

# Technical-Vocational-Livelihood BREAD AND PASTRY PRODUCTION

## First Semester, Quarter 1

### Module 6: Prepare and Produce Bakery Products

#### LO2 – Decorate and Present Bakery Products



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## Welcome Message

Greetings! You are about to learn Bread and Pastry Production (BPP) specialization of Technical-Vocational-Livelihood Track.

We are providing you with self-learning modules that will guide you in acquiring the relevant knowledge, skills, and attitude needed to perform the tasks in the Bread and Pastry Production specialization at your own pace and time. The lessons are divided based on the five core competencies of BPP, namely: Core 1 - Prepare and Produce Bakery Products, Core 2 – Prepare and Produce Pastry Products, Core 3 – Prepare and Present Gateaux, Tortes and Cakes, Core 4 – Prepare and Display Petits Fours, and Core 5 – Present Desserts. These core lessons are sectioned into smaller topics that can be finished in a week's time.

You need to go through all the parts of the module to ensure that you will be equipped with the necessary information and skills for achieving the competencies in BPP. Here are the different parts of the BPP module:

	<b>Starter</b>	Brief introduction of the topic
	<b>My Goals</b>	The competencies that you need to achieve at the end of the module
	<b>Pre-Test</b>	The skills and knowledge you know before the topic
	<b>Word Bank</b>	Key words to learn from the lesson
	<b>Learning Activities</b>	Lesson proper that emphasizes the competency that you must develop
	<b>Skills Work Out</b>	Activities to practice on after the lesson proper
	<b>Check for Understanding</b>	Measures your learning after the lesson
	<b>Enrichment</b>	Assignment or activities to reinforce your learning
	<b>References</b>	Sources of information used for the lesson
	<b>Answer Key</b>	Answer key to practice tests

The modules are designed in such a way that you can prepare the hands-on activities even at your own home. You need to master the competencies of this module before you can proceed to the next one. You may ask me for any clarifications in case you encounter any difficulties.

Have a fun and meaningful journey in taking this course! Happy baking!



## Starter

Welcome to Module 6! In previous module, we have discussed about how to evaluate temperature ranges in baking, perform preheating the oven and prepare variety of bakery products. In connection with that, this module will discuss on how to decorate and present bakery products.



## My Goals

At the end of this module, you should be able to :

1. Identify the different types of frosting, filling, glazes & decorations used in presenting bakery products.
2. Prepare variety of fillings, frostings, glazes and decorations according to the standard recipes, enterprise standards and customer preference.
3. Fill and decorate bakery products in accordance with standard recipes, enterprise standards and customer preference.
4. Present bakery products according to desired product characteristics



## Pre-Test

**Multiple Choice.** Read the following questions carefully and analyze. Write the letter of the correct answer on your answer sheet.

1. What type of sugar is usually used in preparing icing?
  - a. brown sugar
  - b. confectioner's sugar
  - c. granulated sugar
  - d. refined sugar
2. The following are types of frosting except \_\_\_\_\_.
  - a. French buttercream
  - b. Swiss buttercream
  - c. Rolled buttercream
  - d. Royal icing
3. Which type of frosting is made from beating egg whites and sugar?
  - a. Boiled icing
  - b. French buttercream
  - c. sugar Icing
  - d. Swiss buttercream
4. Which of the following glaze is made of heavy paste of egg whites and confectioner's sugar with a little bit of acid?
  - a. jams
  - b. jellies
  - c. royal icing
  - d. whipped cream
5. Which of the following frosting can be used as filling?
  - a. boiled icing
  - b. royal icing
  - c. sugar Icing
  - d. Swiss buttercream





## Word Bank

**Aesthetic** – pleasing to the eye

**Decorate** – make the bakery product look more attractive by adding something colorful

**Filling** – a thick mixture which is used between the layers of bakery products

**Frosting** – a thick and opaque mixture used for topping and covering the outside of bakery products

**Glazes** – a mixture of sugar and liquid thin enough to be poured



## Learning Activities

A well-planned baked product may fail if the presentation is not well done. The moment that bakery products like bread, cookies, etc. is presented to the customer, it can turn off the appetite if it is not properly arranged. An aesthetically pleasing arrangement in a plate or in a packaging material can sharpen it. In order to improve the aesthetic value of bakery product, it should be laid out first before deciding whether it is pleasing to the eye or not. There goes a saying that first impression of the food on the plate depends on how it is plated or packaged.

