

TVL - Home Economics

Bread and Pastry Production

Third Quarter: Module 3

Decorate Cakes



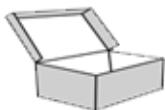
Writer: Lorraine J. Llerena

Cover Illustrator: Christopher E. Mercado



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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. enumerate types of icing and frosting;
2. perform steps and procedure in icing cake; and
3. explore opportunities for cake decorator

Lesson

3

Decorate cakes

Cake decorating can transform a plain, delicious cake into a special dessert. Decorated cakes or cupcakes are parts of birthday, anniversary, wedding and seasonal celebrations. It can be humorous, dramatic or scary. A cake can be elaborate or simple. With basic skills and imagination, your decorating creations can reflect your personality and the special occasion.

<https://www.gov.mb.ca/agriculture/rural-communities/4h/pubs/discover-foods-cake-decorating-memberleader.pdf>





What I Know

Read and analyze the questions below. Choose the letter of the correct answer.

1. Which of the following types of icing achieved using heavy whipping cream and sugar?
 - a. Butter cream
 - b. Caramel
 - c. Royal icing
 - d. Whipped cream

2. Which of the following types of frosting are usually perfect for carrot and velvet cakes?
 - a. Cream cheese
 - b. Fondant
 - c. Ganache
 - d. Meringue

3. Which of the following is a high fat alternative to frosting?
 - a. Fruit sauce
 - b. Fondant
 - c. Powdered sugar
 - d. Whipped cream

4. Which of the following is the 2nd procedure in icing a cake?
 - a. Place a cup of frosting onto the center of the cake.
 - b. Place your cake on a turntable.
 - c. Place the second layer of the cake.
 - d. Take some icing about $\frac{3}{4}$ amount of frosting into the center of the cake

5. Which of the following icing is one of the easiest to apply with edible coloring.
 - a. Fondant
 - b. Meringue
 - c. Royal icing
 - d. Whipped cream



What's In

Read and analyze the given questions. Write the answer on the space provided.

1. What are the tools and utensils needed in decorating a cake?

2. Give some tips and techniques in decorating cakes?

3. What is the importance of using a cake decorator?



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**

Identify the cake design and explain the details of the following.



1. _____



2. _____



What Is It

Icing – it refers to a thinner and glossier and can be used as a glaze and for detailed decorating.

	Types of Icing	Ingredients
	a. Butter cream	sifted powdered sugar, milk and butter
	1. American Buttercream	two-part sugar to 1 part butter is creamed together with a small amount of milk and flavorings
	2. Meringue Buttercream	made from cooked egg whites and sugar, butter, and flavorings like vanilla and salt.
	3. Cream Cheese Frosting	butter, cream cheese, confectioners' sugar, and vanilla.
	4. Flour Buttercream	flour, sugar, milk and butter.
	5. French Buttercream	uses egg yolks, butter and sugar heated to the softball stage to create a creamy, not too sweet frosting that compared to custard in taste



	6. Fudge Icing	Stir together sugar, cocoa powder, and milk together in a large saucepan set over medium-high heat. Cook until large bubbles begin to form and the mixture reaches a hard boil.
	b. Whipped cream	cream, typically sweetened, that has been beaten until it is light and fluffy.
	c. Royal icing	hard white icing, made from softly beaten egg whites, icing sugar, and sometimes lemon or lime juice.
	d. Caramel Icing	In a saucepan over medium heat, melt the butter, and mix in 3 tablespoons milk and brown sugar

Frosting - it refers to a thick and fluffy, used to coat the outside of the cake

	Types of Frosting	Ingredients
	a. Cream Cheese Frosting	thick, sweet but tartly icing which comes in a range of thick-to-thin consistencies.
	b. Meringue	whipped mixture of sugar and egg whites
	c. Chocolate Ganache	mixture of chocolate and warm cream.

	Fondant	
	Rolled	sugar, water, and corn syrup
	Poured	mix together sugar, corn syrup, and water in a medium saucepan



	Gum paste	egg whites, powdered sugar, and shortening
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Steps and Procedure in Icing Cakes

You will need the:

- a. *Cake board* is a flat support placed under a cake, to make it easy to lift and transport.
- b. *Turntable* pinnable platforms help you get all around cakes for icing.
- c. *Icing spatula* round tipped blunt knives for smoothing edges.

