



Hospitality and Catering

# Producing sponge cakes and scones

## Lesson 1

Become competent in preparing, baking and serving sponge cakes for the hospitality and catering industry.





# Learning Objectives

- State what ingredients are required for making cakes and scones
- List what equipment is required for making cakes and scones
- Describe how to use different equipment correctly
- Explain how to work safely
- Identify checks which should be performed on deliveries of ingredients
- Summarise a basic sponge recipe
- Describe the stages in making and baking a sponge cake







# Learning Objectives

- Recognise how to make a sponge cake using a steaming method
- Summarise a basic scone recipe
- Describe the stages in making a scone
- Define common methods of decorating and filling cakes and scones
- Recognise the correct methods of storing cakes and scones once manufactured
- Identify methods to make cakes and scones healthier





# Ingredients you will need

Making sure you have your storage areas and fridge stocked up with the right ingredients means you can bake daily.





# Flour

Plain white flour – this has a low gluten content, giving sponges a soft texture after baking.







# Self raising flour

Plain flour with baking powder  
already added.

This creates lift and helps cakes and  
sponges to rise evenly.





# Eggs

Eggs should be fresh – check the date.

Eggs are stored in the fridge.





# Eggs

Eggs add structure, leavening, colour, and flavour.

It's the balance between eggs that give height and texture .







# Fats

Added to provide moisture and soft texture.

Store in the fridge.

- Butter
- Margarine
- Vegetable oils





# Sugar

Added for sweetness but also helps a cake remain moist after baking.

Helps to preserve the quality of the cake. It also adds colour while baking.





# Sugar

Store in a sealed container to keep dry.

Caster sugar is fine and easier to mix into butter.







# Revision Activity 1

Why is self raising flour  
used for making cakes?