



National 5  
Course  
Specification



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# National 5 Hospitality: Practical Cake Craft Course Specification (C738 75)

**Valid from August 2013**

First edition: April 2012  
Revised: June 2013, version 1.1

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Please refer to the note of changes at the end of this Course Specification for details of changes from previous version (where applicable).

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## Course outline

**Course title:** National 5 Hospitality: Practical Cake Craft

**SCQF:** level 5 (24 SCQF credit points)

**Course code:** C738 75

### Mandatory Units

**H20F 75 Cake Baking (National 5) 9 SCQF credit points**

**H20G 75 Cake Finishing (National 5) 9 SCQF credit points**

**Course assessment 6 SCQF credit points**

This Course includes six SCQF credit points to allow additional time for preparation for Course assessment. The Course assessment covers the added value of the Course. Further information on the Course assessment is provided in the Assessment section.

### 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

In terms of prior learning and experience, relevant experiences and outcomes may also provide an appropriate basis for doing this Course.

### Progression

This Course or its Units may provide progression to:

- ◆ other qualifications in Hospitality or related areas
- ◆ further study, employment or training

Further details are provided in the Rationale section.

### Equality and inclusion

This Course Specification has been designed to ensure that there are no unnecessary barriers to learning or assessment. The individual needs of learners should be taken into account when planning learning experiences, selecting assessment methods or considering alternative evidence. For further information, please refer to the *Course Support Notes*.

## **Rationale**

All new and revised National Courses reflect the Curriculum for Excellence values, purposes and principles. They offer flexibility, provide more time for learning, more focus on skills and applying learning, and scope for personalisation and choice.

In this Course, and its component Units, there will be an emphasis on skills development and the application of those skills. Assessment approaches will be proportionate and fit for purpose and they will promote best practice, enabling learners to achieve the highest standards they can.

This Course provides learners with opportunities to continue to acquire and develop the attributes and capabilities of the four capacities, as well as skills for learning, skills for life and skills for work.

All Courses provide opportunities for learners to develop breadth, challenge and application, but the focus and balance of the assessment will be appropriate for the subject area.

## **Relationship between the Course and Curriculum for Excellence values, purposes and principles**

The Course builds on the principles and practice paper and the relevant experiences and outcomes for the technologies and health and wellbeing curriculum areas. It enables learners to develop and demonstrate highly imaginative techniques in the production of cakes and other baked items.

The Course develops successful learners who achieve through participating in engaging, motivating and relevant learning experiences, and confident individuals who derive satisfaction from creating cakes and from having their achievements and skills recognised.

The Course also develops responsible citizens who participate safely and hygienically in practical activities and take on organisational tasks, as well as effective contributors who share their views with others.

The Course also develops a range of skills for learning, life and work, which have a universal application. They include aspects of numeracy, thinking and employability skills.

## **Purpose and aims of the Course**

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 learners to:

- ◆ 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

The broad structure of the Course meets its purpose and aims, which are addressed by the Units it comprises.

The Course is practical and relevant to the world of work. It enables learners to develop a range of artistic techniques and to consolidate them through practical activities. Drawing on all aspects of design, such as shape, colour, texture, balance and precision, learners are given the opportunity to produce a variety of individualised cakes and other baked items, and to creatively interpret a design brief.

The Course makes an important contribution to general education through developing a range of essential skills which will stand learners in good stead for their future. Its contribution to vocational education is significant because it is a springboard for a range of careers in the hospitality industry.

### **Information about typical learners who might do the Course**

This Course is designed for those wishing to acquire cake-baking and cake-finishing skills and to develop and demonstrate innovativeness in these areas. An interest in the creative and artistic aspect of the Course would be an important consideration.

The Course takes into account the needs of all learners in that it recognises that young people achieve in different ways and at a different pace.

Learners develop a range of both generic and subject-specific skills. These include cake-baking and cake-finishing skills; practical psychomotor skills (manual dexterity and control); organisational and time management skills; the ability to work safely and hygienically; the ability to weigh and measure ingredients and calculate proportions; the ability to evaluate both the process and the product; and aspects of employability and enterprise skills.

The Course opens up a range of progression routes — both vertical and lateral — to further and higher education, including other National Qualifications, Skills for Work Courses, Scottish Vocational Qualifications, Higher National Certificates, Higher National Diplomas and, potentially, degrees in hospitality-related disciplines. It may also lead to employment and/or training in the hospitality sector.

# Course structure and conditions of award

## Course structure

The Course, which is practical and experiential in nature, develops a range of cake-baking and cake-finishing skills in hospitality-related contexts. It enables learners to develop, consolidate and demonstrate creative techniques in the production of cakes and other baked items. It develops the thinking skills of understanding, analysing and evaluating, and creating. Aspects of numeracy, employability skills, and the ability to work safely and hygienically are similarly developed.

This Course has two mandatory Units. Both Units form a coherent whole, with learners' skills and related knowledge and understanding being systematically developed throughout the Course.

