

CREATIVE CAKE PRODUCTION
Intermediate 2

First edition – published March 2003

National Course Specification

CREATIVE CAKE PRODUCTION (INTERMEDIATE 2)

COURSE NUMBER C06E 11

COURSE STRUCTURE

The course has three mandatory units as follows:

D9GM 11	<i>Cake Production (Intermediate 2)</i>	<i>1 credit (40 hours)</i>
D9GL 11	<i>Cake Decorating (Intermediate 2)</i>	<i>1 credit (40 hours)</i>
D9GN 11	<i>Creative Cake Production Organisation of Practical Skills (Intermediate 2)</i>	<i>1 credit (40 hours)</i>

RECOMMENDED ENTRY

While entry is at the discretion of the centre, candidates would normally be expected to have had some previous experience in Hospitality or Home Economics. This may be evidenced by one of the following:

- Standard Grade Home Economics - General
- A course or units in Hospitality at Intermediate 1 – Practical Cookery
- A course or units in Hospitality at Intermediate 2 – Professional Cookery, Practical Cookery
- Other appropriate catering units
- Relevant industrial experience

Administrative Information

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National Course Specification (cont)

COURSE Creative Cake Production (Intermediate 2)

CORE SKILLS

This course gives automatic certification of the following:

Complete core skills for the course Problem Solving Int. 2

Additional core skills components for the course None

Additional information about core skills is published in the *Catalogue of Core Skills in National Qualifications* (SQA, 2001).

National Course Specification: course details (cont)

COURSE Creative Cake Production (Intermediate 2)

RATIONALE

The catering and the hospitality sector continues to be a vibrant part of the service sector economy in Scotland. Employers throughout Scotland have been unanimous in their calls for a well-educated and skilled workforce capable for further development within their specific areas.

The course offers candidates the opportunities for an integrated, hands on skill development, with clear exit paths to employment or progression onto further and/or higher education

The course provides clear progression for candidates who wish to broaden their practical skills in this subject area.

The Course also offers clear pathways for candidates wishing to progress into Higher Professional Patisserie.

Summary

- Enhanced provision in both School and FE sectors
- Reacts to the needs of students, industry, employers
- Offers clear progression routes into specialist Highers
- Offers candidates the opportunity to broaden knowledge and practical skills within the Hospitality and Home Economics contexts

Course aims

This course aims to:

- Develop practical skills
- Develop knowledge, understanding and skills involved in making cakes
- Develop planning and evaluation skills
- Make a positive contribution to personal development

COURSE CONTENT

The course consists of three mandatory units each 40 hours in length.

Cake Production	Intermediate 2
Cake Decorating	Intermediate 2
Creative Cake Production Organisation of Practical Skills	Intermediate 2

The course is focused mainly on practical work and takes place in a practical environment. Wherever a new skill is to be introduced, this should be demonstrated to candidates and any accompanying underpinning knowledge explained to aid understanding. The content of the course is prescribed, but is intended to be candidate centered rather than content driven. Help and encouragement should be offered to candidates who plan a project beyond that required for minimum competence, and which will require extended learning, teaching and support

This approach should be used where it meets the need of a particular candidate or group of candidates, but it should not inhibit the development of the practical skills, which is the key purpose of this course.

At all times candidates must aim to produce a professional end product.

National Course Specification: course details (cont)

COURSE Creative Cake Production (Intermediate 2)

Cake Production

This unit delivers the skills and knowledge required to allow candidates to competently produce a specified range of cakes.

On completion candidates will produce the full range of cakes to a commercially acceptable standard. The range includes: Victoria Sponge, Swiss Roll, Madeira, Sultana and Rich Fruit Cake

The following areas should be highlighted in connection with each range item:

Victoria Sponge

1. Preparation of cake tins
2. Selection of quality ingredients, rationale
3. Ratios and proportions
4. Creaming method - aeration
5. Consistency and its correction
6. Baking temperature
7. Testing for readiness
8. Resting and cooling times
9. Storage – rationale

Swiss Roll

1. Preparation and lining of trays
2. Selection of quality ingredients- including flavours- derivatives - rationale
3. Use of baine marie- rationale
4. Whisking method - aeration
5. Speed
6. Folding flour-rationale
7. Consistency and correction
8. Baking temperature
9. Test for readiness
10. Resting time and cooling time - rationale for filling
11. Storage-rationale

