

National 5 Practical Cake Craft

Purpose and Aims of the Course

The Course aims to enable learners to:

- ◆ develop technical skills in cake baking
- ◆ develop technical and creative skills in cake finishing
- ◆ follow safe and hygienic working practices
- ◆ develop their knowledge and understanding of cake design and follow trends in cake production
- ◆ acquire and use organisational skills in the context of managing time and resources

The Course is practical and relevant to the world of work. It enables learners to develop a range of artistic techniques and to consolidate them through practical activities. Drawing on all aspects of design, such as shape, colour, texture, balance and precision, learners are given the opportunity to produce a variety of individualised cakes and other baked items, and to creatively interpret a design brief. The Course makes an important contribution to general education through developing a range of essential skills which will stand learners in good stead for their future. Its contribution to vocational education is significant because it is a springboard for a range of careers in the hospitality industry.

Course Structure

The Course, which is practical and experiential in nature, develops a range of cake baking and cake-finishing skills in hospitality-related contexts. It enables learners to develop, consolidate and demonstrate creative techniques in the production of cakes and other baked items. This Course has two mandatory Units. Both Units form a coherent whole, with learners' skills and related knowledge and understanding being systematically developed throughout the Course.

Cake Baking (National 5)

The purpose of this Unit is to enable learners to develop the ability to bake a range of cakes and other items safely and hygienically. In the production of a range of cakes and other baked items, learners will demonstrate specialist skills, techniques and processes. To promote personalisation and choice, this Unit provides opportunities to investigate baking trends and allows learners to apply this knowledge in a range of practical contexts.

Cake Finishing (National 5)

The purpose of this Unit is to enable learners to develop the ability to finish a range of cakes and other baked items safely and hygienically. In the finishing processes learners will apply specialised skills and creative techniques. To promote personalisation and choice, this Unit allows opportunities to investigate trends in cake finishing and allows learners to apply this knowledge in a range of practical contexts.

Assessment

Unit assessment All Units are internally assessed against the requirements shown in the Unit Specifications. They can be assessed on an individual Unit basis or by using other approaches which combine the assessment for more than one Unit. They will be assessed pass/fail within centres. SQA will provide rigorous external quality assurance, including external verification, to ensure assessment judgements are consistent and meet national standards. The assessment of the Units in this Course will be as follows:

Cake Baking (National 5)

In this Unit, learners will be required to provide evidence of their ability to:

- ◆ produce a range of cakes and other baked items
- ◆ work safely and hygienically

Cake Finishing (National 5)

In this Unit, learners will be required to provide evidence of their ability to:

- ◆ creatively apply finishing techniques to a range of cakes and other baked items
- ◆ work safely and hygienically

The learner will be assessed by a practical activity drawing on the knowledge, understanding and skills developed across the Course. The activity will require learners to demonstrate their knowledge and understanding related to cake baking and cake finishing and to apply their skills in the production of cakes or other baked items.

There will be a financial contribution required for this course.