



Curriculum for Excellence
Subject Summary
Hospitality: Practical Cake Craft

Course Level: National 5

The National 5 Hospitality: Practical Cake Craft Course enables learners to develop technical and creative skills in cake baking and finishing while following safe and hygienic practices. Developing their knowledge and understanding of cake design, and following trends in cake production, learners will use organisational skills to manage time and resources.

The **practical cake craft** course consists of 2 units plus a course assessment

Cake Baking

Pupils will demonstrate their ability to prepare for baking activities by selecting recipes, planning the stages of baking, preparing ingredients correctly and following the stages of baking. They will demonstrate appropriate baking techniques and processes to produce the required range of baked items, safely and hygienically. They will then evaluate these items.

Cake Finishing

Pupils will prepare for finishing cakes and baked items by planning, selecting suitable fillings and coatings and accurately weighing and measuring whilst following safe and hygienic practices.

Pupils will then learn how to apply a range of finishing techniques creatively using specialist equipment and tools.

Course Assessment: This will consist of a practical activity worth 100 marks.

The course assessment assesses the following skills, knowledge and understanding: Skills in cake baking and cake finishing, using specialist tools and equipment with dexterity and flair, demonstrating creativity and resourcefulness in the overall presentation of the finished cake, effective organisational skills, working safely and hygienically

Recommended entry

Entry to this Course is at the discretion of the centre. However, learners would normally be expected to have attained the skills, knowledge and understanding required by one or more of the following or by equivalent qualifications or experience:

- National 4 Hospitality: Practical Cookery Course or relevant component Units
- National 4 Health and Food Technology Course or relevant component Units
- National 4 Art and Design Course or relevant component Units

Further information can be obtained from <http://www.sqa.org.uk/sqa/45681.html>