Madeira Cake

1. Preparation and lining of suitably sized pans
2. Selection of quality ingredients-rationale
3. Ratios and proportions for light cakes
4. Creaming method – rationale for aeration
5. Consistency and correction
6. Baking temperature
7. Test for cooking
8. Resting and cooling times
9. Storage- rationale

National Course Specification: course details (cont)

COURSE Creative Cake Production (Intermediate 2)

Sultana Cake

1. Preparation and lining of pans
2. Selection of suitable quality ingredients including fruits
3. Ratios and proportions for rich cakes
4. Preparation of fruit
5. Creaming method- aeration rationale
6. Batter produced before fruit – rationale
7. Consistency and correction
8. Baking temperature
9. Test for cooking
10. Resting and cooling times
11. Storage - rationale

Rich Fruit Cake

1. 1 –3 as Sultana Cake above
2. Preparation of fruit including cherries
3. Care should be taken not to over cream – rationale- aeration
4. Consistency
5. Baking temperature
6. Test for readiness
7. Resting and cooling times
8. Storage - rationale

Cake Decorating

This unit aims to provide experience, knowledge and skills in selection, design and application of a range of fillings and coatings.

Using a holistic approach, combining the other units in the course, the candidate will design, select, fill and cover their base cakes to a commercially acceptable standard. The use of equipment and preparation techniques will be demonstrated using a step-by-step approach. Correct, safe and hygienic working practices will be emphasized throughout.

The candidate will be expected to demonstrate these in a professional manner.

On completion candidates will be able to demonstrate all those skills and be competent to an acceptable commercial standard.

The coatings in the unit can be used on the following cake types:

Sugarpaste:	Maderia cake, sultana cake, rich fruit cake
Chocolate coating:	Swiss roll,
Buttercream/frosting	Victoria sponge, swiss roll
Almond paste	Swiss roll, Maderia cake, sultana cake, fruit cake,
Royal icing:	Sultana cake and rich fruit cake

National Course Specification: course details (cont)

COURSE Creative Cake Production (Intermediate 2)

Application of finishing decoration techniques:

- Hygienic preparation of decoration materials
- Finish at correct times, soft for crimping, hard for Royal icing
- Decoration to be complementary to the design brief
- Sizes to reflect commercial standards
- Thickness of appliqué to be commercially acceptable
- Consistency of Royal icing for piping
- Tube selection and sizes appropriate
- Correct use of commercial tools- crimp-shape-plaques

Creative Cake Production Organisation of Practical Skills

This unit develops transferable, generic skills in planning, production and evaluation. A holistic approach should be used to integrate the Creative Cake Production Organisation of Practical Skills criteria throughout the course.

This unit will underpin the production and finishing process. This will require the candidate to undertake a succession of tasks directly involved with the planning of the tasks, requisitioning ingredients required to fulfill the task and identifying the equipment needed to undertake the task.

Creative Cake Production Organisation of Practical Skills guidelines should be adhered to where a minimum of 12 components-ingredients, are required and a series of at least 18 processes or steps are needed to fulfill the criteria.

The four outcomes in the Unit will address and successfully assess the issues of:

- Appropriate forward planning
- Identification of materials and qualities
- Correct identification and use of equipment
- Time management skills
- Logical thinking
- Safe hygienic working practices are evidenced
- Products are presented to a specific standard and are commercially acceptable

National Course Specification: course details (cont)

COURSE Creative Cake Production (Intermediate 2)

Assessment Rationale

Internal assessment:

The internal assessment for all units in this course combines both practical and theoretical activities. The unit assessment has been designed to sample across the outcomes ensuring that the total internal assessment time for each unit is less than 1 hour and 30 minutes.

The internal assessment for each unit is detailed below:

Cake Production

Outcome 1 Short/restricted response questions

Outcomes 2 – 4 Practical exercise

The assessment of Outcomes 2 – 4 is integrated

Cake Decoration

Outcome 1 Short/restricted response questions

Outcomes 2 – 4 Practical exercise

The assessment of Outcomes 2 – 4 is integrated

Creative Cake Production Organisation of Practical Skills

Outcome 1 Structure worksheet

Outcome 2 Plan of work

Outcomes 3 – 4 Practical exercise

This unit can be assessed in the context of the other two component units in this course.