This lesson deals mainly on how to decorate and present bakery products. Discussion of the different concepts with regards to the most common frostings, fillings and glazes and how to present your bakery products will be based on industry standards.

## Commonly used Frosting/Icings, Fillings and Glazes

### Cookie Observation

Observe the picture of plated cookies. Answer the question inside the box using your senses.

*Ano'ng nakita mo?*



*Ano'ng nasabi mo?*



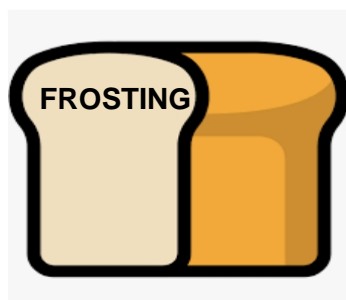
*Ano'ng nadama mo?*



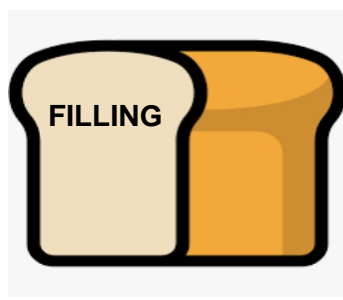
## LOOK BACK

### In the Name of Bread

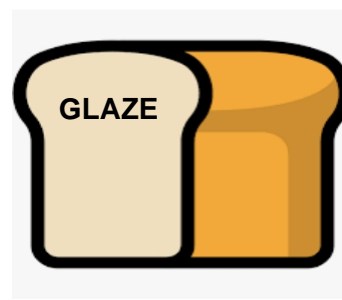
Directions: Identify the names of the different frosting, filling & glaze that is available in your community or in a famous bakeshop in your town. Give at least 3 for each category.



- 1.
- 2.
- 3.



- 1.
- 2.
- 3.



- 1.
- 2.
- 3.

A delicious bakery product is made even better when topped with frosting or glaze or a delicious filling.

## FROSTING

<b>DESCRIPTION / CONSISTENCY</b>	<b>AMERICAN BUTTERCREAM / CONFECTIONERS' SUGAR ICING</b> - Several styles. Is most popular choice for frosting. Sweet, buttery flavor. Can be slightly gritty. Great for most decorating.
<b>HOW MADE</b>	Butter (and/or shortening) and cream or milk are beaten together, and then confectioners' sugar added. Flavored with extracts and chocolate. Can be made thin to stiff consistency, and fluffy or smooth.
<b>BEST USED FOR / COLORING</b>	Use as a frosting and filling. Can be piped for smooth, borders, writing. Most decorations including roses, drop flowers, sweet peas and figure piping. Flowers remain soft enough to be cut with a knife. Use or serve at room temperature.
<b>STORAGE</b>	Icing can be refrigerated in an airtight container for 2 weeks or frozen.
<b>SPECIAL INFORMATION</b>	Does not hold up well in warm weather, unless shortening is used. Jams and ganache are always great alternatives to buttercream fillings and hold-up well in warm weather.
<b>DESCRIPTION/ CONSISTENCY</b>	<b>BUTTERCREAM – FRENCH</b> is very rich.
<b>HOW MADE</b>	Uses egg yolks (or whole eggs) and is made the same way as Italian meringue.

