



Hospitality: Practical Cake Baking and Finishing (National 5)

Draft National Course Specification



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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).

Contents

Course outline	1
Mandatory Units	1
Recommended entry	1
Progression	2
Equality and inclusion	2
Rationale	3
Relationship between the Course and Curriculum for Excellence values, purposes and principles	3
Purpose and aims of the Course	4
Information about typical learners who might do the Course	4
Course structure and conditions of award	6
Course structure	6
Conditions of award	6
Skills and knowledge	7
Assessment	8
Unit assessment	8
Course assessment	8
Development of skills for learning, skills for life and skills for work	10
Administrative information	11

Course outline

Course title: Hospitality: Practical Cake Baking and Finishing
(National 5)

SCQF: level 5 (24 SCQF credit points)

Course code: to be advised

Mandatory Units

Cake Baking (National 5) 9 SCQF credit points

Cake Finishing (National 5) 9 SCQF credit points

Course assessment 6 SCQF credit points

This Course includes six SCQF credit points for 40 additional programmed hours to allow 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 and knowledge required by one or more of the following or by equivalent qualifications or experience:

- ◆ Hospitality: Practical Cookery (National 4 or relevant component Units)
- ◆ Health and Food Technology (National 4 or relevant component Units)
- ◆ Art and Design (National 4 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. Further information on relevant experiences and outcomes will be given in the *Course Support Notes*.

Progression

This Course or its components may provide progression to:

- ◆ other SQA 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* and the *Course Assessment Specification*.

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 celebration cakes and other baked items for special occasions. The Course lays foundations for lifelong learning and a successful working life.

The Course will develop successful learners who achieve through participating in engaging, motivating and relevant learning experiences in real-life hospitality contexts; and confident individuals who derive satisfaction from creating unique cakes and from having their achievements and skills recognised.

The Course will also develop responsible citizens who actively participate in the work of the class and take on organisational tasks; and effective contributors who share their views with others, effectively contributing to group tasks and supporting their peers whenever appropriate.

The Course also develops a range of skills for learning, life and work, which have a universal application and are essential to individuals' effective functioning in all three spheres. They include aspects of numeracy, thinking and employability skills.

Purpose and aims of the Course

The Scottish catering and hospitality industries are large, vibrant and growing, collectively employing 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 catering industry.

The Course aims to enable learners to:

- ◆ develop cake-baking and cake-finishing skills and creativity in cake finishing
- ◆ understand and follow current food safety and hygiene practices
- ◆ become familiar with traditional methods of, and current trends in, cake production
- ◆ acquire and use organisational skills in the context of managing time and resources
- ◆ develop an understanding of the health impact of different ingredients used in cake production

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

The Course is practical and experiential, and its use of real-life hospitality contexts makes it relevant to the world of work. It will enable learners to further develop a broad range of artistic techniques gained in other contexts and to consolidate them through practical workshops. Drawing on all aspects of design, such as shape, colour, texture, balance, precision and different media, learners will demonstrate creativity through modifying existing products and creating entirely new, original, items to the customer's design brief.

Learners' ability to produce unique celebration cakes and other baked items suitable for special events will be underpinned both by their cake-baking and cake-finishing skills and by their ability to interpret the design brief creatively. The Course's uniqueness lies in introducing learners to cake baking and finishing in hospitality-related contexts.

The Course makes an important contribution to general education through developing a range of essential skills which will stand learners in good stead regardless of the career path they ultimately choose. Its contribution to vocational education is just as 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 this area. An interest in the creative and artistic aspect of the Course would be an important consideration. Although entry is at the discretion of centres, learners are expected to have reached SCQF level 4 in terms of relevant qualifications and/or experience.

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. Neither the mode, nor the period of delivery is prescribed, and centres will be free to

demonstrate a range of teaching methods and to draw on a range of mechanisms supporting delivery.

