

National 5 Practical Cake Craft (Course Code: C876 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?

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.

The course comprises **two** areas of study.

Cake Baking

You will:

- learn a range of techniques and processes used to produce cakes and other baked goods
- prepare for baking activities
- bake a range of cakes and other chosen items from a list that includes sponge cakes; Madeira cakes; fruit

cakes; tray bakes/biscuits.

Cake Finishing

You will:

- learn how to creatively finish cakes and other baked items safely and hygienically
- prepare for finishing cakes and other baked items
- apply a range of finishing techniques to cakes and other baked items.

How will I be assessed?

The course assessment has **three** components **totalling 125 marks**:

- Component 1: question paper – worth 25 marks (scaled to 25 marks towards overall total)
- Component 2: assignment – worth 30 marks (scaled to 22 marks)
- Component 3: practical activity – worth 70 marks (scaled to 53 marks).

Component 2 and component 3 are inter-related and will be assessed using one activity. You will carry out one task — designing, planning, making, finishing and evaluating a cake — which will provide evidence for both components.

Both the assignment and the question paper will be set and externally marked by the Scottish Qualifications Authority (SQA).

The practical activity will be set by SQA and 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](#)
- [BBC Bitesize National 5 Hospitality: Practical Cake Craft](#)

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