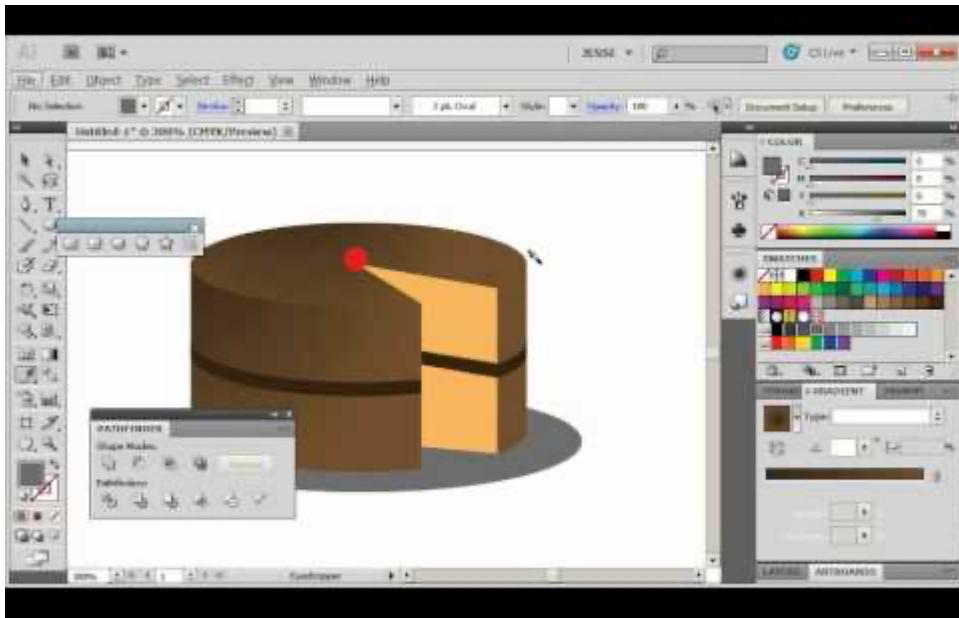
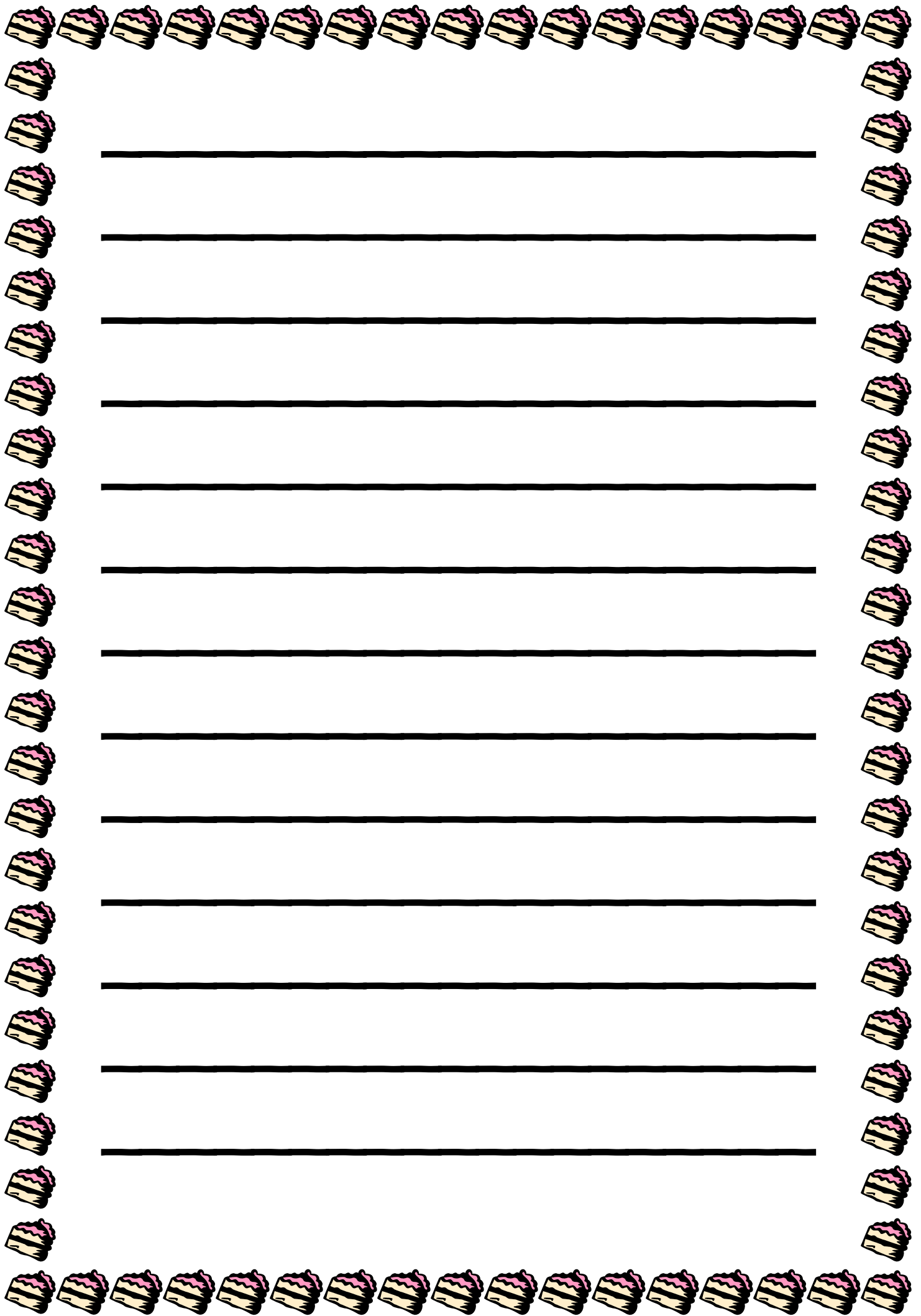