<b>BEST USED FOR / COLORING</b>	Filling and frosting.
<b>STORAGE</b>	Needs refrigeration
<b>SPECIAL INFORMATION</b>	Due to the egg yolks, this buttercream is very perishable and should be kept refrigerated.
<b>DESCRIPTION/ CONSISTENCY</b>	<b>BUTTERCREAM - MERINGUE ITALIAN (MOUSSELINE) AND SWISS</b> - Fluffy and buttery. Medium to thick consistency.
<b>HOW MADE</b>	Both use only egg whites, but differences are how they are made. Italian: Hot sugar syrup is added to already whipped egg whites. Swiss: The whites and sugar are mixed together over heat and whipped. Then, cooled before the butter and flavoring are added. This type of buttercream is the simplest.
<b>BEST USED FOR / COLORING</b>	Frosting and filling on cake.
<b>STORAGE</b>	Needs refrigeration.
<b>SPECIAL INFORMATION</b>	Italian holds up well in warm weather (75 degrees plus) and is more dependable. Swiss tends to deflate a little quicker and doesn't hold up as well in warm environments.
<b>DESCRIPTION/ CONSISTENCY</b>	<b>BUTTERCREAM – ROLLED</b> - Sweet. Similar to fondant.
<b>HOW MADE</b>	Made from stiff American buttercream. Dough-like consistency that is rolled out before applied to cake.
<b>BEST USED FOR / COLORING</b>	Covering cakes and cookies / Can be tinted;
<b>STORAGE</b>	Same as American Buttercream
<b>SPECIAL INFORMATION</b>	Is very soft and can be hard to work with.

## FILLING

<b>DESCRIPTION/ CONSISTENCY</b>	<b>CITRUS (LEMON) CURD</b> A conserve or custard with a thick consistency. Tart flavor.
<b>HOW MADE</b>	Made with lemons, butter, eggs, sugar, and cooked on the stovetop.
<b>BEST USED FOR / COLORING</b>	Spread on bread or cakes. Used as a filling. Fold in with whipped cream or pastry cream.
<b>STORAGE</b>	Keep refrigerated.
<b>SPECIAL INFORMATION</b>	Needs refrigeration.
<b>DESCRIPTION/ CONSISTENCY</b>	<b>CREAM CHEESE</b> - Slightly tangy, but can be sweet. Thick and creamy. Thin to medium consistency.

<b>HOW MADE</b>	Cream cheese and butter are beaten together, liquid (milk, liqueur) is added and beaten in, then confectioners' sugar is added, with flavoring at end, such as vanilla extract. Cream cheese frostings get really soft quickly after you take them out of the fridge
<b>BEST USED FOR / COLORING</b>	Filling and frosting
<b>STORAGE</b>	Keep refrigerated.
<b>SPECIAL INFORMATION</b>	Needs refrigeration.
<b>DESCRIPTION/ CONSISTENCY</b>	<b>CUSTARD OR PUDDINGS</b> - Different varieties. Pastry cream or Citrus curd, thick, smooth and creamy.
<b>HOW MADE</b>	Custard(pastry cream) thickened with flour or cornstarch. See Citrus curd. Fruit puree or flavored base(mousse) folded in with whipped cream or beaten egg whites.
<b>BEST USED FOR / COLORING</b>	Fillings used alone. A small amount can be folded into whipped cream to flavor it.
<b>STORAGE</b>	Must remain refrigerated.
<b>SPECIAL INFORMATION</b>	Highly perishable. Needs refrigeration.

## GLAZE

<b>DESCRIPTION/ CONSISTENCY</b>	<b>JAMS AND JELLIES</b>
<b>HOW MADE</b>	stir it to soften, or heat with small amount of liquid if it's too thick, and strain to remove the seeds.
<b>BEST USED FOR / COLORING</b>	Used as a filling alone or in combination with other fillings such as buttercream or ganache.
<b>STORAGE</b>	Refrigerate after opening. Is not perishable if used as a filling.
<b>SPECIAL INFORMATION</b>	Great for warm or hot weather. But, filled cakes should be stored in refrigerator for long-term storage to prevent mold.





# Skills Work Out #1

<b>TASK SHEET #1</b>		
<b>Title: Prepare a Pineapple Jam</b>		
Performance Objectives: Given the tools and equipment, you should be able to prepare a pineapple jam in your kitchen at home. Follow the instructions below.		
Materials:	• saucepan	• can opener
	• stove	• spoon
	• clean jar	• measuring cups
Ingredients:	• 18 oz can crushed pineapple with syrup or 1 medium sized fresh pineapple, chopped	• ¾ cup sugar
Steps/Procedure:		
1. In a small saucepan, bring the pineapple and sugar to a boil.		
2. Boil for 20 minutes, stirring often, until the jam is thickened.		
3. Pour into a clean jar.		
Assessment: Use the self-assessment rubrics below to test your performance.		

