This short course was developed for the trainer in response to the demand from various communities in Cake Making. This short course was developed to enable participants to make coconut cake using coconut cream for their own consumption, or for sale at local markets and outlets.
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Coconut Cake
COURSE OUTLINE: Coconut Cake

Program: TOURISM AND HOSPITALITY
Course: CAKE MAKING
Module code: TH006iii
Module name: Coconut Cake

Module 1: Banana cake
Module 2: Carrot cake
Module 3: Coconut cake
Module 4: Pumpkin spice cake
Module 5: Pound cake
COMPETENCY PROFILE: Coconut Cake

Duty | Task
--- | ---
D. Pumpkin spice cake | D1. Identify ingredients and equipment<br>D2. Prepare ingredients and equipment<br>D3. Cream butter and sugar<br>D4. Add flour and buttermilk<br>D5. Bake pumpkin spice cake<br>D6. Package and label pumpkin spice cake
COMPETENCY PROFILE: Carrot Cake

Duty | Task
---|---
E. Pound cake | E1. Identify ingredients and equipment
| E2. Prepare ingredients and equipment
| E3. Beat butter and cream cheese
| E4. Add flour mixture
| E5. Bake pound cake
| E6. Package and label pound cake
Coconut Cake

Module Purpose: The purpose of the module is to impart knowledge and skills to participant in coconut cake making so they can be able to make at home for own consumption or for sale.

Nominal duration: Approximately 7 hours.

Prerequisites: There are no pre-requisites for this module.

Content:

C1. Identify ingredients and equipment
C2. Prepare ingredients and ingredients
C3. Beat sugar, add egg yoke and vanilla
C4. Mix buttermilk and coconut cream
C5. Beat egg whites, tartar and sugar
C6. Bake coconut cake
C7. Package and label coconut cake

Suggested delivery method: This module should be delivered using these methods:
1. Explanation (what we will do) 5%
2. Demonstration (how we will do it) 15%
3. Implementation (now you do it) 70%
4. Evaluation (how good did we do it) 10%

Instructor: A recognised trainer from a vocational centre or certified trainer who has cake making skill.

Assessment method: The assessment will be given in a holistic manner through:
• Self paced
• Practical demonstration
• Observation
• Checklist

Assessment condition: In a kitchen situation where all materials and equipment are provided or training hall for women’s normal activities are done.

Evaluation The participants will demonstrate mastery of each skill. The final product will be evaluated by:
• Tasting the finish product

Reference:
Stephanie Jaworski - 2006
Sara Foster's 'The Foster’s Market Cookbook' - 2002
Overview of Learning Outcomes

On successfully completion of the module the participants will be able to:

C1. Identify ingredients and equipment
C2. Prepare ingredients and ingredients
C3. Beat sugar, add egg yoke and vanilla
C4. Mix buttermilk and coconut cream
C5. Beat egg whites, tartar and sugar
C6. Bake coconut cake
C7. Package and label coconut cake

APPENDIX 1: Training and Assessment guide (Learning outcome).

Learning outcome C1.1:
• Identify ingredients and equipment to make the coconut cake

Teaching strategy:
Learning activities for the trainee must include the instructor to:
1.1 Identify ingredients and equipment to use.
1.2 Explain and demonstrate use of equipment.
1.3 Identify method of baking the coconut cake.

Assessment condition:
In a classroom situation where all participants are provided with;
• Ingredients to make the cake
• Measuring cups, spoons
• Measuring jug
• Baking pans
• Sifter
• Clean tea towels
• Aprons
• Oven drum
• Large pot of water
• Mixing bowls

Assessment criteria:
The trainee has;
1.1.1 Selected and named ingredients and equipment to use.
1.1.2 Outlined use of each equipment.
1.1.3 Prepared fire for oven drum to bake the coconut cake.

Assessment method:
• Self paced
• Practical demonstration
• Observation

APPENDIX 2: Training and Assessment guide (Learning outcome).

Task C2: Prepare ingredients and equipment.
Suggested minimum instructional time: 1 hour

Learning outcome C2.1
• Prepare ingredients and equipment according to the correct measurements and procedures.

Teaching strategy:
Learning activities for the trainee must include the instructor to;
2.1 Identify correct amount for each ingredients.
2.2 Identify the correct methods of preparing the pan.

