

072106T4BAK

BAKING TECHNOLOGY LEVEL 6

FOP/OS/BT/CR/03/6/A

Manage Cake Decoration

July /August 2025



**TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION
COUNCIL (TVET CDACC)**

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PRACTICAL ASSESSMENT

Time: 4 HOURS

INSTRUCTIONS TO CANDIDATE:

1. You are required to prepare and decorate:

- i.** A bridal shower cake using Royal Icing
- ii.** A baby shower cake using Fondant Icing
- iii.** A birthday cake using whipping cream

1. You have been provided with the following resources for the practical tasks:

- a) A fully equipped and safe kitchen*

- b) *Timer or watch*
- c) *Recording sheets and pen*
- d) *Basic ingredients for the products*

Recipe cards for:

1. *Royal Icing (Appendix I)*
2. *Fondant Icing (Appendix II)*
3. *Butter cream Icing (Appendix III)*

APPENDICES – RECIPES

Appendix I: DECORATE A BRIDAL CAKE USING ROYAL ICING

Ingredient	Quantity
Cake	1.5kg
Eggs	4pcs
Icing sugar	900g
Lemon	1pc
Assorted color	Assorted

Procedure.

- i. Separate the egg whites from the yolk.
- ii. Place the whites in a basin and beat until foamy.
- iii. Sieve the icing sugar.
- iv. Gradually add icing sugar until the correct consistency is reached.
- v. Add extracted lemon juice and mix.
- vi. Cover it with a damp cloth to prevent it from drying.
- vii. Level the cake.
- viii. Crumb coated the cake using light royal icing
- ix. Mask the cake to a smooth finishing
- x. Decorate as desired.
- xi. Present the cake.

APPENDIX II: DECORATE A BABY SHOWER CAKE USING FONDANT ICING

Ingredient	Quantity
Cake	1.5kg
Margarine	100g
Icing sugar	500g
Gelatin	10g
Cold water	60ml
Glycerin	15ml
Glucose syrup	10ml
Vanilla extract or other flavoring (optional)	5ml
Food coloring (assorted)	Multiple

Procedure

- i. In a small bowl, combine the gelatin and cold water. Soak it for a few minutes to allow the gelatin to soften.
- ii. In a bowl, sift the icing sugar.
- iii. In a small saucepan, heat the gelatin over low heat stirring constantly until the gelatin is completely dissolved.
- iv. Mix in the gelatin mixture, glucose syrup, glycerin and shortening until well combined.
- v. Remove from the heat and cool slightly.
- vi. Pour the gelatin mixture into the icing sugar and stir and knead everything until it makes a thick sticky paste.
- vii. Use flavoring and color as desired.
- viii. Dust a clean surface with icing sugar until the fondant becomes smooth.
- ix. Tightly wrap using a cling film and store.
- x. Carefully lift the rolled fondant and drape over the cake ensuring it completely covers the cake.
- xi. Level the cake.
- xii. Crumb coat the cake.
- xiii. Decorate the cake as desired

xiv. Present the cake.

APPENDIX III: DECORATE A BIRTHDAY CAKE USING WHIPPING CREAM

Ingredients	Quantity
Cake	1.5kg
Icing sugar	50g
Margarine	200g
Assorted flavors	Multiple
Assorted colours	Multiple

Procedure

1. In a clean bowl whisk the whipping cream until it forms a stiff peak
2. Add flavor and color as desired
3. Crumb coat the cake
4. Decorate the cake as desired
5. Present the decorated cake