

## Decorate and store celebration cakes in bakery operations

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### Overview

This standard covers the skills and knowledge needed to dress, decorate, accessorise and store celebration cakes typically in craft or artisan bakery operations. Celebration cakes may include cakes designed for birthdays, anniversaries, weddings, Christmas and other special occasions like Mother's Day or Easter.

You need to show and understand how you pipe icing, crimp and manipulate sugar paste and spray the surfaces of celebration cakes. You will need to demonstrate that you can apply decorative materials like ribbons, motifs and ornaments to the required standards as set out in a product specification. You need to know how to recognise and prevent contamination during decoration operations. Complying with and understanding health and safety, food safety and organisational requirements are essential features of this standard.

This standard is for you if you work in bakery operations, and is applied in the context of cake decoration and storage operations.

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### Performance criteria

#### You must be able to:

1. identify and check the condition of covered bases in accordance with specifications
2. identify and select tools and equipment for decorating in accordance with specifications
3. position bases for decorating in accordance with procedures
4. identify and adjust the condition of decorative materials in accordance with specifications
5. pipe, crimp and spray bases, and place for the next stage in cake decoration in accordance with procedures
6. take prompt action to isolate substandard bases in accordance with procedures
7. comply with health, safety, food safety, allergen and organisational requirements throughout piping and spraying operations
8. identify and check the condition of prepared bases in accordance with specifications
9. identify and select tools and equipment for applying decorations and accessories in accordance with specifications
10. position bases for applying decorations and accessories in accordance with procedures
11. identify and select decorative materials and accessories in accordance with specifications
12. apply decorations and accessories to bases in accordance with specifications
13. take prompt action to isolate substandard bases in accordance with procedures
14. store celebration cakes for despatch in accordance with procedures

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15. comply with health, safety, food safety, allergen and organisational requirements throughout decorating and storing operations
16. carry out cleaning and maintenance of equipment in accordance with Food Safety requirements and procedures
17. operate within the limits of your own authority and capabilities

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## Knowledge and understanding

## You need to know and understand:

1. the standards of health and safety and food safety you are required to comply with, why it is important that you do so, and what might happen if standards are not met
2. how to source and read work instructions and specifications to check and monitor processing requirements
3. why it is important to follow work instructions and product specifications or recipes throughout processing to ensure successful products
4. how to recognise and report products that do not meet specification, and the procedure for rejecting and isolating failed products
5. how to prevent contamination and cross contamination during processing and what might happen if this is not done
6. what the lines and methods of effective communication during processing are and why it is important to use them correctly
7. what the documentation requirements during processing are and why it is important to meet them
8. the correct method for loading and unloading trays in racks
9. how to maintain and adjust consistency of confectionery decorating materials
10. how to handle bases and decorate cakes efficiently without causing damage
11. how to recognise decorating materials which do not conform to specification
12. how to identify and select the correct accessories to meet specified requirements
13. how to handle and store celebration cakes efficiently without causing damage
14. how to identify and select packaging and protective materials for storage and transport of celebration cakes
15. corrective actions for dealing with materials which are out of specification

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Developed by	Improve
Version Number	4
Date Approved	30 Mar 2023
Indicative Review Date	30 Mar 2028
Validity	Current
Status	Original
Originating Organisation	Improve
Original URN	IMPCB211
Relevant Occupations	Engineering and Manufacturing Technologies, Food Production Operatives, Manufacturing Technologies, Process Operatives
Suite	Craft Bakery
Keywords	Decorating; Piping; Crimping; Celebration; Cakes; Confectionery; Craft; Bakery; Baker;