Assessment condition:
The trainee must have excess to;
• Ingredients to make the cake
• Measuring cups, spoons
• Measuring jug
• Baking pans
• Sifter
• Clean tea towels
• Aprons
• Oven drum
• Large pot of water
• Mixing bowls

Assessment criteria:
The trainee has;
2.1.1 Measured correct amount for each ingredients.
2.1.2 Prepared the pan following the correct method.

Assessment method:
• Self paced
• Practical demonstration
• Observation
• Checklist
APPENDIX 3: Training and Assessment guide
(Learning outcome).

Task C3: Beat butter, sugar, egg yoke and vanilla.
Suggested minimum instructional time: 1 hour

Learning outcome C3.1:
• Mix the ingredients following the procedures.

Teaching strategy:
Learning activities for the trainee must include
the instructor to;
3.1 Identify amount of butter.
3.2 Identify amount of sugar.
3.3 Identify number of eggs to use.
3.4 Identify amount of vanilla to add.
3.5 Explain and demonstrate procedures in
mixing the ingredients.

Assessment condition:
In a classroom situation or a training hall where
all participants are provide with;
• Mixing bowls
• Sugar
• Eggs and vanilla
• Wooden spoon
• Measuring cups and spoons
• Large bowl of clean water

Assessment criteria:
The trainee has;
3.1.1 Measured 3/4 cups butter.
3.1.2 Measured 1 1/2 cups sugar.
3.1.3 Selected 6 fresh eggs to use.
3.1.4 Measured 1 teaspoon vanilla.
3.1.5 Mixed ingredients following the correct
procedures.

Assessment method:
• Self paced
• Practical demonstration
• Observation
• Checklist

APPENDIX 4: Training and Assessment guide
(Learning outcome).

Task C4: Mix buttermilk, coconut cream and flour
mixture.
Suggested minimum instructional time: 1 hour

Learning outcome C4.1:
• Mix ingredients together with the batter mixture.

Teaching strategy:
Learning activities for the trainee must include
the instructor to;
4.1 Identify amount of buttermilk to mix.
4.2 Identify amount of coconut cream to mix.
4.3 Explain and demonstrate procedures in mixing
the two ingredients.
4.4 Explain and demonstrate mixing of the buttermilk
and coconut cream mixture together with the
flour mixture.

Assessment condition:
In a classroom situation or a training hall where
all participants are provide with;
• Bowls
• Ingredients
• Large pot of water
• Measuring devices

Assessment criteria:
The trainee has;
4.1.1 Measured 1 1/2 cups buttermilk.
4.1.2 Measured 1/4 cup coconut cream.
4.1.3 Mixed the two ingredients following
procedures.
4.1.4 Mixed buttermilk and coconut cream
mixture together with the flour mixture.

Assessment method:
• Self paced
• Practical demonstration
• Observation
• Checklist
APPENDIX 5: Training and Assessment guide (Learning outcome).

Learning outcome C5.1:
• Beat egg whites to peak foam together with other ingredients.

Teaching strategy:
Learning activities for the trainee must include the instructor to:
5.1 Identify amount of cream of tartar to add.
5.2 Explain and demonstrate beating of the egg whites together with the other two ingredients.
5.3 Explain and demonstrate folding in egg whites to the batter.
5.4 Explain and demonstrate in dividing the batter and pouring into prepared pans.

Assessment condition:
In a classroom situation or a training hall where all participants are provide with;
• Ingredients
• Large pot of water
• Clean tea towels
• Baking equipment

Assessment criteria:
The trainee has;
5.1.1 Measured ¼ teaspoon of cream of tartar.
5.1.2 Beat egg whites to peak foam together with other two ingredients.
5.1.3 Folded in egg whites to the batter.
5.1.4 Divided the batter and poured into prepared pans.

Assessment method:
• Self paced
• Practical demonstration
• Observation
• Checklist

APPENDIX 6: Training and Assessment guide (Learning outcome).

Learning outcome C6.1:
• Bake the coconut cake.

Teaching strategy:
Learning activities for the trainee must include the instructor to;
6.1 Identify the heat temperature of the oven drum.
6.2 Identify and explain where to place the cake pan in the oven.
6.3 Identify baking time.
6.4 Explain and demonstrate checking the cake with a toothpick or broom stick.
6.5 Explain and demonstrate removing the cake from the pan.