The internal and external assessments are linked in that the knowledge and skills developed in the units are sampled and extended in the external assessment, allowing the candidate to demonstrate performance at all grades.

The Practical Assignment (external assessment) allows the candidate to demonstrate the knowledge and skills, developed in the components units, in an integrated manner and in a situation less familiar to the candidate. This is achieved by the issue of three assignment briefs by SQA. These will be changed on a regular basis.

External assessment

As this course is predominantly practical in nature, the majority of the features contained within the additional 40 hours must also be practical. Hence, the external course assessment is based on a practical assignment. It is anticipated that the practical assignment will require between 20 and 30 hours (this includes teaching and learning time) and will be carried out near the end of the course.

National Course Specification: course details (cont)

COURSE Creative Cake Production (Intermediate 2)

To gain the award for the course the candidate must have completed all of the prescribed units, and must be able to generate reliable evidence, capable of being authenticated and assessed externally.

Where candidates have shown achievement levels beyond that required to attain outcomes within the unit(s), this should be recorded and may, where appropriate, be used to contribute towards an estimate and if necessary can provide evidence towards an appeal.

The stand-alone ethos of the units is evident, and each of the unit's assessments is valid

The Practical Assignment is not solely concerned with practical activity, but has been designed to test and evidence the candidate's ability to plan, develop and evaluate a product that suits a given brief. The project integrates the knowledge, understanding and skills gained in the individual course units.

Candidates will be provided with a brief and are expected to demonstrate attainment in:

- Interpreting and understanding the brief
- Information gathering, adding clarity to the brief
- Decision making
- Selecting and managing materials
- Producing the product
- Evaluation of both the process and the product

An overall grade (A,B or C) will be determined by assessment of each candidate's performance in producing the project. This assessment will be subject to visiting assessment. To gain the course award, the candidate must pass all three unit assessments, as well as the practical assignment.

The overall grade for the practical assignment is determined by the total mark. The total mark for the Practical Assignment is 200 (full details of the marks breakdown are given in the practical assignment). The table below gives the mark range relating to the grades.

% Mark range	Grade	Band (for estimate)
85-100	A (upper)	1
70-84	A (lower)	2
65-69	B (upper)	3
60-64	B (lower)	4
55-59	C (upper)	5
50-54	C (lower)	6
45-49	Fail (near miss)	7
40-44	Fail	8
Less than 40	Fail	9

Although it is possible for candidates to be given bands, 7, 8 and 9 which are described as 'fails', no such categories will appear on candidates certificates. This information should help centres agree estimates of candidate performance and provide feedback to candidates for remediation purposes.

National Course Specification: course details (cont)

COURSE Creative Cake Production (Intermediate 2)

Allocation of Marks

Course Project Stage	Assessment Evidence	Mark Allocation
Planning	Practical Assignment Design Plan: (Rationale for selecting brief, definition of aims and objectives, information gathering, design illustration and rationale, timescales, materials and resources) See Appendix 1 in the Creative Cake Production Practical Assignment, External Assessment document	40
Developing	Developing stage – work plan and Product Portfolio. See Appendix 2 of Creative Cake Production Practical Assignment, External Assessment document Teacher/tutor checklists	120
Evaluating	Practical Assignment Evaluation – See Appendix 3 of the Creative Cake Production Practical Assignment, External Assessment document	40

The Practical Assignment will be subject to visiting assessment Type 1. The visiting assessment is triggered at the completion of the project – and so the provision of accurate completion dates is important. This means that the visiting assessment will take place when all three stages of the project – including the evaluation – have taken place. The end product will provide tangible evidence of process skills and /or practical activity which has taken place over a period of time, rather than a one off event.

A visiting assessor will be appointed to undertake a visit to the centre. Visiting assessment will be linked to one of the course completion dates listed below:

- August
- November
- February
- May

National Course Specification: course details (cont)

COURSE Creative Cake Production (Intermediate 2)

The sample size for the visiting assessor will be 12, where 12 or more candidates have been entered for the course award. The sample group will be intimated by SQA. The assessed plans and evaluations for the sample group will be sent to the SQA appointed Visiting Assessor in advance of the visit. The centre assessed project materials for the sample group (the end products and the associated portfolios) will be assessed by the visiting assessor on the day of the visit.

For further details on the practical assignment, please refer to the Creative Cake Production, Practical Assignment External Assessment document.

