

National 5 Practical Cake Craft

The Scottish hospitality industry is large, vibrant and growing. It employs a significant proportion of the nation's workforce. Cake production is a part of this sector, and the course can be seen as a gateway to the hospitality industry. The course aims to enable candidates to:

- acquire knowledge and understanding of methods of cake production
- develop knowledge and understanding of functional properties of ingredients used in cake production
- 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

Useful Websites

<https://www.sqa.org.uk/sqa/56929.html>

<http://www.educationscotland.gov.uk>

<https://www.brightredbooks.net/subjects/n5cake>

You can also find resources on the Practical Cake Craft Google Classroom, which is updated regularly

FACULTY OF HEALTH

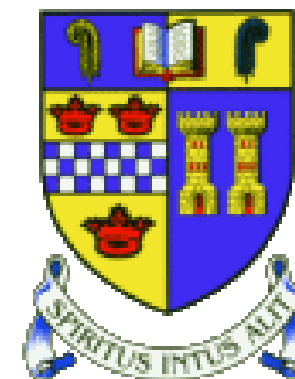
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National 5

Practical Cake Craft



Faculty of Health
Parent Information Leaflet

National 5 Practical Cake Craft - What Is Involved In Our Course

What We Expect From Your Child

1. Diligence and a commitment to learning.
2. Work towards target setting agreed at beginning of new year.
3. Homework to be returned and completed with care and on time, given on a regular basis.
4. Full and active participation in each lesson

Course Assessment

To gain the award of the Course, the candidate must achieve success in two elements of the course assessment..

The *Course Assessment* will take the form of an assignment and practical activity (set by the SQA) and a question paper. Both of these pieces of work will be marked and graded by the SQA.

The question paper is 45 minutes long and is worth 25 marks (25% of your final grade)

The assignment and practical activity is an ongoing piece of work and is worth a total of 100 marks (75% of your final grade)

What You Can Expect From Your Teachers

1. Commitment to Excellence.
2. Consistency in teaching and learning.
3. High expectations.
4. Specialist knowledge in subject field.
- 5.



LEARNING