Assessment condition:
In a classroom situation or a training hall where all participants are provide with;
• Prepared heated oven drum
• Thermometer
• Clean broom stick or toothpick
• Pot holders
• Wire rack
• Clean tea towels
• Prepared cardboard to place the baked cake

Assessment criteria:
The trainee has;
6.1.1 Preheated oven to 350 degrees F (177 degrees C).
6.1.2 Placed cake pans in the centre rack of oven.
6.1.3 Baked deoconut cake for 35 to 40 minutes or until baked.
6.1.4 Checked cake using the toothpick or clean broom stick.
6.1.5 Removed baked cake from the pan.

Assessment method:
• Self paced
• Practical demonstration
• Observation
• Checklist
APPENDIX 7: Training and Assessment guide (Learning outcome).

Task C7: **Package and label coconut cake.**
Suggested minimum instructional time: **1 hour**

**Learning outcome C7.1:**
- Package and label coconut cake.

**Teaching strategy:**
Learning activities for the trainee must include the instructor to;

7.1 Identify equipment to package baked coconut cakes.
7.2 Identify number of cake to be packed.
7.3 Explain and demonstrate sealing of the containers.
7.3 Explain and demonstrate labelling of coconut cakes for sale.

**Assessment condition:**
In a classroom situation or a training hall where all participants are provide with;
- packing containers
- decorative item
- cake cutting knife
- large pot cooking pot

**Assessment criteria:**
The trainee has;

7.1.1 Outlined plastic type of containers for packaging coconut cakes.
7.1.2 Packed 10 banana cakes in the plastic containers.
7.1.3 Sealed and decorate the containers.
7.1.4 Labelled coconut cakes for sale.

**Assessment method:**
- Self paced
- Practical demonstration
- Observation
- Checklist

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APPENDIX 8: Introduction

**COCONUT CAKE**

Coconut milk is not the liquid inside a coconut, although this liquid does make a satisfying drink. Rather, coconut milk is made by squeezing the grated flesh of a coconut with some water resulting in a rich white liquid that looks very much like cow’s milk.

Coconut milk should be distinguished from coconut cream. Fresh coconut milk, when refrigerated, and canned coconut milk, if not shaken, separates into two layers, with the thick (upper) layer being the coconut cream and the thinner (bottom) layer constituting the milk. The top layer can be skimmed off with a spoon and used for recipes requiring coconut cream (usually desserts) with the bottom layer being reserved for recipes specifying coconut milk.

Canned, frozen and powdered coconut milk are widely available, convenient to use and generally of acceptable quality. However, they do not generally achieve quite the quality of coconut milk prepared at home from fresh or desiccated coconut.

The short course module produced will be using the coconut cream to make the coconut cake.

**Note:** To make home made coconut cream, refer to attachments.

**Instructional Notes**

**MAKING CARROT CAKE**

C1: **Identify materials and equipment**

**C1.1 Required equipment:**
- Oven Drum – to bake the carrot cake in
- Baking pan – to bake the prepared batter in it
- Mixing bowls – use to mix the cake batter in
- Measuring jugs – measuring device
- Measuring cups – measuring device
- Measuring spoons – measuring device
- Firewood – use to produce heat for oven drum
- Toothpick or broomstick – to check the cake with
C1.2 Ingredients required:
- 6 large eggs, separated
- 1 1/2 cups flour
- 2 teaspoon baking powder
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup (170 grams) unsalted butter, room temperature
- 1 3/4 cups (350 grams) granulated white sugar, divided
- 1 teaspoon pure vanilla extract
- 1 1/2 cups (360 ml) buttermilk
- 1/4 cup coconut cream
- 1/2 teaspoon cream of tartar

C2: Prepare equipment and ingredients

C2.1 Prepare pan and oven drum:
To grease the pan
1. Generously grease the inside of two – 9 inch (23 x 3.75 cm) cake pans.
2. Sprinkle with flour.
3. Shake pan to evenly coat.
4. Tap out any access flour. Set aside.

Preheat drum oven
If using stove, Preheat oven to 350 degrees F (177 degrees C).

Note: Experienced bakers can estimate the correct heat temperature by placing right arm into the oven drum to test if the temperature is correct.

C2.2 Prepare ingredients:

In two separate mixing bowl:
- Separate the egg whites from the yoke.
- Place in two different bowls.
- Cover the two with plastic wrap and allow to come to room temperature before using them.

