct temperature, and the baking pan is prepared by greasing and lining it. All ingredients such as flour, sugar, butter, eggs, baking powder, milk, and flavorings are measured and organized. The butter and sugar are creamed together until light and fluffy, followed by the gradual addition of eggs and vanilla extract. In a separate bowl, the dry ingredients are sifted and then combined with the wet mixture, usually alternating with milk to create a smooth batter. This batter is poured into the prepared pan and baked in the oven until a toothpick inserted into the center comes out clean. Once baked, the cake is allowed to cool before being removed from the pan. After it cools completely, it can be frosted or decorated as desired.







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## **FINISH PRODUCT**



**Strawberry cake is a type of dessert made with fresh or flavored strawberries as a key ingredient, giving the cake its distinct fruity taste and often a pink or red color. It typically consists of soft, moist cake layers that may be flavored with strawberry puree or extract, and it is often filled and topped with whipped cream, strawberry frosting, or fresh strawberries.**



**HAPPY  
BIRTHDAY  
MAYREL!**







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## GROUP PHOTO



Berry sweet moments with my baking crew 🍓







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## REFLECTION

Reflecting on the experience of baking a cake, We realize how much more meaningful the process is when shared with others. Each step, from the careful measuring of ingredients to the final decoration, becomes an opportunity to learn, grow, and connect with my teammates. I discovered that clear communication is essential whether it's assigning tasks, giving feedback, or simply encouraging each other. There were moments of challenge, like ensuring the batter was perfectly smooth or timing the frosting just right, but working together made these obstacles easier to overcome.

Most importantly, I learned that baking is not just about following a recipe; it's about collaboration, patience, and trust. Everyone brings unique skills and ideas to the table, and when we combine our efforts, the result is always greater than what any one person could achieve alone. This experience reminded me that in the kitchen, as in life, teamwork and shared passion can turn even the simplest activity into a memorable and rewarding journey.





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CULINARY 4:

# BREAD & PASTRY

## “MOCHA CAKE”

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**MR. HERBERT MOLINING**

*Instructor*

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• • •

Mocha cake is a rich and flavorful dessert that combines the bold taste of coffee with the deep sweetness of chocolate. Made with ingredients like cocoa powder and brewed coffee, this cake offers a moist, tender crumb and a satisfying depth of flavor. It's often layered and frosted with smooth mocha or coffee-flavored buttercream, enhancing its indulgent taste. Perfect for coffee lovers, mocha cake is a delightful treat for any occasion.




# *The culinary artistry of Mocha Cake making*

In our Culinary 4 laboratory, we explored the basics of baking by making a mocha cake. This activity allowed us to practice essential skills such as precise ingredient measurement, proper mixing, and oven temperature control. We began with mise en place, preparing ingredients like brewed coffee, cocoa powder, flour, eggs, and butter. We learned how blending wet and dry ingredients properly affects the cake's texture, and how consistency and timing are key to a successful bake. The session also highlighted the importance of teamwork and creativity in the kitchen.



We discovered that attention to detail and patience play a big role in baking. Each step—from brewing the coffee to checking the cake for doneness—required focus. We also realized how small changes, like coffee strength or cocoa quality, can impact the final product. In the end, we gained a deeper appreciation for baking and enjoyed the satisfaction of creating a moist, flavorful mocha cake from scratch.



A decorative graphic at the bottom of the page featuring a series of wavy, concentric lines in shades of purple and pink, creating a sense of depth and movement. The number '11' is prominently displayed in a white, stylized font in the upper right corner of this graphic area.



# The process of making Mocha Cake <sup>1/2</sup>



The process of making mocha cake begins by preparing the wet ingredients. Brewed coffee is allowed to cool slightly before being combined with melted butter or oil, eggs, and vanilla extract, creating a rich and aromatic base. In another bowl, the dry ingredients—including flour, cocoa powder, baking powder, baking soda, and a pinch of salt—are sifted together to remove lumps and ensure even distribution. The dry ingredients are gradually added to the wet mixture, gently mixed until a smooth and lump-free batter forms. Care is taken not to overmix, as this can affect the cake's light and fluffy texture.



Once the batter is fully incorporated, it is poured into greased or lined cake pans, ensuring an even layer for uniform baking. The oven, preheated to the proper temperature, allows the cake to rise steadily and develop a rich color and soft crumb. The mocha cake is baked until a toothpick inserted into the center comes out clean, signaling it is done. After baking, the cakes are left to cool in their pans briefly before being transferred to a wire rack. This cooling period is essential for setting the cake's structure and preserving its moist, tender interior.



# *The process of making Mocha Cake<sup>2/2</sup>*



Once the mocha cake layers have cooled, buttercream is prepared by creaming butter with powdered sugar and a bit of coffee or cocoa. A layer is spread between the cake layers for added flavor and moisture. The rest is used to frost the top and sides, creating a smooth and clean finish. Optional decorations like piped designs or chocolate shavings enhance the look. This final step adds richness and balances the mocha flavor, completing the cake.



