



Practical Cake Craft

N5

Practical Cake Craft equips students with knowledge and understanding of methods of cake production. They will develop knowledge and understanding of functional properties of ingredients used in cake production. Within the course, students will develop technical and creative skills in: cake design, cake baking and cake finishing. Students will also gain insight to cake trends and cake production

Throughout the course, students will follow safe and hygienic working practices

Topics Covered

- ☐ Cake Baking – Methods of Cake Baking
- ☐ Cake Decorating – Finishing Techniques
- ☐ Function of Ingredients
- ☐ Safe and Hygienic Practices

Skills Gained

- ☐ Creativity
- ☐ Confidence
- ☐ Independence
- ☐ Self Management
- ☐ Resilience
- ☐ Time Management

Assessment Breakdown

Overall Marks – 100

Exam – 60 mark question paper
(50% of overall grade)

Assignment – 60 marks
(50% of overall grade)

Progression & Possible Career Paths

Progression:

- ☐ N5 Practical Cookery
- ☐ Professional Cookery
- ☐ Skills for work Hospitality

Possible Career Paths:

- ☐ Hospitality Industry
- ☐ Link to careers requiring fine motor skills e.g. dentistry, surgeon, nurse, engineer
- ☐ Entrepreneur – owning your own cake design business

Entry Requirements and advice

Comprehensive English / Literacy at the equivalent level. Previous study of Health & Food or Practical Cookery is desirable but not essential. Candidates do not need a specific level of practical food skills but experience is helpful. Candidates should have a genuine interest in food and want to take part in practical food activities to help underpin the course essential knowledge and skills.

Candidates are required to complete a design and make task as part of the course assignment and practical assessment. Candidates must be proactive in developing their practical skills and use this to choose which skills they want to execute on their final cake.

Candidates must be prepared to taste a range of baked items to carry out sensory evaluation as part of the unit assessments. Candidates must be prepared to transport food home weekly.