<b>SELF ASSESSMENT RUBRICS</b>				
Learner's Name:			Date:	
Hands On: <b>Prepare a Pineapple Jam</b>	Test Attempt	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
Directions: For every item given, make a self-assessment on how well you performed. Rate from 1 to 4, with 4 as the highest performance level.				

Tasks	Level Achieved	OVERALL EVALUATION PERFORMANCE LEVELS
Step 1		4 – I can perform the skill without supervision and with initiative and adaptability to problem situations.
Step 2		3 – I can perform the skill satisfactorily without assistance or supervision.
Step 3		2 – I can perform the skill satisfactorily but requires some assistance and or/ supervision.
<b>Total Points</b>		1 – I can perform parts of the skill satisfactorily but requires considerable assistance and or supervision.

PERFORMANCE STANDARDS			
For acceptable achievement, all items should receive a "Yes" or "N/A" response.	YES	NO	N/A
I can prepare a pineapple jam.			
I can follow safety precautions.			



## Skills Work Out #2

### It's a Jam!

It's time to try out the pineapple jam you've just made.

1. Get a couple of bakery products from your kitchen or bakery which can be suitable with the pineapple jam.
2. Spread the jam on top or put the filling inside the bakery product in the most appealing way.



#### Option 1 Tech-free

3. Arrange the bakery products and let your family members give their comments in terms of its appearance and appeal. Write down their comments.



#### Option 2 Techie

3. Arrange the bakery products and using your camera phone take a picture of your finished product. If you can connect to the internet, try to upload the picture to our class Facebook group/Messenger or on your social media account. Gather the comments of your friends for future improvement of your product. List down the comments of your friends in social media and submit it to your teacher.

### SELF ASSESSMENT RUBRICS

Learner's Name:

Date:

Hands On: **Present a bakery product with pineapple jam**

Test Attempt

1<sup>st</sup>

2<sup>nd</sup>

3<sup>rd</sup>

Directions: For every item given, make a self-assessment on how well you performed. Rate from 1 to 4, with 4 as the highest performance level.

Tasks	Level Achieved	OVERALL EVALUATION PERFORMANCE LEVELS
Step 1		4 – I can perform the skill without supervision and with initiative and adaptability to problem situations.
Step 2		3 – I can perform the skill satisfactorily without assistance or supervision.
Step 3		2 – I can perform the skill satisfactorily but requires some assistance and or/ supervision.
<b>Total Points</b>		1 – I can perform parts of the skill satisfactorily but requires considerable assistance and or supervision.

### PERFORMANCE STANDARDS

For acceptable achievement, all items should receive a "Yes" or "N/A" response.

YES

NO

N/A

I can present a bakery product/s with pineapple jam.

I can follow safety precautions.

# Present Bakery Products

## Cookie Detective:

Detective Conan wants to investigate if these cookies look amazing or not. He closely scrutinizes every detail of the presentation and decoration the cookies. If you are one of the apprentices of Detective Conan, what will your findings be?



Write your findings in your notebook.

## LOOK BACK

### Sequence of Ideas:

What was your idea of an ideal appearance of bakery products when you were...

Pre-schooler

Elementary

Secondary

## Ways to Present and Display Bakery Products

1. Choose the appropriate container of the products. Consider the size, shape and decoration.
2. Select appropriate plates for your bakery products.
3. Arrange shape combination of your bakery products to create a sculptural landscape.
4. Wrap individually unfrosted bakery products in a parchment paper.

## Materials to be used during presentation and display of bakery products

- **Trays** - After taking from the oven, product is placed onto cooling wires, decorated and then placed on trays or platters.
- **Cellophane Bags** - Bags are clear and transparent. Product is placed inside the bags to protect from outside contamination and to slow the staling process. Staling is caused by air passing through product and removing moisture. Then moisture evaporates from surface.
- **Boxes** - Product might be placed into boxes and displayed for sale, lots of 6 or 12. Some boxes might have seen through lids.
- **Doilies** - Some larger product might be placed on a doily and displayed individually. The role of the doily is to have a barrier under product and protect from surface contamination.

- **Labels** – Packaged products will labels showing ingredients, name of manufacturer and other legal requirements. They make good advertising.
- **Jar** - This is one of the easiest ways to add a twist on cookie presentation.