Practical Cake Craft



ICT Tasks

NAME





Cake - Worksheet 1

You have to research and find the answers to the following questions and type them on a word document. Once finished create a Cake folder and save your work.

1. When making a Victoria Sponge Cake, what is the traditional filling that is used in it?
2. What would you use as an edible adhesive when coating a cake in marzipan?
3. If a recipe says to preheat a gas cooker at Gas Mark 7, what temperature would an electric cooker need to be set at?
4. What are the 4 ingredients and their quantities of a classic sponge mix?
5. When making a classic sponge mix, at what point and exactly how are we incorporating air into the mixture?
6. We have been using Crimping Tools over the past couple of weeks. Research and find as many different types as possible.
7. Name 2 types of sponges that do not contain any form of fat in the recipe?



Cake - 2

1. Find the names of 6 different cake decorating tools.
2. Name 4 different types of sponges.
3. Describe how you would stencil colour onto a piece of fondant.
4. What different types of food colourings are there?
5. What is the main ingredient in marzipan?
6. Find a recipe for making fondant icing.



Worksheet 3 - CAKE

Today you are being asked to research how to;

- Prepare and line a baking tin for making a RICH FRUIT CAKE.
- Make up a step by step instruction sheet for other people on how to line a baking tin correctly, including pictures of the different steps.
- Model a PANDA out of fondant.



Worksheet 4 - CAKE

For today's task you are being asked to:

- Research and create an information sheet on how to cover a cake in marzipan. Include pictures in your information sheet.
- Research and make an information sheet on how to create a model ELEPHANT out of fondant icing.

Print off your two pieces of work.



Cake Worksheet - 5

Today you are being asked to research how to make the following using fondant icing;

- A Christmas Tree
- A Snowman
- A Gift Box

Having obtained your information you are now being asked to create a colourful, informative, fool proof step by step instruction sheet.

Save and print off a copy of your instruction sheets.



Worksheet - CAKE

Today you are being asked to research how you can model a figure out of fondant icing.

Find reliable step by step instructions that you can use to create your figure and print it off.

You will use these instructions next period.