*THE FINISHED PRODUCT:*



# MOCHA *Cake*



## Our Key Takeaways...

In our Culinary 4 laboratory, we had the chance to experience the full process of baking a mocha cake from scratch. From the start, we applied the concept of mise en place by carefully organizing and measuring key ingredients such as all-purpose flour, cocoa powder, eggs, butter, granulated sugar, and brewed coffee. This step allowed us to work methodically and avoid unnecessary delays. As we prepared the batter, we realized how important it is to correctly integrate the dry and wet mixtures to develop a smooth consistency and balanced texture. Precision in measuring and mixing played a vital role in achieving a soft and tender crumb. We also observed how accurate baking time and proper oven settings directly impacted the cake's rise and overall quality. Throughout the process, our collaboration allowed for better time management and a more enjoyable working environment, with each group member actively participating and taking responsibility.

This lab session emphasized not only the foundational techniques in baking but also the importance of effective teamwork and clear communication. From beating the butter to assembling and finishing the cake with mocha buttercream, we relied on each other's support and shared tasks to maintain a steady workflow. Taking initiative and stepping in where needed helped us stay on track and avoid common baking errors. Every stage demanded focus and care—from ensuring even cake layers to decorating the final product neatly. In the end, we felt accomplished seeing our finished cake, knowing the effort was shared. This hands-on experience reminded us that success in baking comes not only from skill, but also from unity, adaptability, and a shared commitment to excellence.



# The Group 2



Teamwork was essential to the success of our baking session in the laboratory. We shared responsibilities effectively—some took charge of gathering and measuring ingredients, while others managed tasks like combining mixtures, preparing the pans, and checking the cake in the oven. This cooperative setup allowed us to work more smoothly and precisely, minimizing errors along the way. Constant communication kept everyone in sync, and helping each other became second nature as we moved through each step. By working together, we not only created a well-prepared mocha cake but also developed mutual trust, exchanged valuable insights, and reinforced the collaborative skills needed in any culinary setting.















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# GROUP 3 JOURNAL IN CULINARY 4

## RED VELVET

# INTRODUCTION

Today, we're mixing teamwork with creativity as we dive into the fun and flavorful world of cake-making! In this group activity, you'll collaborate, share ideas, and bring your unique touch to every step of the process from mixing ingredients to decorating the final masterpiece. Get ready to learn, laugh, and bake together. Let's turn teamwork into a tasty treat!

## Mise en Place



In this picture, our group is seen actively engaged in the mise en place process, where we meticulously measured, prepared, and arranged all the necessary ingredients and kitchen tools for our Red Velvet Cake. This important step helped us stay organized and work efficiently during the laboratory session by ensuring that everything was ready before we started mixing and baking. By dividing tasks and collaborating closely, we were able to maintain a clean workspace and avoid delays, which allowed us to focus fully on perfecting our cake-making techniques. This preparation was key to the success of our group activity and laid the foundation for a smooth and enjoyable baking experience.

## Mixing Ingredients





Mixing the ingredients is one of the most important steps in making our Red Velvet Cake. We carefully combined the dry ingredients like flour, cocoa powder, baking soda, and salt with the wet ingredients, including eggs, oil, buttermilk, red food coloring, vanilla, and vinegar. This process requires attention to detail to ensure everything is well incorporated without overmixing, which helps achieve the cake's moist and tender texture. Working together as a group, we took turns mixing and scraping the sides of the bowl to create a smooth, even batter. This teamwork and focus during mixing set the foundation for a successful bake and a delicious final cake.

## Judge Tastings



In this picture, the judges are thoughtfully tasting our Red Velvet Cake, paying close attention to its flavor, texture, moisture, and overall presentation. Their careful evaluation helps us understand how well we balanced the sweetness and tanginess of the cream cheese frosting with the rich, velvety cake layers. The feedback they provide is invaluable, guiding us on what we did well and highlighting areas where we can improve in future baking projects. This moment captures an important part of our learning process—using constructive critique to enhance our culinary skills and teamwork.

## Group Photo





Our culinary journey today was all about teamwork, creativity, and precision as we came together to prepare and bake a delicious Red Velvet Cake. Each group member played an important role from gathering ingredients and measuring with care, to mixing, baking, and beautifully decorating our final product.

This photo captures not just our finished cake, but also the effort, cooperation, and fun we shared throughout the process. The experience taught us the value of communication, time management, and attention to detail in the kitchen skills that are essential in both baking and in life.

## Finish Product



After careful preparation and teamwork, we proudly present our finished Red Velvet Cake! Moist, fluffy, and rich in flavor, this cake is a result of precise measurements, smooth mixing, and creative decoration. The vibrant red color paired with creamy, tangy cream cheese frosting makes it not only delicious but **visually stunning**.

