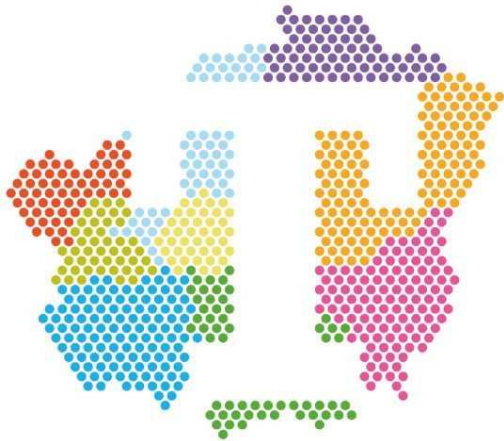




Tameside  
College



# Tameside College

## **Department of Food Studies**

Bakery & Cake Decoration

STUDY PACK 2023



- **Skills needed for the course -**

Preferably, you will require a minimum of 4 GCSEs at grade 3 (grade D) or above. However, at Tameside College our bakery lecturers are looking for students who are enthusiastic and keen to gain practical skills in bread, cake production and decoration.

School applicants should be keen to show us their passion for this industry and attendance and punctuality is key to becoming a star baker!

- **Interests desired-**

Whether its cake decoration, bread or confectionery a passion for the bakery world is what the bakery team yearn for in our students!

- **Course outline- What will I study?**

- A wide range of bread
- Confectionery Skills
- Finishing Skills
- Teamwork
- Customer Service skills
- Food Safety
- Plan and Evaluate Specialist Bakery Products
- Celebration cakes
- Modelling
- Piped Flowers
- Design and Develop Bakery Products

- **Equipment needed-**

You will need to come prepared to sessions with a pen to make notes in theory and practical sessions. You may also need a memory stick for completing online coursework.

A padlock will be needed to keep your uniform and equipment safe and locked away. If you haven't already applied for your uniform please make sure you do this soon, as they take some time to arrive.

**If you need any bursary information please contact -**

- **Skills to be practising -**

You can always be looking up and practising your baking skills by researching recipes and creating your own bakery products at home! Don't worry about not having a lot of ingredients, be creative with what you already have in your cupboards!

- **Contact information of tutors**

If you have any questions please don't hesitate to contact us

Stuart Withington - Bakery Lecturer – [Stuart.withington@tameside.ac.uk](mailto:Stuart.withington@tameside.ac.uk)

Stella Collins – Bakery Lecturer – [Stella.collins@tameside.ac.uk](mailto:Stella.collins@tameside.ac.uk)

Scott Peters – Bakery Lecturer & Assessor – [Scott.peters@tameside.ac.uk](mailto:Scott.peters@tameside.ac.uk)



## Virtual Baking Class!

Use this booklet to prepare you for college life in the bakery world! In this booklet there will be recipes to try and activities to complete.

### How should a Baker dress?

Label the diagram below and if you explain why each item should be worn.

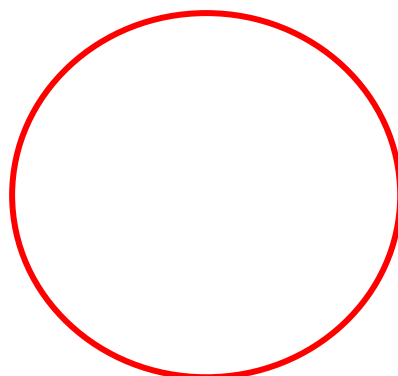
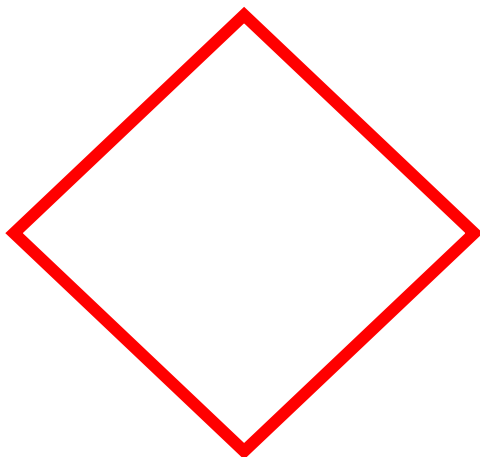
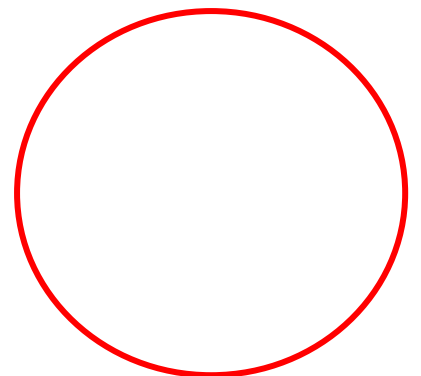
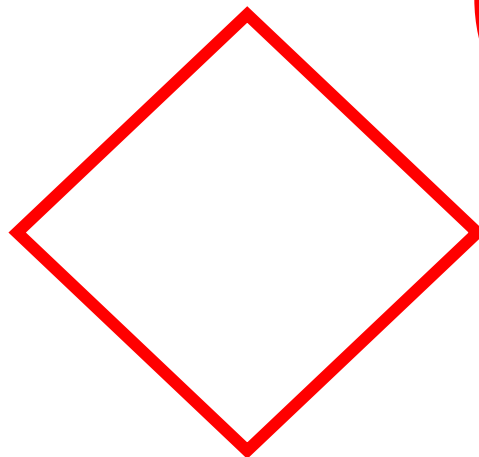
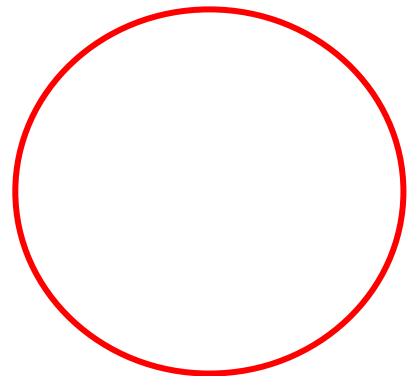
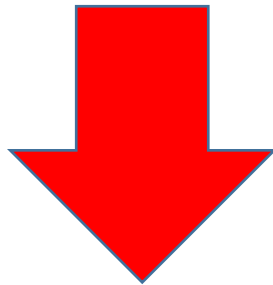




