

TVL - Home Economics

Bread and Pastry Production

Third Quarter-Module:2

Prepare and Use Fillings



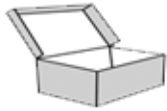
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What I Need To Know

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 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. enumerate the types of fillings;
2. explain the classification of coatings and sidings; and
2. familiarize filling and assembling cakes

Lesson

2

Prepare and Use of Fillings

There are many cakes. Cakes with fillings always seem to add a little extra to the treat. While there is a whole range of cake -fillings recipes to choose from is important that the type of filling you use is stable enough.

You can choose from a range of cake filling choices to add flavor and appeal to your cake. A filed cake often seems to draw attention and most people will choose a filled of cake over a plain cake because the filling will add flavor.

There are several cake filling recipes to choose from, just make sure the recipe suits the flavor of the cake.





What I Know

Arrange the jumbled words. Write your answers on the space provided.

1. AKCE EEVLRL _____
2. AERPSRC _____
3. TESFOO ASTPUAL _____
4. UNRT LEBAT _____
5. IPT STAPRY _____



What's In

Filling a layer cake means putting something besides icing between the layers.

Filling Cake Layers

Tips: Filled layer cakes need to be kept in the refrigerator because they are so moist

1. Pipe a thick rope of medium consistency icing just inside the outer edge.

To get a large rope of icing, use an icing bag and your coupler (no tip) or a size 12 round tip

2. Fill inside your dam with your chosen filling, but do not fill up to the top of your icing rope
3. When you set the next layer on, your icing rope will flatten a bit and your filling could leak if you put too much on the bottom cake with its layer of icing.

http://www.gov.pe.ca/photos/original/4hsask_CD2.pdf



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

Differentiate the following.

1. Ganache and Glaze

2. Whipped Cream and Frosting



What Is It

Fillings - is any substance inside of a pastry or pastry-like food item (a filling inside a sandwich, a filling inside a cinnamon roll, a filling inside a pie, a filling inside a calzone).



<https://unsplash.com/photos/1HPTYLozDG> <https://www.pexels.com/photo/slice-of-cheesecake-3071870/>



Types of Fillings

- a. **Custard** – cooked filling containing cornstarch, flour and egg yolks
- b. **Frosting** – used to add flavor and moistness to the cake. It should be stored according to the type of frosting being used.
Examples: butter cream, boiled, cream cheese, whipped cream and ganache
- c. **Fruit** – maybe use as fresh, poached, as a pulp, boiled and thickened with pectin, gelatin or starch (jelly, jams). It can be stored at room temperature for up to 2 days it can be refrigerate for longer storage.
- d. **Ganache** – mixture of hot cream and chocolate to form a paste.
- e. **Jelly** – jam or preserved used to add easy fruit flavored filling to a cake. It can be stored for up to 4 days as long as can be stored at room temperature.
- f. **Marzipan** – used of almond paste and sugar molded as fruits, flowers etc.
- g. **Whipped Cream** – light fluffy filling with a delicate flavor. It should be refrigerated and served the same day that it is made.

Classification Of Coatings and Sidings

- a. Glaze
- b. Sauces or Dessert sauces



<https://www.pexels.com/search/jelly%20filling/>

- 1. **Glaze** - coating as of syrup, applied to food, can be poured, drizzled or brushed on with a pastry brush on the outside of cakes or cookies or in between cake layers for different looks, called glazing.
- 2. **Sauces or Dessert Sauces** - including salted caramel, rum raisin, bourbon, or butterscotch sauce, roasted balsamic strawberries or raspberry puree, are just some of the sauce recipes that are great to serve over cake, ice cream, pies, and other dessert.

Filling Storage

Custard Filling Storage: Refrigerated	Storage Note: It can be stored for up to 3 days but it is best when used the day it is made. It should not be frozen.
Fresh Fruit Filling Storage: Refrigerated	Storage Note: It can be added in between layers of the cake but this should only be assembled within a few hours of eating it.
Frosting Storage: Room Temperature/ Refrigerated	Storage Note: It can be stored according to the type of frosting being used
Jelly Fillings Storage: Room Temperature	Storage Note: It can be stored at room temperature for up to 4 days.
Whipped cream Storage: Refrigerated	Storage Note: It should be refrigerated and served the same day that it is made.
Glazes and Syrups Storage: Room Temperature	Storage Note: It can be stored at room temperature and served the same day that it made.