Further details of the assessment arrangements can be found in the document: *Project-based National Courses: procedural guide for centres (April 2001)*

APPROACHES TO LEARNING AND TEACHING

Learning and teaching approaches should be candidate centered, participative and practical in nature. An activity approach should be used to allow candidates the opportunity to develop all the necessary techniques and processes involved in each stage in a way which underpins the knowledge, understanding and planning stages.

At all times the theoretical input should be integrated and context based.

Creative Cake Production Organisation of Practical Skills (Intermediate 2)

The planning to be undertaken as part of the project based practical assessment, where each of the outcomes are addressed within the context of the planned end product.

Cake Production (Intermediate 2)

A hands on practical approach, demonstration and participation where new skills are required.

Cake Decoration (Intermediate 2)

Practical activities where the candidates are recording techniques, uses, types and rationale. Based on their own and lecturers/teachers input.

National Unit Specification: general information

UNIT	Cake Production (Intermediate 2)
NUMBER	D9GM 11
COURSE	Creative Cake Production (Intermediate 2)

SUMMARY

On successful completion of this unit, the candidate will be competent in the basic knowledge and skills required to make a range of cakes.

OUTCOMES

1. Demonstrate knowledge and understanding of the basic principles of cake making.
2. Select and use appropriate materials and techniques to prepare a specified product
3. Produce the product to a commercially acceptable standard
4. Use safe and hygienic working practices

RECOMMENDED ENTRY

While entry is at the discretion of the centre, candidates would find it advantageous to have attained one of the following:

- Standard Grade Home Economics at General level
- A course or units in Hospitality at Intermediate 1 – Practical Cookery, Intermediate 1
- A course of units in Hospitality at Intermediate 2 – Practical Cookery or Professional Cookery,
- Equivalent relevant experience

Administrative Information

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National Unit Specification: general information (cont)

UNIT Cake Production (Intermediate 2)

CREDIT VALUE

1 credit at Intermediate 2

CORE SKILLS

This unit gives automatic certification of the following:

Complete core skills for the unit	None	
Additional core skills components for the unit	Critical Thinking	Int 2
	Planning and Organising	Int 2

Additional information about core skills is published in the *Catalogue of Core Skills in National Qualifications* (SQA, 2001).

National Unit Specification: statement of standards (cont)

UNIT Cake Production (Intermediate 2)

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

OUTCOME 1

Demonstrate knowledge and understanding of the basic principles of cake making.

Performance criteria

- a) Identify ingredients and proportions of ingredients used in cake production
- b) Identify equipment and preparation methods of equipment required for cake production
- c) Identify and describe mixing methods and baking processes used in cake production

Evidence requirements

Evidence must be provided to show the candidate has demonstrated knowledge and understanding of ingredients, proportions of ingredients, baking equipment and the preparation of the equipment, mixing methods and baking processes involved in the production of: Victoria sponge, Swiss roll, Madeira cake, sultana cake and rich fruit cake.

OUTCOME 2

Select and use appropriate materials and techniques to prepare a specified product.

Performance criteria

- a) The selection of ingredients, equipment and preparation method is appropriate
- b) Preparation and mixing techniques are implemented

Evidence requirements

Evidence must be provided, by way of an observational checklist, to show that the candidate can carry out the following preparation methods:

- Selecting, weighing, measuring, depositing and spreading

And the following mixing methods:

- Creaming, whisking, blending and incorporating

Preparation methods and mixing methods should be used to make the following range of cakes: Victoria sponge, Swiss roll, Madeira cake, sultana cake and rich fruit cake.

National Unit Specification: statement of standards (cont)

UNIT **Cake Production (Intermediate 2)**

OUTCOME 3

Produce the product to a commercially acceptable standard

Performance criteria

- a) The temperature setting and baking time is appropriate
- b) The final product is produced to a commercially acceptable standard.

Evidence requirements

Evidence should be recorded on an observational checklist to show that the candidate has demonstrated the ability to produce the following products: Victoria sponge, Swiss roll, Madeira cake, sultana cake and rich fruit cake, to an acceptable standard.

OUTCOME 4

Use safe and hygienic working practices

Performance criteria

- a) Safe working practices are followed
- b) Work area is maintained in a clean and organised manner
- c) Food is handled hygienically
- d) Equipment is used safely

Evidence requirements

Evidence should be recorded on a checklist of the candidate's ability to use safe and hygienic working practices.