Fill a jar with colorful spring cookies. Make sure that the jar is big enough to fit about 15 or 20 cookies. Once the jar is filled, you can decorate a spring-themed covering for the lid of the jar. To do the covering, make a circle on a paper using a round plate. Then, glue the circle onto a piece of colorful fabric. Green, yellow and red are great colors for spring. Cut out the circle with sewing scissors. Lastly, wrap the piece of fabric on the jar rim with twine.

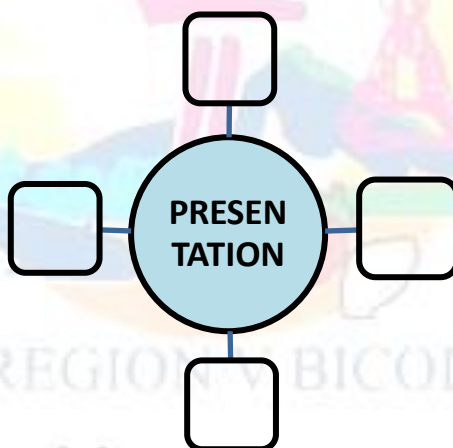
- **Vase** - For the vase filling, cut three lemons into small and thick slices. Set whole lemons in the glass vase. Now, assemble lemon slices between the glass vase and the whole lemons. Repeat this step until the glass vase is completed. Fill the glass vase with water. Now, lay a plate on the top of the glass with waxed paper and fill with eye-catching spring cookies.



## Skills Work Out #3

### Word Network.

Identify words that can be associated with the word inside the circle.



## Check for Understanding

**Directions:** Read each statement carefully and write the correct word that best describes each statement. Write your answers on your answer sheet.

- \_\_\_\_\_ 1. It refers to the containers or packages used in presenting and decorating bakery products.
- \_\_\_\_\_ 2. It is the final part of the production of any bakery product.
- \_\_\_\_\_ 3. It is a French term which means rich and very chocolate.
- \_\_\_\_\_ 4. It is a type of material where product is placed inside the bags to protect from outside contamination and to slow the staling process.
- \_\_\_\_\_ 5. This is one of the easiest ways to add a twist on cookie presentation.



## Enrichment

1. Go to your kitchen, look for any available bakery product that was bought from the local bakeshop or locally manufactured baked product.
2. Scrutinize the overall characteristics of the bakery product in terms of presentation.
3. Make a reflection about your findings. Use the guide questions in making reflection.
  - a. What is the appearance of the product?
  - b. What material was used in presenting the bakery product?
  - c. Were the garnishes suit to the product? Why?



## References

### Book:

Department of Education (2016). *Bread and pastry – technical-vocational-livelihood track manual*. Sunshine Interlinks Publishing House, Inc.

### Internet Sources:

Canva for Education. (2020). *Bread and pastry production*. Retrieved from: <https://www.canva.com/education/>

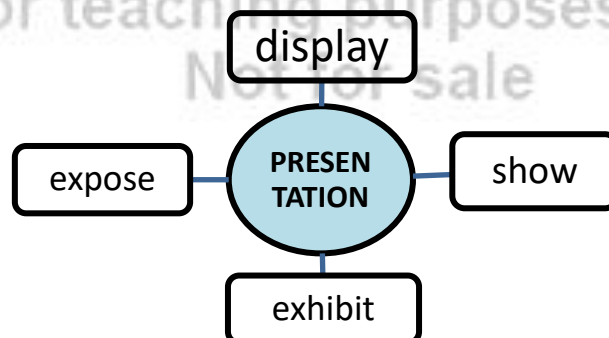


## Answer Key

### Pre-Test

1. B                      2. D                      3. C                      4. D                      5. D

### Skills Workout 3



### Check for Understanding

- |                    |                 |                |
|--------------------|-----------------|----------------|
| 1. packaging       | 2. presentation | 3. buttercream |
| 4. cellophane bags | 5. jar          |                |





## End of Module

Congratulations! You have reached the end of the lesson. Carefully return the module on the provided envelope and submit it together with your answer sheets/notebook. I shall be monitoring on your progress and give you feedback on how well you did. Please wait for the next module. Have a good weekend!



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