Each layer reflects our dedication and group effort in the kitchen—from mise en place to the final touch. We've learned valuable baking techniques and strengthened our collaboration skills through this hands-on experience.

## Procedure and Ingredients

### Ingredients:

2 ½ cups all-purpose flour  
1 ½ cups granulated sugar  
1 teaspoon baking soda  
1 teaspoon cocoa powder  
1 teaspoon salt  
2 large eggs  
1 ½ cups vegetable oil  
1 cup buttermilk  
2 tablespoons red food coloring  
1 teaspoon vanilla extract

### For the Cream Cheese Frosting:

8 oz cream cheese (softened)  
½ cup unsalted butter (softened)  
2–3 cups powdered sugar (sifted)  
1 teaspoon vanilla extract





St. Therese MTC Colleges  
Tigbauan Site  
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# LABORATORY IN CULINARY 4

Group 4  
Chocolate Cake

Submitted to:  
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MAY 2025





# INTRODUCTION

Baking a cake for the first time was a memorable experience, especially since it was part of our final laboratory project in class. As someone who had never baked before, I felt a mix of nervousness and curiosity. I wasn't sure how the process would turn out, but I was eager to learn and do my best. Thankfully, I wasn't alone. I was paired with a classmate who had some experience in the kitchen, and their guidance and encouragement helped ease my anxiety.

From reading the recipe and preparing the ingredients to carefully mixing and baking the batter, every step was a new learning opportunity. We communicated and divided the tasks, helping each other whenever something was unclear. Working together not only made the process smoother but also more enjoyable. We faced small challenges along the way—like getting the frosting consistency just right—but we handled them as a team.

By the end of the lab, seeing our finished cake felt like a real achievement. It wasn't just about baking; it was about problem-solving, collaboration, and applying what we had learned throughout the course. This experience showed me how much can be accomplished through teamwork and perseverance, and it gave me a new appreciation for both baking and working with others.



# MISE EN PLACE



Mise en place is the process of preparing and organizing all ingredients and tools before baking. For making a cake, this includes measuring ingredients like flour, sugar, butter, eggs, and baking powder. It also involves preheating the oven, greasing the cake pans, and setting out all necessary equipment. This preparation helps ensure accuracy, efficiency, and a smoother baking process. By having everything ready, mistakes are minimized and time is better managed.







# MAKING A CAKE



As we measured and combined each ingredient—starting with the dry mixture of flour, cocoa powder, sugar, and baking powder, then slowly folding in the eggs, melted butter, and milk—the batter began to take shape. With every stir, we saw the transformation from separate components into a smooth, chocolatey mixture.



## MAKING AN ICING



We started making the chocolate buttercream icing by creaming the softened butter until smooth, then gradually mixing in sifted cocoa powder and powdered sugar. As the ingredients blended together, we added vanilla extract and a bit of milk to achieve a soft, spreadable texture. The mixture turned into a rich, fluffy icing with a deep chocolate aroma. It was the perfect finishing touch for our moist chocolate cake.



# FINAL PRODUCT



After finishing the chocolate moist cake, we felt a great sense of accomplishment. Seeing the final product come together beautifully made all the effort and teamwork worth it. The aroma, texture, and appearance of the cake reflected the care we put into each step. It was a proud moment that reminded us how collaboration can turn a simple task into a meaningful experience.



# GROUP PHOTO



Helping each other makes any task lighter and more manageable. When we work together, we combine strengths and finish faster than we could alone. Teamwork turns effort into efficiency and builds a stronger connection along the way.





# REFLECTION

Having our last laboratory for the finals was a truly memorable and meaningful experience. The task of making a chocolate moist cake wasn't just about showcasing what we had learned throughout the course—it was also a test of how well we could work together under pressure. From the very beginning, there was a mix of excitement and nervousness among us, especially since some of our classmates admitted they didn't know much about baking. Despite that, what stood out the most was their willingness to participate, help where they could, and maintain open communication with the rest of the group.

Even though not everyone had the same level of skill or confidence, there was a strong sense of unity and teamwork. Some took the lead with the technical steps, like measuring ingredients and managing the oven, while others supported by preparing the tools, mixing batter, and cleaning as we went. Everyone found a way to contribute. It wasn't about who knew more—it was about doing our best together and learning from one another along the way.

The experience of making the chocolate moist cake became more than just completing a lab requirement. It taught us the importance of patience, cooperation, and adaptability. Mistakes happened, and not everything went perfectly, but we stayed positive and encouraged each other. In the end, the cake turned out well—not just because of skill, but because of the shared effort and spirit of teamwork.

This final lab reminded me that success isn't always measured by individual knowledge or ability, but by how well we support each other and work as a team. I'm proud of what we accomplished and grateful for the experience.