National 5 Practical Cake Craft (Course Code: C881 75)

SCQF Level 5 (24 Credit Points)

Why study 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.

Career Pathways

To see what career areas this subject could lead to and the routes to get there, download and view these career pathways:

Hospitality, Leisure and Tourism

What do I need to get in?

Entry is at the discretion of the school or college. You should have achieved the fourth curriculum level or equivalent qualifications and/or experience prior to starting this course.

Relevant subjects for entry include:

- **National 4 Practical Cookery**
- **National 4 Health and Food Technology**
- **National 4 Art and Design**

What will I study?

This practical course focuses on developing a variety of cake baking and finishing skills, allowing you to refine and showcase your creativity through the production of cakes and other baked goods. It will also enhance critical thinking skills such as understanding, analysis, evalation, and creation.

On this course you will:

- gain a solid understanding of cake production methods, and the functional properties of ingredients used in cakes and other baked items
- develop practical skills in baking a wide range of cakes and other baked goods, applying specialist techniques and processes safely and hygienically
- improve your ability to finish cakes and baked items with precision.

How will I be assessed?

The course assessment has **two** components **totalling 100 marks**:

- Component 1: assignment – worth 30 marks
- Component 2: practical activity – worth 70 marks.

Component 1 and component 2 are interconnected and will be assessed through a single activity. You will carry out one task — designing, planning, making, finishing, demonstrating knolwedge and understanding, and evaluating a cake — which will provide evidence for both components.

The assignment will be set by SQA and will be submitted to SQA for external marking.

The practical activity will be assessed internally, with external quality assurance by SQA.

The grade awarded is based on the total marks achieved across all course assessment components.

The course assessment is graded A-D.

Study Materials

- SQA Past Papers Practical Cakecraft National 5
- SQA Specimen Paper Hospitality: Practical Cake Craft National 5

What can I go on to next?

Successful completion of this course may lead to:

- Skills for Work courses
- Study at HNC, HND or Degree level in a hospitality-related subject.

Further study, training or employment in:

- Hospitality, Leisure and Tourism