



Hospitality and Catering

# Producing sponge cakes and scones

## Lesson 6

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





# Decorating cakes

Simply sieving icing sugar over the top, 'Dredging'.

Liquid icing poured over the top.  
'Glazing'

Buttercream or fondant icing is often used to cover and decorate cakes





# Filling cakes

Different flavoured jams and whipped cream are typical fillings.

Using fresh sliced fruit can compliment jams.





# Filling scones

Traditionally buttered and served with jam and double cream.

Scones can be sweet or savoury e.g.  
Cheese scones.





# Revision Activity 6

**What filling can be added to cakes?**