National Unit Specification: support notes

UNIT Cake Production (Intermediate 2)

This part of the unit specification is offered as guidance. The support notes are not mandatory.

While the exact time allocated to this unit is at the discretion of the centre, the notional design length is 40 hours.

GUIDANCE ON THE CONTENT AND CONTEXT FOR THIS UNIT

The range of equipment and techniques is detailed below. The use of the equipment and the preparation techniques should be demonstrated using a step-by-step approach. Correct working practices must be emphasised throughout. The candidate will be expected to demonstrate these by carrying out all tasks in a safe, hygienic and professional manner.

Bakery techniques and equipment

Victoria Sponge: Weighing, creaming, folding-in, depositing/spreading and baking.
Scales and weights or electronic scales, mixing bowl, cake sandwich/cake tin (15cm/6 inch minimum) spatula, measuring jug, whisk, wire cooling tray.
(Electric mixer with bowl and flat beater attachment may be used)

Swiss roll: Weighing, whisking, folding-in, depositing /spreading and baking
Scales and weights or electronic scales, mixing bowl, whisk, spatula, metal spoon, swiss-roll tray (25cm/20cm or 10 inch/8 inch). (Electric mixer with bowl and whisk attachment may be used)

Madeira cake: Weighing, creaming, folding-in, depositing/spreading and baking.
Scales and weights/electronic scales, mixing bowl, spatula, metal spoon, measuring jug, cake tin (15cm/6 inch minimum, non-stick or parchment lined, shape of your own choice) - (Electric mixer with bowl and flat beater attachment may be used)

Sultana: Weighing, creaming, folding-in, incorporating fruit, preparation/lining of cake tin, depositing/spreading and baking

Scales and weights/electronic scales, mixing bowl, measuring jug, spatula, metal spoon, cake tin (15cm/6 inch minimum, non-stick or parchment lined, round/square. (Electric mixer with bowl and flat beater attachment may be used)

Rich fruit cake: Same techniques and equipment as for sultana cake.

National Unit Specification: support notes (cont)

UNIT Cake Production (Intermediate 2)

GUIDANCE ON LEARNING AND TEACHING APPROACHES FOR THIS UNIT

Candidates should be given opportunities to work towards outcomes in an integrated way, whenever possible.

Products should be carefully selected and used as a means of developing an understanding of the processes, ingredients, and equipment used in their manufacture.

Practical activities should be teacher/lecturer-led in that all equipment, techniques and processes should be explained, demonstrated and thoroughly understood before the commencement of practical activities. Demonstrations should be clear and logically sequenced to ensure that candidates understand each process before proceeding to the next.

GUIDANCE ON APPROACHES TO ASSESSMENT FOR THIS UNIT.

Outcome 1

Should be assessed by restricted response/short answer questions. Candidates must achieve 70% or over to pass.

Questions should sample across the PCs.

Outcomes 2, 3 and 4

Should be assessed by means of a practical exercise and candidate attainment will be recorded by means of an observation checklist completed by the teacher/lecturer.

SPECIAL NEEDS

This unit specification is intended to ensure that there are no artificial barriers to learning or assessment. Special needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments or considering special alternative outcomes for units. For information on these, please refer to the SQA document *Guidance on Special Assessment Arrangements* (SQA, 2001).

National Unit Specification: general information

UNIT	Cake Decorating (Intermediate 2)
NUMBER	D9GL 11
COURSE	Creative Cake Production (Intermediate 2)

SUMMARY

On successful completion of this unit the candidate will have basic knowledge of the principles of cake decorating techniques and the practical skills to use a range of finishing decoration techniques

OUTCOMES

1. Demonstrate knowledge and understanding to the basic principles of cake decorating.
2. Select, prepare and apply fillings and coatings to cake bases.
3. Apply finishing decoration techniques to cakes.
4. Use safe and hygienic working practices

RECOMMENDED ENTRY

While entry is at the discretion of the centre, candidates would find it advantageous to have attained one of the following:

- Standard Grade Home Economics at General level
- A course or units in Hospitality at Intermediate 1 - Practical Cookery,
- A course of units in Hospitality at Intermediate 2 – Practical Cookery, or Professional Cookery
- Equivalent relevant experience

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National Unit Specification: general information (cont)

UNIT Cake Decorating (Intermediate 2)

CREDIT VALUE

1 credit at Intermediate 2

CORE SKILLS

This unit gives automatic certification of the following:

Complete core skills for the unit	None	
Additional core skills components for the unit	Critical Thinking	Int 2
	Planning and Organising	Int 2

Additional information about core skills is published in the *Catalogue of Core Skills in National Qualifications* (SQA, 2001).

