

CAREERS INFORMATION

OTHER INFORMATION

Home Economics



Hospitality:
Practical Cake Craft:
National 5



Staff
HE 2 Ms. A. Beveridge



TURRIFF ACADEMY

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COURSE INFORMATION

Why Hospitality: Practical Cake Craft?

This course will teach you how to plan, prepare and bake cakes that look good, taste good and are safe to eat. Baking and decorating cakes will suit you if you enjoy using art and design skills in a creative and practical way.

Cake production is part of the Scottish hospitality industry, which is vibrant and growing. The course is a springboard for a range of careers in the hospitality industry, which employs a significant proportion of the nation's workforce.

Entry to the Course :

Entry is at the discretion of the school but you would normally have achieved one of the following: National 4 Practical Cookery or Art and Design.

Course Outline:

The course is practical and relevant to the world of work. You will learn how to research recipes, trends and designs, and experiment with recipes, cake designs and finishing techniques. You will also learn how to interpret a design brief to create your own innovative cakes and biscuits. There are **two** compulsory units, plus the **added value** unit that assesses your practical skills.

Cake Baking

In this unit you will learn a range of techniques and processes used to produce cakes and other baked goods including preparing for baking activities, investigating baking trends and baking a range of cakes and other chosen items from a list that includes sponge cakes; Madeira cakes; fruit cakes; tray bakes/biscuits.

Cake Finishing

In this unit you will: learn how to creatively finish cakes and other baked items safely and hygienically prepare for finishing cakes and other baked items including investigating trends in cake finishing and apply a range of finishing techniques to cakes and other baked items.

Added Value Unit: Practical Assessment

In this unit you will bake and finish a cake following a given brief

ASSESSMENT

Your work will be assessed by your teacher on an ongoing basis throughout the course. Items of work might include:

- practical work - such as baking
- written work - recipes, reports, research
- projects
- class-based exams.

You will also sit a written exam marked by the Scottish Qualifications Authority (SQA).

You must pass all the units, the written exam and the practical assignment to be awarded the course qualification.

PROGRESSION

If you complete the course successfully, it may lead to National 5 [Hospitality: Practical Cookery](#) or further College courses

