

Comparison document

(Version 2.0 April 2015 compared to previous version)

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

Valid from August 2013

First edition: April 2012

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Please refer to the note of changes at the end of this Course Assessment 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
Course assessment code:	X738 75

The purpose of the Course Assessment Specification is to ensure consistent and transparent assessment year on year. It describes the structure of the Course assessment and the mandatory skills, knowledge and understanding that will be assessed.

Course assessment structure

Component — practical activity	100 marks
Total marks	100 marks

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.

Equality and inclusion

This Course Assessment Specification has been designed to ensure that there are no unnecessary barriers to assessment. Assessments have been designed to promote equal opportunities while maintaining the integrity of the qualification.

For guidance on assessment arrangements for disabled learners and/or those with additional support needs, please follow the link to the Assessment Arrangements web page: www.sqa.org.uk/sqa/14977.html.

Guidance on inclusive approaches to delivery and assessment of this Course is provided in the *Course Support Notes*.

Assessment

To gain the award of the Course, the learner must pass all of the Units as well as the Course assessment. Course assessment will provide the basis for grading attainment in the Course award.

Course assessment

SQA will produce and give instructions for the production and conduct of Course assessments based on the information provided in this document.

Added value

The purpose of the Course assessment is to assess added value of the Course as well as confirming attainment in the Course and providing a grade. The added value for the Course will 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, or application.

In this Course assessment, added value will focus on the following:

- ◆ challenge — requiring greater depth or extension of knowledge and/or skills
- ◆ application — requiring application of knowledge and/or skills in practical or theoretical contexts as appropriate

This added value consists of applying and extending learners' ability to:

- ◆ interpret a given design brief that extends skills in cake baking and cake finishing in unfamiliar contexts
- ◆ independently select resources and make efficient use of them when following the design brief
- ◆ demonstrate flair, creativity and resourcefulness in fulfilling the requirements of the design brief
- ◆ evaluate their finished cake in terms of the design brief
- ◆ work safely and hygienically to fulfil the requirements of the design brief

Challenge and application will be demonstrated in the context of a practical activity requiring learners to bake and finish a cake according to a given design brief.

Grading

Course assessment will provide the basis for grading attainment in the Course award.

The Course assessment is graded A–D. The grade is determined on the basis of the total mark for all Course assessments together.

A learner's overall grade will be determined by their performance across the Course assessment.

Grade description for C

For the award of Grade C, learners will have demonstrated successful performance in all of the Units of the Course. In the Course assessment, learners will typically have demonstrated successful performance in relation to the mandatory skills, knowledge and understanding for the Course.

Grade description for A

For the award of Grade A, learners will have demonstrated successful performance in all of the Units of the Course. In the Course assessment, learners will typically have demonstrated a consistently high level of performance in relation to the mandatory skills, knowledge and understanding for the Course.

Credit

To take account of the extended range of learning and teaching approaches, remediation, consolidation of learning and integration needed for preparation for external assessment, six SCQF credit points are available in Courses at National 5 and Higher, and eight SCQF credit points in Courses at Advanced Higher. These points will be awarded when a grade D or better is achieved.

Structure and coverage of the Course assessment

The Course assessment will consist of one Component, a practical activity. The practical activity will be conducted in three stages:

- ◆ stage one — designing
- ◆ stage two — implementing
- ◆ stage three — evaluating

Component — practical activity

The purpose of this Component is to assess learners' ability to extend and apply their skills in the context of baking and finishing a cake to a given design brief.

This practical activity will give learners an opportunity to demonstrate the following skills, knowledge and understanding:

- ◆ skills in cake baking and cake finishing
- ◆ using specialist tools and equipment with dexterity and flair
- ◆ demonstrating creativity and resourcefulness in the overall presentation of the finished cake
- ◆ effective organisational skills
- ◆ working safely and hygienically

The practical activity will have 100 marks.

Stage one: Designing

Designing will carry ~~45~~20% of the marks. Learners must complete this stage under supervision before assessment of stage two can take place.

Stage one will give learners the opportunity to:

- ◆ draw up a design illustration from the given design brief
- ◆ prepare a plan of work for stage two

Stage two: Implementing

Baking and finishing the cake will carry ~~75~~70% of the marks. Learners must complete this stage under supervision before assessment of stage three can take place. Learners can complete the tasks listed below on different days.

Stage two will give learners the opportunity to:

- ◆ weigh, measure and prepare ingredients
- ◆ bake and store the chosen cake (this should be completed as close to finishing the cake as possible, but no later than on the day before)
- ◆ complete any necessary decorative items for finishing, if applicable
- ◆ prepare the base cake for finishing
- ◆ apply finishing techniques using appropriate tools and equipment to achieve the required appearance
- ◆ work safely and hygienically

Stage three: Evaluating

Evaluating will carry 10% of the marks. Learners must complete this stage under supervision.