In a small bowl:
- Sift or whisk together the flour, baking powder, baking soda and salt. Set aside.

Note: Separate the eggs while they are still cold.

C3: Butter, sugar, egg yoke and vanilla

C3.1 In a mixing bowl:
- Measure 3/4 cup butter
- Beat the butter until soft (about 1 - 2 minutes.)
- Measure 1 1/2 cups of sugar.
- Gradually add to butter and beat until light and fluffy (about 2 - 3 minutes).

C3.2 Add to the cream:
- Separated egg yokes, one at a time, beating well after each addition
- Scrape down the sides of the bowl.
- Measure 1 teaspoon vanilla extract
- Add the vanilla extract and beat until combined

C4: Buttermilk, coconut cream and flour

C4.1: In a small bowl:
- Measure 1 1/2 buttermilk
- Measure 1 1/2 cup coconut cream
- Whisk together the buttermilk and coconut cream

C4.2 Add to the batter:
- Alternately add the flour mixture and buttermilk mixture, in three additions, beginning and ending with the flour.
C5: Egg whites, cream of tartar and sugar

C5.1 In a separate clean mixing bowl:
- Beat the egg whites until foamy.
- Measure _ teaspoon cream of tartar.
- Add the cream of tartar and continue beating until soft peaks form.
- Gradually add the remaining _ cup of sugar and continue to beat until stiff peaks foam.

C5.2 Add to the batter:
- Gently, with a rubber spatula fold a little of the whites into the batter to lighten it, fold in the remaining whites until combined. Do not over mix the batter or it will deflate.
- Divide the batter and pour into prepared pans, smoothing the surface with an offset spatula or the back of the spoon.

C6: Bake coconut cake

C6.1 In preheat oven drum:
- Place coconut cake with the oven rack place in the centre of the oven. Don’t allow pans to touch each other or wall of oven.
- Bake in preheat oven drum for 35 to 40 minutes, or until a toothpick inserted into the centre of the cake becomes clean and the cake springs back when pressed lightly in centre.

Test for doneness:
1. Use a toothpick to prick the centre of the cake.
2. If the toothpick comes out with just a few dry crumbs, the cake is done.
3. If the toothpick is wet, continue to bake, checking at 2 minute intervals.
   - Place on the wire rack to cool in their pans for about 10 minutes.
   - Invert the cakes onto greased rack. To prevent splitting, reinvert cakes so that the tops are right side up.
   - Cool completely before filling and frosting (refer to attachments)
   - Brush-off any loose crumbs

Note: Refer to attachments if frosting is required on the cakes.

C7: Package and label coconut cake

C7.1 Package and label coconut cake:
- Wash container and lids in clean water.
- Drip dry in open air.
- Cut coconut cakes into selling pieces, cut cake with a clean kitchen knife.
- Packed neatly in selling containers.
- Sealed tightly and decorate containers.
- Labelled coconut cakes.

ATTACHMENTS:

FROSTING:
- 2 large (60 grams) egg white
- 1 1/2 cups (300 grams) granulated white sugar
- 1/4 cup (60 ml) cold water
- 1 tablespoon light corn syrup
- 1 teaspoon pure vanilla extract

In a stainless steel bowl over a saucepan of simmering water, place the egg whites, sugar, water, and corn syrup. With a handheld electric mixer beat the mixture for 3 to 4 minutes on low speed. Increase the speed to high and continue to beat for another 3 to 4 minutes or until the icing is shiny and satiny with soft peaks.

Remove from heat, add the vanilla extract, and continue to beat on high speed for another 1 to 2 minutes or until the frosting is thick. Use immediately.

GARNISH:
About 2 cups sweetened shredded or flaked coconut.

ASSEMBLE:
With a serrated knife, cut each cake layer in half, horizontally. Place one cake layer on your serving plate and spread with about 1/3 of the lemon curd and 2 tablespoons of coconut. Continue with the next layers, stacking and filling with the lemon curd and coconut. Frost the top and sides of the cake with the 7 - Minute Frosting and then sprinkle with about 1 cup of coconut. Cover and refrigerate the cake until serving time.

