

AN ILLUSTRATION OF TECHNICAL REPORT WRITING

"Making a birthday cake"

adapted from Kristina Katsaros

Abstract

A cake was prepared for my sister's birthday party. A cake-mix was used and produced a satisfactory cake with only a few minor flaws. It is suggested that in future, improved results could be attained through a more thorough mixing of the cake mix prior to cooking.

COMMENTS:

The abstract is essentially a very concise summary of the entire report.

1. Introduction

My sister's birthday was coming up, so I decided to bake a cake for her. She was going to be 25 years old. All her life, angel food cake has been her favorite cake.

Here, we give the MOTIVATION and some BACKGROUND

2. Methods

Because angel food cakes are difficult to make from scratch, I used a cake-mix (Duncan Hines Cherry Flavored type). A grease-free mixing bowl, and a special deep tube pan were set out.

The cake-mix comes in two packages, the batter and the eggwhite material. I mixed the batter first, as suggested in the instructions that accompanied the package, followed by the eggwhite. When the eggwhites had reached the required consistency, the batter was stirred in and the whole cake mixture poured into the cake pan.

During the mixing, the oven was preheated to 425°F. The cake was baked at this temperature for 35 minutes, and then arranged to cool upside down on an empty bottle as illustrated in Fig. 1.

Here, we describe the equipment, materials used, and how we carry out the "experiment"

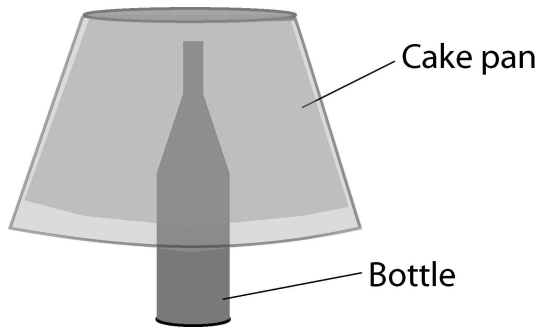


Figure 1: Angelfood cake in tub pan cooling off upside down on a bottle

After the cake had cooled (approximately 45 minutes), the cake was removed from the pan and frosted with prepared frosting. Some food coloring was added to part of the frosting and "Happy Birthday Sis" was written on the top. Five candles were put on the cake, each representing the five years of my sister's life.

3. Results

The cake was 15 cm high and provided dessert for 10 people at the birthday party. It did have a few holes in the dough and sagged a little on one side.

*THIS SECTION SHOULD CONTAIN ONLY
FACTS*

4. Discussion/conclusions

The experiment was successful. The cake was "oohed" and "aahed" over, and actually tasted good given that it was from an industrially-prepared cake mixture. In future, I will continue to use Duncan Hines cake mixes, but will mix the batter and eggwhites together more thoroughly. I also intend to buy a new cake pan with a smoother inner surface in order to avoid the sagging edges.

Comments on the whole procedure should go here, including an assessment of the success of the experiment and what could be done in future experiments to improve the outcome