

TVL - Home Economics

Bread and Pastry Production

Third Quarter-Module: 5
Store Cakes



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GOVERNMENT PROPERTY
NOT FOR SALE



City of Good Character
DISCIPLINE • GOOD TASTE •

Mayroong pag-asaya dahil sa iyo, dahil sa inyong mga kabataan. Ang iyong mga ngiti, tawa, sigla, at likas na kabutihan ang inspirasyon naming mga magulang at guro upang pagbutihin ang pag-aalaga sa iyo, nang maipagpatuloy mo ang iyong pag-aaral at mga libangan.

Lagi ka sanang maging malusog, masayahan, masipag, at mapagmahal.

Ako ay sabik na maghihintay sa iyong pagbabalik sa paaralan sa hinaharap.

- Mayor Marcy





Paano iniiwasan ng ating pamilya ang COVID-19?



Inaalagaan ba natin ang ating kalusugan sa pamamagitan ng **sapat na tulong, echersisy, at masustansyang pagkain?**



Lagi ba tayong **naghuhugas ng kamay** gamit ang sabon at tubig o mga alcohol-based na produkto?



Pinapanatili ba natin ang kalinisan sa pamamagitan ng **palagiang pagdi-disinfect ng bahay?**



Binubuksan ba natin ang mga bintana para **makadaloy ang hangin** (natural ventilation)?



Iniiwasan ba natin ang **paglabas ng bahay at pagpapapasok ng bisita** kung hindi naman kailangan? Kung may lalabas man, tayo ba ay nagsusuot ng **face mask at face shield?**



Nagbabasa o nakikinig ba tayo sa mga **balita at bagong impormasyon** tungkol sa COVID-19?



Tinatandaan ba natin ang mga **karaniwang sintomas** ng COVID-19? At alam ba natin kung saan tatawag kung sakaling mayroong may sintomas sa pamilya?



Tinuturuan ba tayo ng ating mga magulang at nagiging mabuti ba silang modelo ng mga nabanggit na health at safety protocols?

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Stay safe, stay healthy!





MGA PAALALA UPANG MAIWASAN ANG COVID-19



Laging magsuot ng face mask at face shield.



Practice Social Distancing
(Dumistansya ng 2 metro kapag nakikipag-usap)



Laging maghugas ng kamay at gumamit ng alcohol.



Kumain ng masustansyang pagkain at uminom ng maraming tubig.



Uminom ng bitamina.



Panatilihing malinis ang kapaligiran.



Manatili lamang sa bahay kung walang mahalagang aasikasuhin at panatilihing ligtas ang tahanan sa COVID-19.



Agad sumangguni sa inyong doktor o pinakamalapit na health center kapag nakaramdam ng mga palatandaan ng COVID-19.

Marikina COVID-19 Hotlines:



**0926 626 3695
0927 456 6682
0961 470 3326
0961 470 3327**

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Stay safe, stay healthy!



HINDI PA TAPOS ANG LABAN SA COVID-19: MGA PAALALA LABAN SA FAMILY CLUSTER iNFECTION

Iwasan ang hawaan sa pamilya, gawing ligtas ang tahanan. TANDAAN:



MARIKINA COVID-19
CALL CENTER
HOTLINE:

0926-626-3695
0927-456-6682
0961-470-3326
0961-470-3327

SWAB
TEST



QUARANTINE FACILITY

GAWiNG LiGTAS ANG TAHA NAN.



- Huwag balewalain ang sintomas ng COVID-19
- Sundin ang quarantine protocols
- Huwag munang mag-dine in sa mga kainan/café
- Iwasan ang selebrasyon, inuman, at pagtambay
- Iwasan ang pulutong ng mga tao
- Huwag huhubarin ang face mask kapag nakikipagusap at panatilihin ang 2 meters na distansya
- Iwasan magpapasok ng mga bisita na hindi essential sa loob ng bahay
- Palaging maghugas ng kamay



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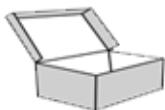


Hindi kaya ng pamahalaan lamang.

Magkakasama nating talunin ang COVID-19 sa Marikina.

PARA SA LiGTAS NA MARIKINA





What I Need To Know

This module was designed and written with you in mind. It is here to help you develop knowledge, skills, and attitudes in the performance of Bread and Pastry tasks. The scope of this module permits it to be used in many different learning situations. The language used recognizes the diverse vocabulary level of students. The lessons are arranged to follow the standard sequence of the course.