Makes one - 9 inch (23 cm) layer cake.
**LEMON CURD:**

- 3 large eggs
- \( \frac{1}{3} \) cup (80 ml) fresh lemon juice (2-3 lemons) (do not use the bottled lemon juice)
- 1 tablespoon (4 grams) finely shredded lemon zest
- \( \frac{3}{4} \) cup (150 grams) granulated white sugar
- 4 tablespoons (56 grams) unsalted butter, at room temperature and cut into small pieces

*Lemon Curd*: In a stainless steel bowl placed over a saucepan of simmering water, whisk together the eggs, sugar, and lemon juice until blended. Cook, stirring constantly (to prevent it from curdling), until the mixture becomes thick (like sour cream or a hollandaise sauce) (160 degrees F or 71 degrees C). This will take approximately 10 minutes. Remove from heat and immediately pour through a fine strainer to remove any lumps. Cut the butter into small pieces and whisk into the mixture until the butter has melted. Add the lemon zest and let cool. The lemon curd will continue to thicken as it cools. Cover immediately (so a skin doesn’t form) and refrigerate until cold. The lemon curd can be made several days in advance.

**HOMEMADE COCONUT CREAM**

*Ingredients:*

- 3 medium-size coconut
- Liquid from coconut plus enough water

*Instructions:*

Open coconut, reserving liquid; scrape coconut meat moderately fine. and place in a Squeeze coconut cream from scraped coconut. In a heavy saucepan, heat cream slowly, stirring constantly, just until mixture boils. Remove from heat, cover, and cool to room temperature. Press through a double thickness of cheesecloth or a fine sieve, forcing out as much liquid as possible. Discard coconut pulp. Use milk in making curries, confections, desserts, and beverages. Store in refrigerator.

**YIELD:** 1 quart

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**BASIC CAKE MAKING EVERYDAY TIPS**

*Ingredients:

- Measure ingredients carefully.
- Use the specified flour.
- Always use room-temperature, large eggs, unless recipes calls for other. (If in a hurry, the chill can be removed from eggs by dipping in a bowl of warm water.)
- Use the shortening called for in a recipe.
- Butter should be at room temperature

*Baking:*

- Most recipes require that the oven be preheated.
- Always use the size pans called for in a recipe.
* To calculate the width of the pan, measure across the top from inside edge to inside edge.
- Shiny metal pans produce the best cakes.
- Dark non stick or glass pans readily absorb heat. Cakes baked in these pans might do better in an oven set for 25 degrees lower than recipe specifies.
- Unless otherwise specified, grease and flour pans.

1. Generously grease the inside of pans, bottom and sides.
2. Sprinkle with flour.
3. Shake pan to evenly coat.
4. Tap out any access flour.

- Bake on centre rack. Don’t allow pans to touch each other or wall of oven.
- Test for doneness 8 minutes prior to recipe directions for doneness.

1. Use a toothpick to prick the centre of the cake.
2. If the toothpick comes out with just a few dry crumbs, the cake is done.
3. If the toothpick is wet, continue to bake, checking at 2 minute intervals.

*Cooling:*

- Cooling Layered Cakes: ...Cool for 10 minutes in pan on wire rack. Remove from pan and completely cool on wire rack.
- Cool tube pan and snack cakes completely in the pan on a wire rack.
- Let cakes completely cool before frosting, unless specified differently in recipe.
- Use serrated knife to trim cake layers, so cakes will sit evenly.
- Use a 1-inch wide, dry paint brush to brush-off any loose crumbs.
FREEZING

- Unfrosted cakes can last up to 6 months if tightly wrapped.
- Frosted cakes should be placed, unwrapped on a foil lined cookie sheet. Freeze until hard and then tightly wrap cake.
- Unwrap and then defrost in the refrigerator.

BASIC INGREDIENTS

Baking Powder and Baking Soda
Both baking powder and baking soda are chemical leavening agents that cause batters to rise when baked. The leavener enlarges the bubbles which are already present in the batter produced through creaming of ingredients.

Butter
Butter is produced by churning cream until the fats separate from the liquid (buttermilk) and the butter is in a semi-solid state. In North America butter must contain at least 80 percent butterfat, a maximum of 16% water and 2% milk solids.

Cream
Cream is the fat that rises to the top of whole milk. Heavy cream or heavy "whipping" cream, has 36 - 40% butterfat and when whipped it holds its form and doubles in volume. Heavy cream is used for filling and decorating pastries.

