



Hospitality and Catering

Producing sponge cakes and scones

Lesson 2

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





Equipment

Cakes, sponges and scones are easy to make with practice, they require lots of equipment.

Using the right equipment prevents accidents and ensures a good product.





Bowls

Bowls are for mixing and holding ingredients.

They can be glass, plastic or metal.

You will need a wide range of sizes.





Measuring jugs

Baking requires exact measurements.

Measuring jugs measure liquids.

Use plastic or metal jugs for safety, glass can chip and break.





Scales

Measuring dry ingredients in baking is essential for success.

Scales can be digital or manual.

Make sure they are set to zero before use.





Sieves

Used for sieving flour to remove any lumps, impurities and also to add air into the mix.

This helps products to rise more and create a light texture.

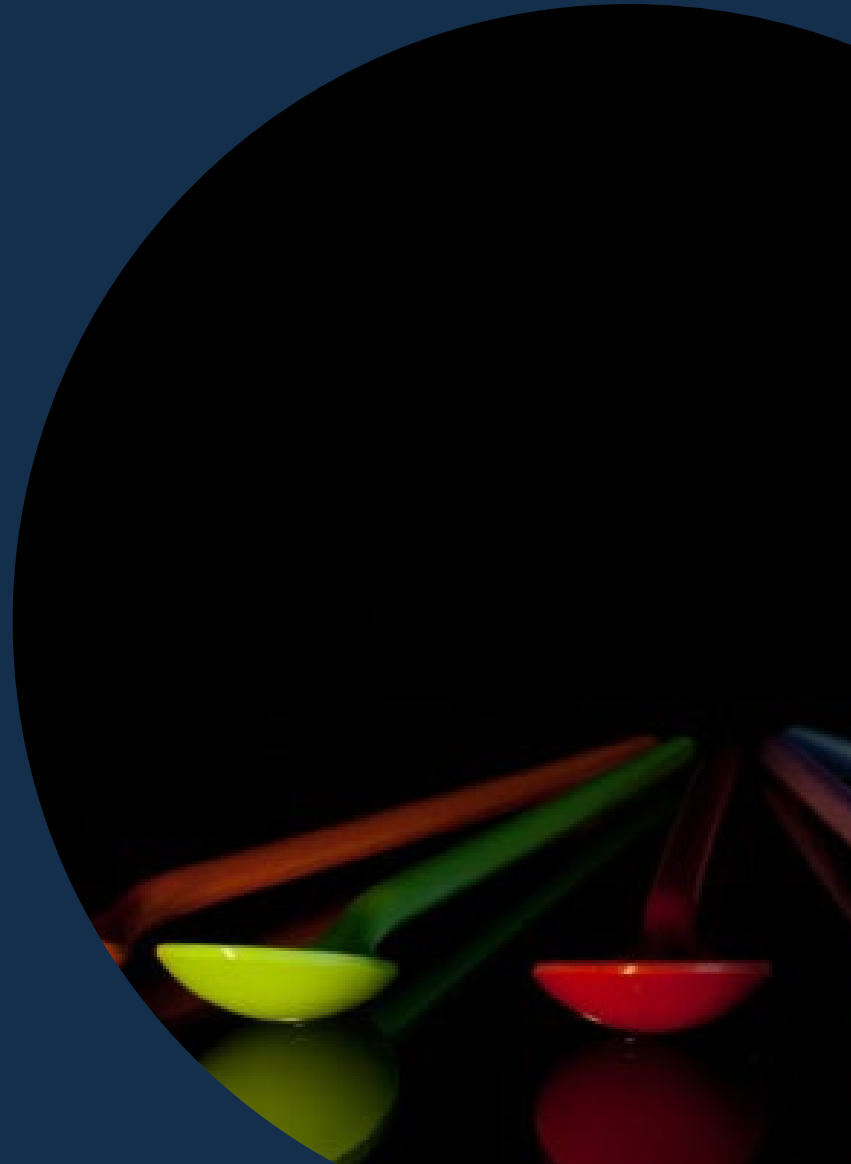




Spoons

Wooden spoons for mixing, beating and folding ingredients into the mix.

Measuring spoons for small measures – tablespoon, teaspoon.





Whisks

Whisking butter and eggs together
– creaming.

Whisking eggs and egg whites





Spatula

Used to remove all of the 'batter' mix out of a bowl. This prevents wastage.

Spatulas are soft and bend to get into the curves of a bowl.





Palette knives

Long, wide and unsharpened, Used to move slices/portions.

They help to prevent breakages and burns.

Used for spreading fillings etc.





Rolling pins

Use for making scones, gently rolling the dough with a flat top to provide even portions and cooking.





Baking trays

Thin metal trays for placing raw scone mix onto for baking, or for supporting cake moulds while moving back and forth from the oven.





Cake tins

This provides the shape of the cake or sponge, usually greased and lined with grease proof paper to prevent sticking.





Cutters

Used for portioning scones in various shapes. This is good for portion control and appearance





Cooling trays

Cooked products on to a rack allows air to move around the base, preventing the base from becoming soggy and sticky.

It keeps products off the work bench and prevents cross contamination.





Revision Activity 2

What is a whisk used for when making cakes?