Units are statements of standards for assessment and not programmes of learning and teaching. They can be delivered in a variety of ways.

### **Cake Baking (National 5)**

The purpose of this Unit is to enable learners to develop the ability to bake a range of cakes and other items safely and hygienically. In the production of a range of cakes and other baked items, learners will demonstrate specialist skills, techniques and processes. To promote personalisation and choice, this Unit provides opportunities to investigate baking trends and allows learners to apply this knowledge in a range of practical contexts.

### **Cake Finishing (National 5)**

The purpose of this Unit is to enable learners to develop the ability to finish a range of cakes and other baked items safely and hygienically. In the finishing processes learners will apply specialised skills and creative techniques. To promote personalisation and choice, this Unit allows opportunities to investigate trends in cake finishing and allows learners to apply this knowledge in a range of practical contexts.

## Conditions of award

To gain the award of the Course, the learner must pass both Units as well as the Course assessment. The required Units are shown in the Course outline section. Course assessment will provide the basis for grading attainment in the Course award.

## Skills, knowledge and understanding

Further information on the assessment of the skills, knowledge and understanding for the Course is given in the *Course Assessment Specification*. A broad overview of the mandatory subject skills, knowledge and understanding that will be assessed in the Course includes:

- ◆ interpreting a design brief
- ◆ carrying out a practical activity to meet the requirements of a design brief
- ◆ skills in baking and finishing in the production of cakes and other baked items
- ◆ creatively applying finishing techniques to cakes and other baked items
- ◆ working safely and hygienically
- ◆ using specialist tools and equipment with dexterity and precision in routine and familiar tasks
- ◆ organisational and time management skills
- ◆ the ability to evaluate both the product and the process
- ◆ knowledge of trends in the production of cakes and other baked items

Skills, knowledge and understanding to be included in the Course will be appropriate to the SCQF level of the Course. The SCQF level descriptors give further information on characteristics and expected performance at each ([www.sqa.org.uk/scqf](http://www.sqa.org.uk/scqf)).

## Assessment

Information about assessment for the Course is included in the *Course Assessment Specification*, which provides full details including advice on how a learner's overall attainment for the Course will be determined.

### Unit assessment

All Units are internally assessed against the requirements shown in the Unit Specifications.

They can be assessed on an individual Unit basis or by using other approaches which combine the assessment for more than one Unit.

They will be assessed pass/fail within centres. SQA will provide rigorous external quality assurance, including external verification, to ensure assessment judgements are consistent and meet national standards.

The assessment of the Units in this Course will be as follows:

#### **Cake Baking (National 5)**

In this Unit, learners will be required to provide evidence of their ability to:

- ◆ produce a range of cakes and other baked items
- ◆ work safely and hygienically

#### **Cake Finishing (National 5)**

In this Unit, learners will be required to provide evidence of their ability to:

- ◆ creatively apply finishing techniques to a range of cakes and other baked items
- ◆ work safely and hygienically

### Course assessment

Courses from National 4 to Advanced Higher include assessment of [added value](#)<sup>1</sup>. At National 5, Higher and Advanced Higher, the added value will be assessed in the Course assessment. The added value for the Course must address the key purposes and aims of the Course as defined in the Course Rationale. It will do this by addressing one or more of breadth, challenge and application.

In this Course, added value will focus on challenge and application.

The learner will be assessed by a [practical activity](#)<sup>2</sup> drawing on the knowledge, understanding and skills developed across the Course. The activity will require learners to demonstrate their knowledge and understanding related to cake baking and cake finishing and to apply their skills in the production of cakes or other baked items.

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<sup>1</sup> Definitions can be found here: <http://www.sqa.org.uk/sqa/58409.html>

<sup>2</sup> See link above for definition.

# Development of skills for learning, skills for life and skills for work

It is expected that learners will also develop broad generic skills through this Course. The skills that are likely to be appropriate for this Course are based on SQA's *Skills Framework: Skills for Learning, Skills for Life and Skills for Work* and drawn from the main skills areas listed below. These must be built into the Course where there are appropriate opportunities.

## **2 Numeracy**

2.2 Money, time and measurement

## **4 Employability, enterprise and citizenship**

4.1 Employability

## **5 Thinking skills**

5.2 Understanding

5.4 Analysing and evaluating

5.5 Creating

Amplification of these is given in SQA's *Skills Framework: Skills for Learning, Skills for Life and Skills for Work*. The level of these skills will be appropriate to the level of the Course. Further information on building in skills for learning, skills for life and skills for work for the Course is given in the *Course Support Notes*.



# Administrative information

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**Published:** June 2013 (version 1.1)

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## History of changes to National Course Specification

Course details	Version	Description of change	Authorised by	Date
	1.1	Purpose and aims of the Course and skills, knowledge and understanding — amended for clarification.	Qualifications Development Manager	June 2013

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