

**072105T4BAK**

**BAKING TECHNOLOGY LEVEL 5**

**FOP/OS/BT/CR/03/5**

**Decorate Cakes**

**July /August 2025**



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

*easyvet.com*

**PRACTICAL ASSESSMENT**

**Time: 4 HOURS**

**INSTRUCTIONS TO CANDIDATE:**

1. You are required to prepare and decorate:
  - i. 1kg round cake using Royal Icing
  - ii. 1kg heart cake using Fondant Icing

2. 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)***

## APPENDICES – RECIPES

### Appendix I: DECORATE 1KG ROUND CAKE USING ROYAL ICING

Ingredient	Quantity
Cake	1kg
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 bowl and beat until foamy.
- iii. Sieve the icing sugar.
- iv. Gradually add icing sugar while mixing 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 loyal icing
- ix. Mask the cake to a smooth finishing
- x. Decorate as desired.
- xi. Present the cake.

**APPENDIX II: DECORATE 1KG HEART CAKE USING FONDANT ICING**

Ingredient	Quantity
Cake	1kg
Margarine	100g
Icing sugar	750g
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.

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