Procedure in Icing a cake

1. Mise en place
2. Place your cake on a turntable.
3. Take some icing about $\frac{3}{4}$ amount of frosting into the center of the cake.
4. Pour about $\frac{1}{2}$ cup to $\frac{3}{4}$ cup of filling into the center of the cake.
5. Place the second layer of the cake.
6. Make sure the top of the cake is fairly even.
7. Place a cup of frosting onto the center of the cake.
8. To ice the sides of the cakes, add the little bit of the icing along the side.
9. Take a damp towel and wipe off the excess icing on your cake circle.
10. Once the sides have been frosted and smoothed, clean the icing spatula once again.





What's More

Find ten (10) decorating items in the crossword puzzle. Write the answer in the blank.

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

1. _____

6. _____

2. _____

7. _____

3. _____

8. _____

4. _____

9. _____

5. _____

10. _____



What I Have Learned

Read and write the answer below.

1. What are the advantages and disadvantages of decorating cakes?

2. Why is consistency important in icing a cake?





What I Can Do

Design and decorate your cake in the box. Choose one (1) from the following list given below.

- a. Debut cake
- b. Anniversary cake
- c. Graduation cake



Assessment

Arrange the proper sequence of filling and assembling cakes. Write A for the first step up to J for the final step. Write your answer before the number.

Sequencing Practice	
—	1. To ice the sides of the cakes, add the little bit of the icing along the side.
—	2. Place a cup of frosting onto the center of the cake.
—	3. Take a damp towel and wipe off the excess icing on your cake circle.
—	4. Mise - en place
—	5. Once the sides have been frosted and smoothed, clean the icing spatula once again.
—	6. Pour about $\frac{1}{2}$ cup to $\frac{3}{4}$ cup of filling into the center of the cake.
—	7. Make sure the top of the cake is fairly even.
—	8. Take some icing about $\frac{3}{4}$ amount of frosting into the center of the cake.
—	9. Place your cake on a turntable.
—	10. Place the second layer of the cake.





Additional Activities

Online Activity:

Research a video clip that shows “Procedure in Icing Cakes” and create a video using **Microsoft PowerPoint with Video Narration**.

Offline Activity:

Perform the actual decorating cupcakes by following the task sheet. Make an observation report signed by parent/guardian.

Procedure:

1. Hold your cupcake/ any bakery products
2. Guide with your hand over the tip
3. Start with the outside swirl around with even pressure
4. For a little finish add some decorating cupcake toppers
5. Present on a plate / even in packaging material

How well did you perform?

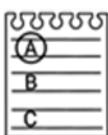
Your performance will be rated using the following rubrics below.

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. .
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





Answer Key

<p>What I know</p>	<p>What's New</p>	<p>In any order)</p> <p>What's More</p>
<p>1. d 2. a 3. c 4. a 5. b</p>	<p>Answer May Vary</p>	<p>1.frosting 2.spatula 3.cakeboard 4.turntable 5.pasty bag 6.food color 7.jicing 8.damp towel 9.piping tips</p>

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





References

Books

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Online Sources

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The Most Commonly Asked Cake Decorating Questions

K. Stories

Kitchen Stories

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<https://livforcake.com/ermine-frosting/>



Development Team of the Module

Writer: Lorraine J. Llerena (SHS TIII, MNHS)

Editors:

Rosalina S. Cruz (MT I, PHS)

Sheilah G. Milla (HT III, FHS)

Nerissa E. Estrella (ASP II/OIC, MNHS)

Internal Reviewer: Joseph T. Santos (EPS-EPP /TLE)

Layout Artist:

Management Team:

Sheryll T. Gayola

Assistant Schools Division Superintendent
OIC, Office of the Schools Division Superintendent

Elisa O. Cerveza

Chief, Curriculum Instruction Division
OIC, Office of the Assistant Schools Division Superintendent

Joseph T. Santos

Education Program Supervisor – EPP/TLE

Ivy Coney A. Gamatero

EPS – Learning Resource Management and Development System

For inquiries or feedback, please write or call:

Schools Division Office- Marikina City

Email Address: sdo.marikina@deped.gov.ph

191 Shoe Ave., Sta. Elena, Marikina City, 1800, Philippines

Telefax: (02) 682-2472 / 682-3989



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