National Unit Specification: statement of standards

UNIT Cake Decorating (Intermediate 2)

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

OUTCOME 1

Demonstrate knowledge and understanding of the basic principles of cake decorating

Performance criteria

- a) Identify fillings and coatings and their appropriate usage.
- b) Describe preparation methods and application techniques for fillings and coatings
- c) Identify and describe finishing decoration techniques.

Evidence requirements

Evidence must be provided, to show that the candidate has demonstrated knowledge and understanding of the principles of cake decorating, this should cover preparation methods and application of fillings, coatings and application methods for finishing decoration techniques.

Fillings: jam/curd, buttercream/frosting

Coatings: sugarpaste; chocolate coating; almond paste, buttercream/frosting and royal icing

Application techniques: spreading, rolling, coating, smoothing, trimming,

Finishing decoration techniques: embossing, crimping, use of commercially available decorative aids/cutters, piping.

OUTCOME 2

Select, prepare and apply fillings and coatings to cake bases.

Performance criteria

- a) Prepare cake surfaces ready for coating
- b) Select and prepare appropriate fillings and coatings for a range of cake bases.
- c) Apply fillings to a range of cake types/surfaces
- d) Apply coatings to a range of cake types/surfaces.

Evidence requirements

Evidence must be provided, through the use of an observational checklist, to show that the candidate has prepared cake surfaces and selected, prepared and applied the following materials in accordance with quality, thickness, and uniformity with minimum wastage:

coatings: buttercream/frosting, sugarpaste; chocolate coating; almond paste, and royal icing

fillings: jam/curd, buttercream/frosting

National Unit Specification: statement of standards (cont)

UNIT Cake Decorating (Intermediate 2)

OUTCOME 3

Apply finishing decoration techniques to cakes

Performance criteria

- a) Select appropriate finishing decoration techniques for a range of cake types
- b) Apply appropriate finishing decoration techniques to produce a commercially acceptable product

Evidence requirements

Evidence should be recorded on an observational checklist to show that the candidate has demonstrated the ability to apply appropriate finish decoration techniques to a range of cake bases.

Finish decoration techniques: smoothing, piping, crimping, embossing, application of cut out shapes and/or edible items

OUTCOME 4

Use safe and hygienic working practices

Performance criteria

- a) Safe working practices are followed
- b) Work area is maintained in a clean and organised manner
- c) Food is handled hygienically
- d) Equipment is used safely

Evidence requirements

Evidence should be recorded on a checklist of the candidate's ability to use safe and hygienic working practices.

National Unit Specification: support notes (cont)

UNIT Cake Decorating (Intermediate 2)

This part of the unit specification is offered as guidance. The support notes are not mandatory. While the exact time allocated to this unit is at the discretion of the centre, the notional design length is 40 hours.

GUIDANCE ON THE CONTENT AND CONTEXT FOR THIS UNIT

The range of techniques and equipment that is expected you would use is detailed below. The use of the equipment and the preparation techniques should be demonstrated using a step-by-step approach. Correct working practices must be emphasised throughout. The candidate will be expected to demonstrate these by carrying out all tasks in a safe, hygienic and professional manner.

Application techniques:

Spreading:	Palette knife
Rolling:	Rolling pin
Smoothing:	Palette knife, sugarpaste smoothing tool.
Coating:	rolling pin – (sugar paste, almond paste) brush – apply liquids for adhesion pouring (ladle, spoon, palette knife)
Trimming:	Palette knife, revolving cutter/pastry wheel, knife, scraper

Finishing decoration techniques:

Piping:	Piping-bag and plain or shell piping nozzle. (simple shells, snail-trail, bulbs and line piping for borders , top and side designs).
Crimping:	Commercially available crimping tool. (Used to create and enhance design finishes to sugarpaste coated cakes.)
Embossing:	Commercially available embossing tool. (Used to enhance appearance of sugarpaste coated cakes and designs.)
Application of cut out shapes/ and or edible items:	Ready made cut -out shapes, and other edible cake decorating items can be purchased in speciality cake shops, these items can be used to enhance decoration of finished cakes.

