

Study guide for parents on N5 HOSPITALITY: PRACTICAL Cake Craft



Suggested textbooks:-

Bright Red Study Guide Hospitality: Practical Cake Craft

Course content

The Cake Craft course covers how to bake a range of cakes and baked items and how to apply a range of finishing techniques to these cakes.

The assessment of the course involves-

25 marks for a written paper covering all course content including methods of cake production, functions of ingredients and decoration techniques.

30 marks for assignment –planning, labelling sketch, listing equipment and following a plan of action for a set cake event e.g. Christmas cake and a final evaluation. (This will be sent away to get externally marked)

70 marks for the practical preparing and decorating of the cake and cake board. (These marks will be scaled down to 100 in total)

Revision tips

Written paper-

Use the paper to underline key words to help plan your answer before you begin writing. Be aware of the “command words” in each question, Explain answers need to state how and why to get full marks.

Evaluation questions need to set out as Fact, Opinion and Consequence, with a deeper explanation.

Assignment booklet –

Be very detailed with labelling sketch, check against set outcomes.

Use of colour helps to show exactly where decorations have to go.

Evaluation of cake –use same Fact, Opinion and Consequence layout as required for written paper.

Decorated Cake –

Practise of learned techniques, piping, crimping, embossing, rolling and covering cakes can be carried out at home to improve overall standard. The department is willing to lend out any equipment if required.



Suggested resources to enhance learning-

Candidates own workbook.

Decoration ideas can be found in many areas including supermarket magazines or on-line sites.

SQA Cake Craft page has detailed information and specimen paper to attempt.