So, we have covered personal protective equipment, but what about Hygiene?  
Hygiene is such an important issue when dealing with food and its important to  
be aware!

## Personal Hygiene Practises

How many practices can you list?





## Research task!

There has been a surge in bakery applicants over the last few years. This trend is supported by the popularity of programmes such as the 'Great British Bake Off' and the keen interest of the baking industry to recruit young bakers.

It is no longer just working in a small shop bakery; the job possibilities are endless! Use this page below or create your own **mood board** full of pictures of possible bakery jobs! Use this to seek what you find interesting and may like to progress into.





## Recipe time!

We know all of you will be chomping at the bit to start your baking! Included below are some recipes that you'll be making in Level 1 Time to get practising and baking - don't worry too much if you haven't got the ingredients, just study the recipes to see how the layout of the recipes are displayed. This will help you when you start.

Below you can include any pictures of your baking from home or anything from the past baking days you may have made.

You should also reflect on your baking - write a small reflection covering each of the below.

**a) What you did**

**b) What went well**

**c) What you'd do differently next time**



## BAKERY RECIPE FOR **Chocolate Chip Cookies Base**

Ingredients	Times two	Kg	grams	Method
Un salted butter			125	Cream together using a beater. Scrape down
Light brown sugar			100	
Caster sugar			125	
Vanilla Essence			½ tsp	Add to mix over 30 sec and scrape down.
Egg			1	
Plain flour			225	Sieve together and add to mix. Mix for 2 min on second speed scraping down halfway through.
Baking powder			1 tsp	
Salt			pinch	
Chocolate chips			200	Add to mix and mix on speed 1 till evenly distributed.
				Weigh them out to about 60g each and place them on a flat tray with distance apart for them to spread !
Total				



## BAKERY RECIPE FOR Flap Jacks

Ingredients	Kg	grms	%	Method
Cake margarine		70		Melt together in a pan.
Golden Syrup		60		Add the margarine and syrup to the
Oats		150		oats and sugar.
Granulated Sugar		50		Mix in bowl until all the mixture is
				well coated.
Total				

YIELD: 1 small tin tray 3 x 6 “  
BAKING TEMPERATURE: 220°C  
BAKING TIME: 10-15mins







## BAKERY RECIPE FOR : 1 Large Loaf

Strong Flour 500g  
Salt 8g  
Sugar 5g  
Marg or butter 4g  
Yeast 12g  
Warm Water 275g  
(more or less water may be needed depending  
flour brand)



### Method:

Add all of the above but hold 1/10 of water back, mix by hand for at least 10 mins until dough looks smooth and the dough can be stretched without it breaking. More or less water will need to be added at the early stage of mixing, the dough should be slightly sticky.

Mould dough into a ball and place into a bowl. Cover bowl with a damp tea towel and place somewhere warm for around an hour until the dough has doubled in size.

Remove dough from the bowl and gently press the dough to remove the air.

Shape the dough into the desired shape and place in a tin or on a tray.

Place somewhere warm until it again doubles in size - on top of an oven or on a chair in front of the oven works well.

Flour and cut gently if desired.

Bake for 30 mins at 230c until loaf sounds hollow when knocked on the base. Boiling water poured into a hot roasting tin and added to the oven at the start of the bake will give you a nice crust.



**BAKERY RECIPE FOR Simple pizza/garlic bread** (enough for 3 small pizzas).

Strong Flour 500g

Salt 12g

Yeast 14g

Veg Oil 50g

Warm Water 220g

(more or less water may be needed depending flour brand)

Add all the above but hold 1/10 of water back, mix by hand for at least 10 mins until dough looks smooth and the dough can be stretched without it breaking. More or less water will need to be added at the early stage of mixing, the dough should be slightly sticky.

Mould dough into a ball and place into a bowl. Cover bowl with a damp tea towel and place somewhere warm for around an hour until the dough has doubled in size.

Remove dough from the bowl and gently press the dough to remove the air.

Divide into three and mould round and place in the fridge until needed this can be anytime within 24hrs. Or rest the dough for 5 min and the use straight away.

Pin out and cover with toppings of your choice.

Bake for 15 mins at 200c