

TVL - Home Economics

Bread and Pastry Production

Third Quarter: Module 4
Present Cakes



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GOVERNMENT PROPERTY
NOT FOR SALE

Mayroong pag-asa 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, masayahin, masipag, at mapagmahal.

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

- Mayor Marcy





Paano iniwasan ng ating pamilya ang COVID-19?



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



Lagi ba tayong **naghuugas 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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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**



GAWING LIGTAS ANG TAHANAN.



- 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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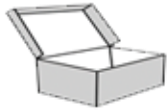


Hindi kaya ng pamahalaan lamang.
Magkakasama nating talunin ang COVID-19 sa Marikina.

PARA SA LIGTAS NA MARIKINA



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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 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. identify the use of equipment with service requirements;
2. identify the product freshness, appearance, characteristics of cakes; and
3. familiarize the standard size and weight per serving.

Lesson

4

Present Cakes

Cake presentation produce a coherent and appetizing final product, you must balance color, texture and proportions, among other things. Improving your understanding of these elements will help better and give your customer experience.



What I Know

Identify the equipment use in presenting bake products. Choose the answer in the box below and write the answer before the number.

- _____ 1. slices of cakes or pies can be easily and neatly transferred to a serving plate with a cake or pastry server.
- _____ 2. made of glass, ceramics or china, metal.
- _____ 3. lined with wax and with foil.
- _____ 4. different sizes, thickness, sizes and textures
- _____ 5. convert a simple cake or pastry into an immediate showstopper.

Choices:

plates and platter

pastry server

bowls and basket

pedestal and cake keepers

paper napkins



What's In

Fill in the blanks to complete the sentence. Choose your answer in the box below.

1. When you hear a glorious mirror-glaze cake calling from your future, get the bright and intense shades using gel food _____.
2. You'll have better control of your _____ if you use two hands: one to push the frosting out, and one to guide the tip.
3. An icing _____/decorating comb can coax six colors into a gorgeous Ombre and swirl splotches of accent icing into a mouthwatering watercolor sunset.
4. Use a cake _____ to move large rounds of cake around without worrying they'll accidentally crack.
5. If you struggle to level cakes with a knife, you can always use a cake _____ to shave off that extra dome and get to frosting in no time.

Choices:

icing
coloring

lifter
leveler

smoother

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

Make a diagram of a gateaux. Create your own design based on the desired occasion.

| Criteria | Percentage | Remarks |
|--------------|-------------|---------|
| Originality | 40 % | |
| Creativity | 30 % | |
| Presentation | 30% | |
| Total | 100% | |



What Is It

Equipment for Presenting Bakes Products

- refers to containers or packages used in presenting and serving baked products.
- This should create a big impact to the customers
- It should create huge impression that can entice the customers to buy the product.



| | |
|-----------------------------------|---|
| 1.Cake /pie/pastry servers | <ul style="list-style-type: none"> ✓ these make servings much easier ✓ slices of cakes or pies can be easily and neatly transferred to a serving plate with a cake or pastry server. ✓ tongs can also be used to lift breads, small cakes and pastries |
| 2.Bowls and Baskets | <ul style="list-style-type: none"> ✓ different sizes and shapes ✓ made of glass, ceramics, metal wood and indigenous materials. ✓ bread is commonly presented in open baskets a lined with checkered cotton cloth or plain cloth |
| 3. Paper Napkins | <ul style="list-style-type: none"> ✓ different sizes, thickness, sizes and textures. ✓ thick, rough textured napkins are good for breads while smooth, soft, and thin ones are good for dainty cakes and pastries |
| 4. Paper cups | <ul style="list-style-type: none"> ✓ used for serving ✓ different sizes, thickness, colors and textures. ✓ cakes and muffins can be now easily presented using this. ✓ handy to hold, especially for children. |
| 5.Plates and Platters | <ul style="list-style-type: none"> ✓ rounded in shape, although the square and rectangular ones are becoming popular. ✓ Made of glass, ceramics or china, metal ✓ comes in solid plain colors or in designs |
| 6.Paper Plates | <ul style="list-style-type: none"> ✓ sizes, shapes, lie design, color and textured ✓ lined with wax and with foil. ✓ Fit with the whole size of pie |

| | |
|-------------------------------------|---|
| 7. Trays | <ul style="list-style-type: none"> ✓ Round, oval, rectangular ✓ Made of metal, wood and indigenous material |
| 8. Pedestal and cake keepers | <ul style="list-style-type: none"> ✓ Convert a simple cake or pastry into a immediate show stopper. |

Cakes and Sponges are used as bases such as.

1. Genoise Sponge

European sponge cake, is an Italian cake named after Italy's city of Genoa. It is one of the most useful foam cakes. Cake is made with the same ingredients, but melted butter is added to enrich the cake batter.