Learners will develop a range of both generic and subject-specific skills, including cake-baking and cake-finishing skills, manual dexterity, 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 will support learners' personal and social development and will serve them very well in their day-to-day lives, as well as preparing them for further training and employment in the hospitality and catering sectors. Whatever path they choose, those who have completed this Course will thus be able to play their part in the economic and social life of the 21st century effectively.

The Course opens up a range of progression routes — both vertical and lateral — to further and higher education, including other NQs, Skills for Work, SVQs, HNCs, HNDs and, ultimately, degrees in hospitality-related subjects. It may also lead to employment and/or training in the hospitality and catering sectors.

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 imaginative techniques in the production of unique celebration cakes and other baked items. It also develops the thinking skills of understanding, applying, analysing and evaluating, aspects of numeracy and employability and enterprise skills, and the ability to work safely and hygienically.

This Course comprises 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 and the understanding of the health impact of different ingredients used in cake baking. Learners will acquire the ability to apply their cake-baking skills in a range of cake production contexts, and the produced cakes and other baked items will reflect the full range of techniques and processes used in commercial cake production.

Cake Finishing (National 5)

The purpose of this Unit is to equip learners with the ability to assemble and finish, safely and hygienically, a range of unique celebration cakes and other baked items. Learners will also develop an understanding of the health impact of different ingredients used in cake finishing. The finishing techniques used by learners will reflect the full range of skills, methods and processes used in cake assembly and finishing as well as their creativity. To allow personalisation and choice, this Unit will explore industry trends, allowing learners to choose from a range of both traditional and contemporary cakes and other baked items.

Conditions of award

To gain the award of the Course, the learner must pass all the 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 and knowledge

Full skills and knowledge for the Course will be given in the *Course Assessment Specification*. A broad overview of the mandatory subject skills, knowledge and understanding that will be covered in the Course includes:

- ◆ skills in cake baking and finishing in the production of unique cakes and other baked items
- ◆ working safely and hygienically
- ◆ knowledge of traditional methods of, and current trends in, cake production
- ◆ using specialist tools and equipment with dexterity
- ◆ organisational and time management skills
- ◆ the ability to evaluate both the product and the process
- ◆ understanding of the health impact of different ingredients used in cake production
- ◆ aspects of employability and enterprise skills

Assessment

Information about assessment for the Course will be included in the *Course Assessment Specification*, which will provide 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 a Unit-by-Unit basis or by combined assessment.

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 bake a range of unique celebration cakes and other items
- ◆ ability to work safely and hygienically
- ◆ understanding of the health impact of different ingredients used in cake baking

Cake Finishing (National 5)

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

- ◆ ability to assemble and finish a range of unique celebration cakes and other baked items
- ◆ ability to work safely and hygienically
- ◆ understanding of traditional methods of, and current industry trends in, cake finishing and the health impact of different ingredients used in cake finishing

Exemplification of possible approaches for these Units will be provided in the *National Assessment Resource*.

Course assessment

Courses from National 4 to Advanced Higher include assessment of [added value](#)¹. 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.

¹ Definitions can be found here: www.sqa.org.uk/sqa/45528.html

The learner will be assessed by a [practical activity](#)² drawing on the knowledge, understanding and skills developed across the Course. The activity will require learners to extend their knowledge, understanding and skills related to cake baking and finishing and to apply them in the production of cakes or other baked items to a given specification. The activity brief will be sufficiently open and flexible to allow for personalisation and choice.

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² Definitions can be found here: www.sqa.org.uk/sqa/45528.html

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

(Note: The information given below reflects the initial thinking on significant opportunities for development of skills for learning, skills for life and skills for work. These may be subject to change as the development process progresses.)

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

- 2.1 Number processes
- 2.2 Money, time and measurement

4 Employability, enterprise and citizenship

- 4.1 Employability
- 4.2 Enterprise

5 Thinking skills

- 5.1 Remembering
- 5.2 Understanding
- 5.3 Applying
- 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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Superclass: to be advised

History of changes to National Course Specification:

Course details	Version	Description of change	Authorised by	Date

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