The module is divided into five learning areas outcomes namely;

- | | |
|-------------------------|-----------------------------------|
| Learning Outcome | 3.1 – Prepare Sponge and Cakes |
| Learning Outcome | 3.2 – Prepare and Use of Fillings |
| Learning Outcome | 3.3 – Decorate Cakes |
| Learning Outcome | 3.4 – Present Cakes |
| Learning Outcome | 3.5 – Store Cakes |

After going through this module, you are expected to:

1. discuss the storage methods for cakes
2. explain the storage temperature for cakes; and
3. give the importance of standards and procedures of storing cakes products

Lesson

5

Store Cakes

Believe me when I say that cake storage isn't as easy as you would think. I figured I knew everything there was to know about cake preparation and storage as a lifelong cake aficionado and fangirl. But I was mistaken.

It is important to understand to properly store cake whether it is decorated or not. A decorated cake must store carefully so that the frosting pattern does not get messed up, whereas undecorated cake must be stored properly to keep its freshness. It is important to thaw the cake properly if it has been frozen for storage.

The type of cake, frosting, and filling used to make up the cake must all be considered when storing it properly.





What I Know

Encircle at least five (5) items you can find in the word puzzle.

V	A	P	O	R	R	E	S	I	S	T	A	N	T	E	R	T	Y	U	I	S
Z	W	P	Z	T	T	Q	Q	W	E	R	T	Y	U	I	O	P	A	S	D	F
X	E	G	X	Y	Y	W	G	H	J	K	L	F	G	R	T	Y	U	I	S	W
C	R	H	P	L	A	S	T	I	C	W	R	A	P	C	V	B	N	M	U	O
V	T	F	X	I	I	W	E	R	T	Y	U	I	O	P	U	T	Y	R	E	W
B	Y	D	C	O	O	R	A	S	D	F	V	B	N	M	G	H	J	K	L	T
N	U	S	V	Q	K	T	S	B	A	K	E	R	Y	B	O	X	A	Q	W	R
W	A	X	E	D	P	A	P	E	R	G	H	J	K	L	O	P	Y	T	R	E
O	U	T	S	A	P	O	L	P	Y	Y	O	O	P	P	E	R	T	Y	U	I
P	P	Y	A	S	R	E	A	S	D	G	H	J	K	L	O	P	I	Y	T	R
Q	A	R	Q	F	R	F	C	D	F	G	H	J	K	W	Q	R	T	Y	U	I
F	R	E	E	Z	E	R	T	A	P	E	Z	A	F	G	I	H	J	K	G	L



What's In

Cake storage is an easy way to keep cakes fresh. There are different storage products available in the market.

Paper based materials in Bakery industries

- 1) Baking trays
- 2) Cake boxes
- 3) Bake oven paper
- 4) Grease proof paper
- 5) Grease proof slip easy paper
- 6) TDL poster paper

1) Baking trays

Baking trays are an efficient way to present, protect and cook food products including breads and cakes. Paper based baking trays are an environmentally friendly alternative to plastic or foil trays.

2) Cake boxes

Cake boxes provide protection for cakes and other bakery goods whilst in transit from the bakery to the consumer. Solid board and folding carton cake boxes are typically used in bakeries and available in one- and two-piece design.

3) Bake oven paper

Bake oven paper is used as a tray liner for flat baking applications. This paper withstands multiple baking. It has high resistance to heat.



4) Greaseproof paper

Greaseproof paper is made under hygienic condition from pure wood pulp which gives excellent grease resistance and oil hold out properties. Paper prevents penetration of oil & fats thus retain the original flavor and taste intact.

5) Greaseproof slip easy paper

Greaseproof slip easy paper is specially designed for conversion to molded cups. Main requirements of paper are good grease/ fat resistance, oil holdout and easy cup to cup release (detesting) during continued product in the bakery process.

<https://packaging360.in/casestudies/a-case-study-on-bakery-packaging-by-late-mr-p-dasgupta/>

Notes to the Teacher

In this lesson, the learners are expected to demonstrate understanding and underlying principles in Baking Cakes that required in the succeeding topics, but as teacher always remind them that to practice proper sanitation and daily safety checklist.



What's New

Provide what is asked in the given questions. Write your answers below.