Eggs
Eggs, as well as flour, are the structural ingredients in baking. Eggs provide leavening; add color, texture, flavor and richness to the batter. They are very important in helping to bind all the other ingredients together. Beaten eggs are a leavening agent as they incorporate air into the batter, which will expand in the oven and cause the cake to rise.

Chocolate
Chocolate is made from a blend of different types of cocoa beans. The blends with higher amounts of Criollo and/or Triniatrio beans will have a more aromatic and complex flavour.

Flour
When used in baking flour contributes body and structure, texture and flavour to baked goods. The type of flour used will ultimately affect the finished product. Flour contains protein and when it comes in contact with water and heat it produces gluten, which gives elasticity and strength to baked goods.

Lemons
When choosing lemons look for ones that are fragrant with brightly colour oily yellow skin, no green spots or blemishes, firm, plump, and heavy for their size. Avoid lemons that have blemishes, soft spots, or are hard and wrinkled. If removing the outer rind (zest) make sure you wash the lemon thoroughly (soap and water is best) as some commercially sold lemons are sprayed with insecticide.

Nuts
Nuts are sold in various forms: shelled and unshelled; raw, toasted, toasted and salted, smoked, candied and with various flavourings. To toast the nuts, spread on a baking sheet and bake in a 350 degree F (180 degree C) oven for anywhere between 8-20 minutes.

Sugar
When using sugar most people think of it only as a sweetener. For example, adding a teaspoon to your coffee or sprinkling a little over strawberries. But when sugar is used in baking its role becomes more complex as it also adds volume, tenderness, texture, colour, and acts as a preservative.

Pumpkins
When choosing pumpkins look for ones that feel solid and are heavy for their size, free of blemishes, cracks, and soft spots. In a cool, dry place they should keep for about a month.

Vanilla
Vanilla, is the fruit of a thick green orchid vine (v. planifolia) that grows wild on the edge of the tropical forests. Pure vanilla, with its wonderful aromatic flavour, is the most widely used flavouring in pastries, confections, and other desserts. It is the second most expensive spice in the world, after saffron. The three most common types of vanilla pods (beans) are: Madagascar or Bourbon-Madagascar vanilla pods, Mexican vanilla pods, and Tahitian vanilla pods. Vanilla is sold in different forms: extract or essence, pods (beans), powdered, or mixed with sugar called vanilla sugar.
SAFETY PRECAUTIONS

Electricity and fire safety
• Do not use frayed cords.
• Pull plug out by holding the plug not the cord.
• Turn power off after use.
• Use dry hands, not wet hands.
• Keep cords away from hot appliances.
• Keep children away from fire place.
• Fire must be made in the usual place of cooking.
• Do not over make fire by placing more firewood.

Stove and fire use
• Always keep the temperature of the fire consistent.
• Always stay close by fire.
• Use correct pot-holders, not wet or trailing tea-towels.

KITCHEN HYGIENE

Clean Kitchen
• Wipe surfaces over when there is split water.
• Use clean equipment.
• Always wash equipment well after use.
• Wash dishcloths and tea-towels often, so that only clean ones are in use.
• Use bleach and disinfectant to make sure that dishcloths and mops are clean.

Clean Cook
• Always wear an apron.
• Wash hands before handling food and after going to the toilet.
• Do not sneeze over prepared mango; cover mouth with handkerchief when sneezing; wash hands afterwards.
• Keep hair clean, tied back from the face.
• Cover cuts and wounds.

Hygienic handling
• Wash hands, equipment after using them.
• Do not use chipped plastic or china ware.
• Do not lick your finger when handling cake mixture.

Coconut Cake

14
Acknowledgement

This short course module, developed in Papua New Guinea, is based on the competency-based training model.

The Skill Training Resource Unit (STRU) of Employment Oriented Skills Development Project (EOSDP) in conjunction with Department (TVET) division and the implementing agency Department for Community Development Services wish to express their thanks to the people who have contributed in producing the module.

We hope it will provide basic knowledge and skills for the informal and the formal sectors especially the women, men and the youth to be employed or self-employed through having better skills for tomorrow.
The development of this short course was sponsored by the ADB-PNG EMPLOYMENT SKILLS DEVELOPMENT PROJECT (EDSP) and produced by curriculum officers at the SKILLS TRAINING RESOURCES UNIT (STRU).