

-SQA- SCOTTISH QUALIFICATIONS AUTHORITY

NATIONAL CERTIFICATE MODULE: UNIT SPECIFICATION

GENERAL INFORMATION

-Module Number-	3230033	-Session-1993-94
-Superclass-	NE	
-Title-	CAKE DECORATION: CREATIVE DESIGN AND DEVELOPMENT	

-DESCRIPTION-

GENERAL COMPETENCE FOR UNIT: Creating a cake design to an outline specification and developing the design during the decoration to derive a final specification.

OUTCOMES

1. create a cake design to a given outline specification;
2. develop the design during the decoration of the cake to derive a final specification.

CREDIT VALUE: 1 NC Credit

ACCESS STATEMENT: A selection of craft baking modules.

For further information contact: Committee and Administration Unit, SQA, Hanover House, 24 Douglas Street, Glasgow G2 7NQ.

This specification is distributed free to all approved centres. Additional copies may be purchased from SQA (Sales and Despatch section) at a cost of £1.50 (minimum order £5).

NATIONAL CERTIFICATE MODULE: UNIT SPECIFICATION**STATEMENT OF STANDARDS****UNIT NUMBER:** 3230033**UNIT TITLE:** CAKE DECORATION: CREATIVE DESIGN AND DEVELOPMENT

Acceptable performance in this unit will be the satisfactory achievement of the standards set out in this part of the specification. All sections of the statement of standards are mandatory and cannot be altered without reference to SQA.

OUTCOME

1. CREATE A CAKE DESIGN TO GIVEN OUTLINE SPECIFICATION

PERFORMANCE CRITERIA

- (a) The production of the draft scale working drawings is appropriate to the outline specifications.
- (b) The draft specifications of the materials are correct with respect to design requirements.

RANGE STATEMENT

Cakes: traditional royal iced wedding/celebration cake; modern/novelty cake.

Specifications: colour; prefabricated decoration; size/portion requirements; cake base type.

EVIDENCE REQUIREMENTS

Practical evidence of the production of the draft scale working drawings and draft specifications of the materials. Both performance criteria must be evidenced twice to cover both cake types within the range. The range of specifications must be covered for each cake.

OUTCOME

2. DEVELOP THE DESIGN DURING THE DECORATION OF THE CAKE TO DERIVE A FINAL SPECIFICATION

PERFORMANCE CRITERIA

- (a) The modifications to material specifications are carried out during their preparation as required.

- (b) The modifications to design specifications are carried out as required during the decoration of the cake.
- (c) The presentation of the final drawing and material specification is correct with respect to customer requirements.

RANGE STATEMENT

The range statement for this outcome is specified within the performance criteria.

EVIDENCE REQUIREMENTS

Practical evidence of the modifications to materials and designs required to meet the final specification. The candidate must present a final drawing with modifications and material specifications. This exercise should be carried out twice to cover the two different cake types specified in Outcome 1.

ASSESSMENT RECORDS

In order to achieve this unit, candidates are required to present sufficient evidence that they have met all the performance criteria for each outcome within the range specified. Details of these requirements are given for each outcome. The assessment instruments used should follow the general guidance offered by the SQA assessment model and an integrative approach to assessment is encouraged. (See references at the end of support notes).

Accurate records should be made of assessment instruments used showing how evidence is generated for each outcome and giving marking schemes and/or checklists, etc. Records of candidates' achievements should be kept. These records will be available for external verification.

SPECIAL NEEDS

In certain cases, modified outcomes and range statements can be proposed for certification. See references at end of Support Notes.

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NATIONAL CERTIFICATE MODULE: UNIT SPECIFICATION**SUPPORT NOTES**

UNIT NUMBER 3230033

UNIT TITLE CAKE DECORATION: CREATIVE DESIGN AND DEVELOPMENT

SUPPORT NOTES: This part of the unit specification is offered as guidance. None of the sections of the support notes is mandatory.

NOTIONAL DESIGN LENGTH: SQA allocates a notional design length to a unit on the basis of time estimated for achievement of the stated standards by a candidate whose starting point is as described in the access statement. The notional design length for this unit is 40 hours. The use of notional design length for programme design and timetabling is advisory only.

PURPOSE This module would be suitable for day-release and full-time candidates. The module forms part of the National Certificate in Craft Baking Technology.

SQA publishes summaries of NC units for easy reference, publicity purposes, centre handbooks, etc. The summary statement for this unit is as follows:

This module will enable you to develop creative skills in cake design. You will be required to create a cake design to a particular requirement and produce a final specification through the development of the design during the decoration of the cake.

CONTENT/CONTEXT Safety and hygiene regulations and safe working practices and procedures should be observed at all times.

Outline specification could be e.g. a customer request for size; shape; colour, notional cost and occasion for cake design.

APPROACHES TO GENERATING EVIDENCE It is recommended that this module could be integrated with other advanced craft cake decoration modules.

Carefully structured practical worksheets could be a central support to the delivery and assessment of the module. The worksheets could provide general instructions for the practical activities.

It is important that delivery of this module is process-driven, not product-based.

ASSESSMENT PROCEDURES Centres may use the Instruments of Assessment which are considered by tutors/trainers to be the most appropriate. Examples of Instruments of Assessment which could be used are as follows:

Outcomes 1 & 2

It is recommended that practical exercises for each outcome are used here. Carefully structured practical worksheets and checklists could be used to evidence the candidate's completion of the practical exercises. The candidate's work could be evidenced by the design and a photograph of the decorated cake.

PROGRESSION This module could form part of the National Certificate in Craft Baking Technology.

RECOGNITION Many SQA NC units are recognised for entry/recruitment purposes. For up-to-date information see the SQA guide 'Recognised and Recommended Groupings'.

REFERENCES

1. (Replacement for Guidelines for Module Writers).
2. SQA's National Standards for Assessment and Verification.
3. For a fuller discussion on assessment issues, please refer to SQA's Guide to Assessment.
4. Procedures for special needs statements are set out in SQA's guide 'Students with Special Needs'.

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