1. Give the three (3) advantages of storing cakes?

2. How do you store freshly baked cakes: for unfrosted cake? for frosted cake?





What Is It

STORE CAKES

Unfrosted cake	Frosted cake	Cut cake
plastic zip-top bag and store on the kitchen counter at room temperature for up to five days.	plastic wrap room temperature for up five days; the cover will protect the cake from dust, pet hair,	press a piece of plastic wrap directly onto the open, three to four days at room temperature.

Room temperature		
Cakes	Storage	Shelf life
a. plain butter cakes, single or multiple layered cakes, cakes from a mix	Cover tightly with an inverted bowl in a large airtight container	approximately 5 days. Freeze longer up to 3 months.
b. angel food cake	Cover tightly with an inverted bowl in a large airtight container.	approximately 5 days. Freeze for longer up to 2 months.
c. chiffon cake	Cover tightly with an inverted bowl in a large airtight container.	approximately 5 days. freeze for longer up to 2 months.
d. pound cake	Cover tightly with an inverted bowl in a large airtight container.	approximately 5 days. freeze for longer up to 3 months
e. sponge cakes	cover tightly with an inverted bowl in a large airtight container.	approximately 1 week. freeze for longer up to 2 months

Room temperature		
Frosting /Topping	Storage	Shelf life
1. boiled icing	cover tightly in an airtight container.	freezing is not recommended
2. butter cream	stored, airtight container	2 weeks before using



3. dusting	stored accordingly, appropriate for the type of cake	before serving to
4. fondant	cover tightly in an airtight container	3 days before using

Refrigerated		
Frosting /Topping	Storage	Shelf life
1. cream cheese frosting	cover tightly in an airtight container.	for up to 2 weeks before using.
2. fresh fruit topping	longer storage	for up to 2 days



What's More

Write **T** if the statement is True, **F** if the statement is False. Write your answer before the number.

- 1. Sponge cakes is an example of un-shortened cakes.
- 2. Banana Cake is an example of shortened cakes.
- 3. Folding is used in mixing un-shortened cakes
- 4. Chiffon is a combination of un-shortened and sponge cakes.
- 5. Angel food cakes is made of egg whites only.



What I Have Learned

Read and answer the following questions.

1. What is the importance of knowing the proper storage and shelf life of a cake?

2. How long does cake last?





What I Can Do

Make a paper-based packaging material. Document the activity by taking picture/notes signed by parent/guardian.

How well did you perform?

Your performance will be rated using the criteria below.

Criteria	Percentage	Remarks
Cost-effective and convenient	30%	
Environment -friendly	30%	
Quality packaging material	40%	
Total	100%	



Assessment

Match **Column A** with **Column B**. Write the answer before the number.

	A	B
_____	1.fresh fruit topping	A. approximately 5 days. freeze for longer up to 2 months.
_____	2.butter cream	B. approximately 1 week freeze for longer up to 2 months
_____	3.fondant	C. two weeks before using
_____	4.sponge cake	D. three days before using
_____	5. chiffon cake	E. for up two days





Additional Activities

Online Activity:

Visit some sites on the internet about storing cakes. Then based on what you have seen, describe the following terms.

1. Unfrosted cakes

2. Bake from Scratch

3. Frosted Cakes

Offline Activity:

Cut and describe the following terms about storing cakes.

Unfrosted cakes	Cut cakes
Frosted cakes	Uncut cake

How well did you perform?

Your performance will be rated using the rubrics below.

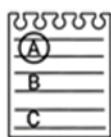


Scoring rubrics

1	Able to discuss comprehensively the significant task.
2	Able to discuss appropriately the task with 1 or 2 errors.
3	Able to discuss appropriately the significant task with 3 to 5 errors.
4	Able to discuss appropriately the significant task with 6 to 8 errors.

Scale	Description	Points
4	Excellent	93 - 100
3	Good	86 - 92
2	Fair	79 - 85
1	Poor	78 - below





Answer Key

What I Know	Answer May Vary	What's More
1. vapor resistor 2. plastic wrap 3. bakery box 4. waxed paper 5. freezer tape	Answer May Vary	1. T 2. T 3. T 4. F 5. T

What I Have Learned	Answer May Vary	Additional Activities
Assessment	Answer May Vary	Answer May Vary
What I Can Do	Answer May Vary	Answer May Vary





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