Stage three will give learners the opportunity to:

- ◆ evaluate the finished cake in terms of its overall appearance (including shape, design proportion, texture and colour balance) in accordance with the design illustration
- ◆ reflect on the overall quality of the finished cake

For further details of the Course requirements, please see the 'Further mandatory information on Course coverage' section.

Setting, conducting and marking of assessment

Controlled assessment — practical activity

This practical activity is:

- ◆ set by SQA
- ◆ conducted under supervision and control

Evidence will be internally marked and quality assured by centre staff in line with SQA marking instructions.

All marking will be quality assured by SQA.

Setting the assessment

Set by SQA.

Conducting the assessment

Conducted under supervision and control.

A cake design brief will be provided by SQA.

The practical activity will be carried out under supervised conditions, to ensure the work presented is the learner's own work.

Further mandatory information on Course coverage

The following gives details of mandatory skills, knowledge and understanding for the National 5 Hospitality: Practical Cake Craft Course. Course assessment will involve sampling the skills, knowledge and understanding. This list of skills, knowledge and understanding also provides the basis for the assessment of Units of the Course.

When preparing learners for the Course assessment, please refer first to the 'Structure and coverage of the Course assessment' section.

Categories of baked items	<p>At least one item from each of the categories listed below, should be baked and finished. At least four of these items must be cakes:</p> <ul style="list-style-type: none"> ◆ light/medium sponge-type cakes ◆ Madeira-type cakes ◆ lightly fruited cakes ◆ heavily fruited cakes ◆ tray bakes/biscuits
Preparing for baking	<ul style="list-style-type: none"> ◆ selecting baking recipes ◆ identifying and selecting appropriate processing techniques ◆ planning the stages of baking in a logical sequence ◆ preparing ingredients for baking ◆ preparing equipment for baking
Processing techniques	<ul style="list-style-type: none"> ◆ weighing and measuring ◆ whisking ◆ creaming ◆ mixing ◆ folding ◆ incorporating ◆ depositing
Baking	<ul style="list-style-type: none"> ◆ following the appropriate production method for each of the baked items ◆ depositing the mixture appropriately ◆ carrying out readiness tests and responding appropriately ◆ cooling the baked items and storing them correctly, using appropriate packaging ◆ evaluating the baked items in terms of their texture and appearance and, where appropriate, taste ◆ working safely and hygienically

Coatings and fillings	<p>The completed baked items must be finished appropriately and include the fillings and coatings listed below:</p> <ul style="list-style-type: none"> ◆ buttercream/frosting ◆ cream ◆ ganache/melted chocolate ◆ jams/curds ◆ marzipan/almond paste ◆ royal icing ◆ sugarpaste
Finishing application techniques	<ul style="list-style-type: none"> ◆ coating ◆ rolling ◆ smoothing ◆ spreading ◆ trimming
Finishing decoration techniques	<ul style="list-style-type: none"> ◆ colouring ◆ crimping/embossing/texturing ◆ modelling ◆ piping ◆ stencilling ◆ using commercial cutters/aids
Preparing for finishing	<ul style="list-style-type: none"> ◆ identifying fillings and coatings suitable for finishing ◆ selecting appropriate recipes for the preparation of the chosen fillings and coatings where required ◆ identifying and selecting appropriate finishing techniques ◆ planning the stages of finishing in a logical sequence ◆ preparing ingredients for finishing ◆ identifying, selecting and preparing tools and equipment for finishing
Finishing	<ul style="list-style-type: none"> ◆ trimming the prepared baked items, where applicable, to create the desired shape, using appropriate tools and/or equipment where necessary ◆ selecting and using the appropriate coatings and fillings ◆ using the appropriate application techniques, tools and/or equipment to finish the baked items ◆ applying the appropriate finishing decoration techniques with creativity, flair and resourcefulness, using appropriate tools and equipment ◆ storing the finished items correctly, using appropriate packaging ◆ working safely and hygienically ◆ evaluating the finished items in terms of their overall appearance, (including shape, design proportion, texture and colour balance) and, where appropriate, taste

Administrative information

Published: ~~June 2013~~ August 2015 (version 4.12.0)

History of changes to Course Assessment Specification

Course details	Version	Description of change	Authorised by	Date
	1.1	Setting, conducting and marking the assessment: minor change to wording for clarification.	Qualifications Development Manager	June 2013
	<u>2.0</u>	<p><u>Amendment to mark allocations on pages 5 and 6.</u></p> <p><u>Amendment to page 9 finishing application techniques for clarification.</u></p> <p><u>Amendments to Structure and Coverage of the Course assessment section to show revised mark allocation for Stages.</u></p> <p><u>Amendment to Further Mandatory information on Course coverage section to remove 'colouring' from Finishing decoration techniques section.</u></p>	<u>Qualifications Manager</u>	<u>August 2015</u>

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