Worksheet - Cake (Modelling)

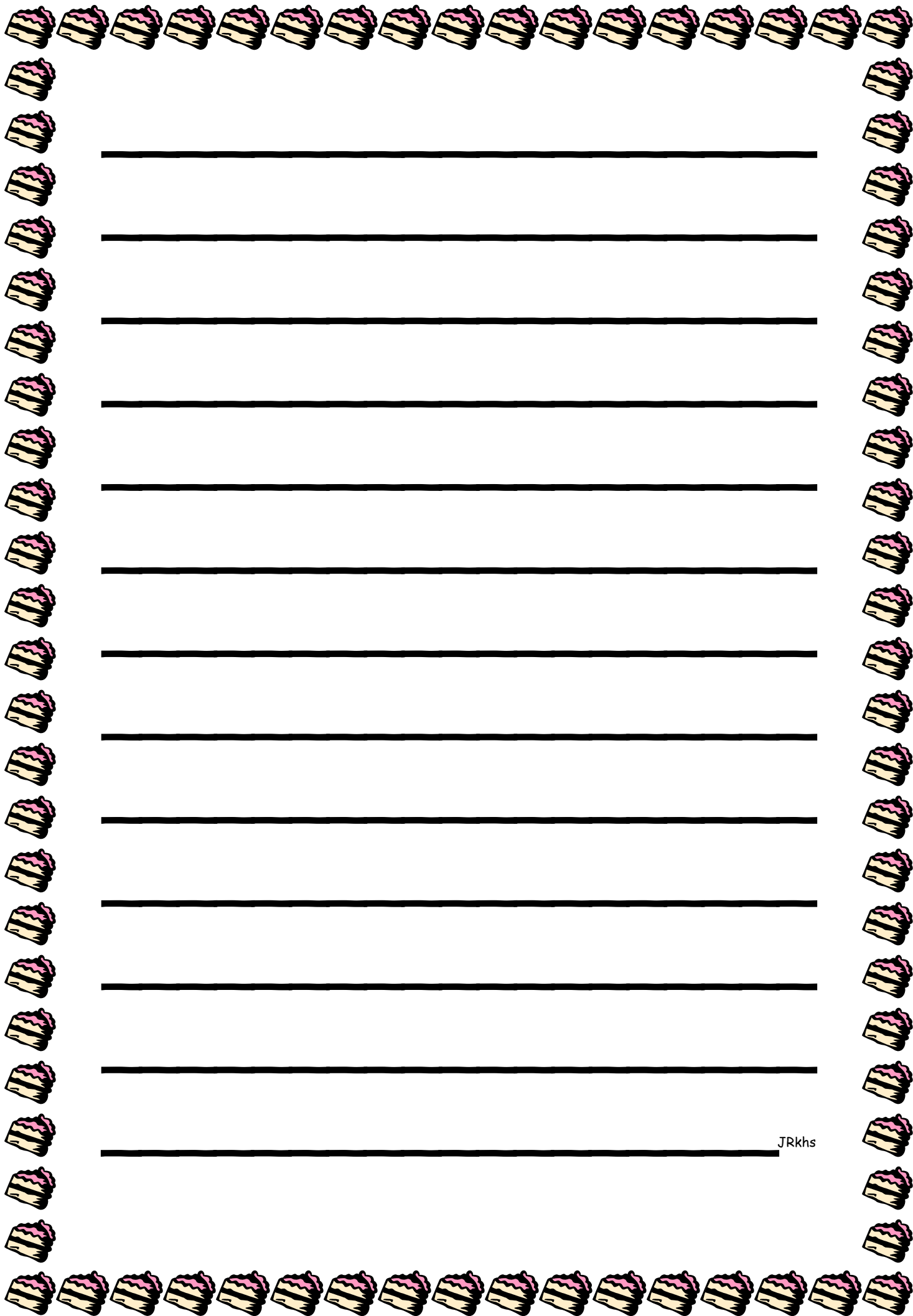
Today you are being asked to research;

1. How to make a COUCH/SETTEE out of fondant icing.

AND

2. How to make a child's TRACTOR out of fondant icing.

Print off your instructions as you will need them next period to make your models.



JRkhs