<http://www.craftybaking.com/learn/baked-goods/cakes/types/genoises>

<https://www.bakinglikeachef.com/sponge-genoise-classic-recipe>

2. Swiss Roll Cake

A Swiss roll, jelly roll, roll cake, cream roll, roulade or Swiss log is a type of rolled sponge cake filled with whipped cream, jam, or icing. The origins of the term are unclear; in spite of the name "Swiss roll", the cake is believed to have originated elsewhere in Central Europe, possibly Austria

https://en.wikipedia.org/wiki/Swiss_roll

3. Sponge fingers

Ladyfingers, or in British English sponge fingers, are low density, dry, egg-based, sweet sponge biscuits roughly shaped like a large finger.

[https://en.wikipedia.org/wiki/Ladyfinger_\(biscuit\)](https://en.wikipedia.org/wiki/Ladyfinger_(biscuit))

4. Pound Cakes

type of cake traditionally made with a pound of each of four ingredients: flour, butter, eggs, and sugar. Pound cakes are generally baked in either a loaf pan or a Bundt mold. They are sometimes served either dusted with powdered sugar, lightly glazed, or with a coat of icing.

https://en.wikipedia.org/wiki/Pound_cake

Tips on How to Plate and Present Cakes

1. Go with Color



Cheesecake with Strawberry Fruit

2. Mix Up Textures



Delicious Chocolate Cake with Berry

3. Compose Your Plate



4. Choose A Bowl That Works



Chocolate Cake in Gold-Color Saucer

5. Create A Focal Point



Slice Of Vanilla Strawberry Cake

6. Add Drama



Chocolate with Melted Chocolate

7. Garnish with Care



Sliced Graham Cake

8. Be Consistent



White Cream Cake Topped With Chocolates



What's More

Ways to Present Your Cakes

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

| | A | B |
|-------|--|---------------|
| _____ | 1. Emulating the look of glass, acrylic cake stands are cheaper alternatives that produce the same | A. Cake Drum |
| _____ | 2. Measure around 12mm in thickness and are used as the base of cakes for added support | B. Acrylic |
| _____ | 3. To display your cake creation in the most extravagant way possible | C. Cake Stand |
| _____ | 4. Arguably the most popular style of stand, iron wire cake stands are both elegant and intricate | D. Cake board |
| _____ | 5. Differing from other cake stand materials, more do-it-yourself type job | E. Iron Wire |
| _____ | | |



What I Have Learned

Read and answer the following questions.

1. How to maintain the freshness of cakes?

2. What are the important things to consider in presenting a cake?



What I Can Do

Describe the following cakes, on how it is presented. Write the answer below.



1. _____





2. _____



Assessment

Write the tips and how to plate and present cakes. Write the answer inside the circle and explain each tip on the space provided below.



Additional Activities

Online Activity:

Visit the website below, and watch on how to present cakes using this link <https://youtu.be/akk4aG5nnoc>. Based on the video you have watched, demonstrate how to present cakes using **MOBILE ANDROID PHONE (Download Microsoft PowerPoint and Screen Recorder App from PlayStore)**

Offline Activity:

Perform the actual presentation of cakes/cupcakes. Make an observation report signed by parent/guardian.

Procedure:

1. Slice into geometric shapes.
2. Draw an outline, anything with sauce available.
3. Add additional finely nuts.
4. To become more colorful, add fresh fruit.
5. For the final presentation, add any food use for garnishing.

How well did you perform?

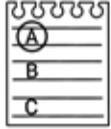
Your performance will be rated using the rubrics below.

Scoring Rubrics

| Criteria | Weight |
|--|---------|
| Demonstrated to present and plating cakes perfectly | 20 pts. |
| Demonstrated to present and plating cakes using most of the colors, garnish and sauces | 15 pts. |
| Demonstrated to present and plating cakes using some of the sauces | 10 pts. |
| Failed to demonstrate to present and plating cakes | 5 pts. |

| Scale | Descriptions | Points |
|-------|-------------------|--------|
| 5 | Very Good | 20 |
| 4 | Good | 15 |
| 3 | Fair | 10 |
| 2 | Needs Improvement | 5 |





Answer Key

| | | | |
|---|--|---|---|
| <p>What I know</p> <ol style="list-style-type: none">1. Cake server2. Bowls and basket3. Paper plates4. Paper napkins5. Pedestal and cake keepers | <p>What's New</p> <p>Answer May Vary</p> | <p>What's In</p> <ol style="list-style-type: none">1. coloring2. piping3. smoother4. lifter5. leveler | <p>What's More</p> <ol style="list-style-type: none">1. b2. a3. c4. e5. d |
| <p>Additional Activities</p> <p>Answer May Vary</p> | <p>Assessment</p> <p>Answer May Vary</p> | <p>What I Can Do</p> <p>Answer May Vary</p> | <p>What I Have Learned</p> <p>Answer May Vary</p> |



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