Steps in Proper Arrangement in Decorating a Layered Cake

1. Prepare Mise-en-place
2. Prepare the ingredients needed.
3. Assemble the tools and equipment
4. Place the lower part of the cake upside down on a cardboard cake circle as the of the same diameter.
5. Spread filling on the bottom layer, out of the edges.
6. Place the top layer on the bottom layer, right side up.
7. Put an icing on the cake.



What's More

Identify the following statement.

- _____ 1. used to add flavor and moistness to the cake
- _____ 2. coating as of syrup, applied to food
- _____ 3. cooked filling containing cornstarch, flour and egg yolks
- _____ 4. light fluffy filling with a delicate flavor
- _____ 5. used to add easy fruit flavored filling to a cake



What I Have Learned

Read and write your answer below.

1. How do fillings improved a cake?

2. What will I do if my fillings keeps falling out of the cake?



What I Can Do

Draw a simple design of a layered cake using any of the following:

- custard
- frosting
- fruit
- ganache
- whipped cream
- jelly
- marzipan



How well did you perform?

Your performance will be rated using the following rubrics below.

Points	Description
4	Can perform this skill without supervision and with initiative and adaptability to problem situations.
3	Can perform this skill satisfactorily without assistance or supervision.
2	Can perform this skill satisfactorily but requires some assistance and or supervision. .
1	Can perform this skill satisfactorily but requires considerable assistance and or supervision.

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



Assessment

Arrange the sequence on proper arrangement of a layered cake. Write A for the 1st procedure, B for the 2nd procedure and so on.

- _____ 1. Put an icing on the cake.
- _____ 2. Prepare the ingredients needed.
- _____ 3. Place the top layer on the bottom layer, right side up
- _____ 4. Place the lower part of the cake upside down on a cardboard cake circle as the of the same diameter.
- _____ 5. Spread filling on the bottom layer, out of the edges.
- _____ 6. Assemble the tools and equipment
- _____ 7. Prepare Mise-en-place



Additional Activities

Online Activity:

Visit the website below, and watched the step-by-step procedure on how to make fillings <https://youtu.be/TgPG9tQPR7k>

Based on the video, demonstrate on how to make fillings. using **KineMaster Application** in android phone

Offline Activity:

Perform on how to prepare and use of fillings. Make an observation report signed by parent/guardian.

Procedure:

1. Prepare cakes or any available bakery products.
2. Use decorating tip and pastry bag
3. Pipe a line icing inside the outer edge of the layer.
4. Add filling and spread using angled spatula.
5. Apply perfectly smooth and level.

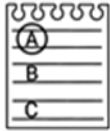
How well did you perform?

Your performance will be rated using the following rubrics below.

Rubrics for Scoring:

4	Can perform this skill without supervision and with initiative and adaptability to problem situations.
3	Can perform this skill satisfactorily without assistance or supervision.
2	Can perform this skill satisfactorily but requires some assistance and or supervision. .
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Answer Key

What I know

1. cake leveler
2. scraper
3. offset spatula
4. turntable
5. pastry tip

What's New

1. custard
2. sugar, water/milk
3. jelly
4. glaze/syrups
5. heavy cream, powdered sugar, vanilla extract

What's More

1. a
2. c
3. d
4. b
5. c

Additional Activities

Answer May Vary

Assessment

1. g
2. b
3. f
4. d
5. e
6. c
7. a

What I Can Do

Answer May Vary

What I have Learned

Answer May Vary





References

Books

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Online Sources

Cake Filling Types

Recipe Tips.com

<https://www.recipe-tips.com/kitchen-tips/t--1648/cake-filling-types.asp>

How to Fill and Layer a Cake

<https://www.wilton.com/how-to-fill-and-layer-a-cake/WLTECH-395.html>

How to Fill and Stack a Cake

<https://www.instructables.com/id/Level-Fill-Stack/>

http://www.gov.pe.ca/photos/original/4hsask_CD2.pd



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