



Hospitality and Catering

Producing sponge cakes and scones

Lesson 3

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





Working safely

With so many bits of equipment and hot ovens for baking, there are lots of risks to be aware off.





Working safely

Use oven cloths at all times when placing item into and out of the oven.





Food safety

Working with raw eggs can cause a risk to the chances of cross contamination.





Food safety

Store eggs and fat in the fridge at 1 to 5°C

Always clean and sanitise between tasks.





Flour and sugar safety

Flour and sugar is delivered in strong paper bags.

Flour is a food source for mites, weevils and mice.

Ensure all deliveries are emptied into flour bins and off the floor.





Prevent wastage

This saves money, keeps people safe
and prevents cross contamination.

Baking is a science, always follow the
recipe and cooking instructions.





Achieving quality

Always follow the recipe and cooking instructions first.





Achieving quality

Make changes after you have 'Taste tested'.

- Alter oven temperature
- Add more or less ingredients after tasting first attempt
- Re-write the recipe





Deliveries

- Check dates on all products
- Check packaging on all products
- Check hygiene and temperature of delivery van





Deliveries

- Send back any faulty goods
- Inform supervisor
- Contact supplier





Revision Activity 3

What checks should be performed on deliveries of ingredients?