



TECHNOLOGY
TRIUMPHS

ncfe.

*Level 1 Award in
Creative Craft*

CAKE DECORATING

601/3360/0/CAK



Workbook 1

Name

Chef Hygiene
Practical -Dusting
Oven Safety
Practical- Rice Paper
Tools
Practical - Water Icing



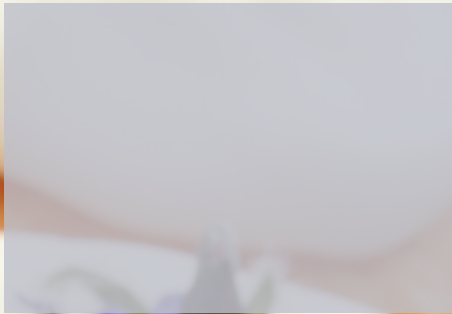
- 1.1 Explore a range of tools and equipment to support craft ideas
- 1.2 Identify different materials to support craft ideas
- 1.3 Explore the properties of available craft materials

Session 5

12. Name the tools shown here and explain how you have used them so far within your practical work:



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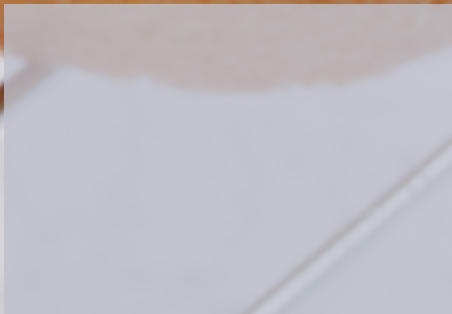
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- 1.1 Explore a range of tools and equipment to support craft ideas
- 1.2 Identify different materials to support craft ideas
- 1.3 Explore the properties of available craft materials

Session 5

12. Name the tools and ingredients shown here and explain how you have used them so far within your practical work:



- 1.1 Explore a range of tools and equipment to support craft ideas
- 1.3 Explore the properties of available craft materials
- 1.4 Explore basic craft techniques within the chosen area

Session 6

Watch the 'Water Icing' video using the following link;

STOP! BEFORE WATCHING ANY VIDEO MAKE SURE YOU HAVE SAVED YOUR WORK, OTHERWISE YOU MAY LOSE YOUR WORK!

[Click here to Watch the 'Water Icing' Video](#)

Think back to the skills you have tried out so far during this workbook.

You now need to design and make either a set of fairy cakes or a large sponge cake, that uses some of the techniques you have explored this term.

(If you are aware of other decorative techniques, try not to jump ahead as these are likely to be explored in future terms - this term is all about icing sugar, rice paper and water icing,)

13. Complete your design of your cake/s. (you can complete multiple drawings for this task). You can use any medium of your choice - even ICT. You should add labels to your diagram to show what techniques and ingredients you plan on using.

Upload photos of your designs to your Photo Gallery

14. Use your plan to create your cake/s.

Upload photos of your cake to your Photo Gallery

15. Speak to other people about the appearance of your cake/s.

Write a summary on what you think went well and what could be improved upon:

What Went Well:

Even Better If:



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Congratulations!

*You have completed Workbook 1 of the Level 1 Award in
Creative Craft Cake Decorating*

*Please submit your completed Workbook 1 and your Photo
Gallery for assessment and Feedback*