The range of coatings listed in the evidence requirements can be used on the following cake types:

National Unit Specification: support notes (cont)

UNIT Cake Decorating (Intermediate 2)

Coatings:

Sugarpaste:	Maderia cake, sultana cake, rich fruit cake
Chocolate coating:	Swiss roll,
Buttercream/frosting	Victoria sponge, swiss roll
Almond paste	Swiss roll, Maderia cake, sultana cake, fruit cake,
Royal icing:	Sultana cake and rich fruit cake

GUIDANCE ON LEARNING AND TEACHING APPROACHES FOR THIS UNIT

Candidates should be given opportunities to work towards outcomes in an integrated way wherever possible and demonstration should be frequent, with a step-by-step explanation of process, preparation and terminology.

Candidates should be encouraged to experiment and apply a variety of coatings and techniques until a satisfactory performance is achieved.

GUIDANCE ON APPROACHES TO ASSESSMENT FOR THIS UNIT.

- Outcome 1 should be assessed by restricted response/short answer questions, which should sample across the PCs. Candidates must achieve 70% or over to pass.
- Outcomes 2 and 3 will be assessed by means of a practical exercise and candidate attainment will be recorded by means of an observation checklist completed by the teacher/lecturer.

SPECIAL NEEDS

This unit specification is intended to ensure that there are no artificial barriers to learning or assessment. Special needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments or considering special alternative outcomes for units. For information on these, please refer to the SQA document *Guidance on Special Assessment Arrangements* (SQA, 2001).

National Unit Specification: general information

UNIT	Creative Cake Production: Organisation of Practical Skills (Intermediate 2)
NUMBER	D9GN 11
COURSE	Creative Cake Production (Intermediate 2)

SUMMARY

On successful completion of this unit the candidate will be competent in the basic knowledge and skills required for planning work, requisitioning components, identifying equipment and integrating practical skills to complete tasks involving work co-ordination using twelve components and eighteen processes.

OUTCOMES

1. Prepare for tasks that require a minimum of twelve component parts and at least eighteen processes in their production.
2. Prepare a plan of work for the tasks chosen.
3. Carry out the tasks to achieve the desired outcome.
4. Use safe working practices.

RECOMMENDED ENTRY

Whilst entry is at the discretion of the centre, candidates would normally be expected to have attained the following unit.

- Organisation of Practical Skills 2

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National Unit Specification: general information (cont)

UNIT Creative Cake Production: Organisation of Practical Skills
(Intermediate 2)

CREDIT VALUE

1 credit at Intermediate 2

CORE SKILLS

This unit gives automatic certification of the following:

Complete core skills for the unit	None	
Additional core skills components for the unit	Critical Thinking	Int 2
	Planning and Organising	Int 2

Additional information about core skills is published in the *Catalogue of Core Skills in National Qualifications* (SQA, 2001).

National Unit Specification: statement of standards (cont)

UNIT Creative Cake Production: Organisation of Practical Skills (Intermediate 2)

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

OUTCOME 1

Prepare for tasks that require a minimum of twelve component parts and at least eighteen processes in their production.

Performance criteria

- a) The tasks are correctly named
- b) The component parts are correctly identified
- c) The processes used are correctly identified
- d) All equipment required is correctly listed
- e) All component parts are requisitioned prior to commencing

Evidence requirements

Recorded evidence that the candidate prepares for tasks on one occasion.

OUTCOME 2

Prepare a plan of work for the tasks chosen.

Performance criteria

- a) A logical sequence of work is planned to ensure effective time management.

Evidence requirements

Recorded evidence that the candidate plans a logical sequence of work to a given timescale on one occasion.

National Unit Specification: statement of standards (cont)

UNIT Creative Cake Production: Organisation of Practical Skills
(Intermediate 2)

OUTCOME 3

Carry out the tasks to achieve the desired outcome.

Performance criteria

- a) The tasks are completed within the given time
- b) The tasks are presented in the quantities planned
- c) The tasks are presented in a commercially acceptable condition
- d) The component parts are processed to given specifications

Evidence requirements

Performance evidence that the candidate presents the completed tasks on one occasion.

OUTCOME 4

Use safe working practices

Performance criteria

- a) Appropriate clothing is worn
- b) A clean, tidy workstation is maintained
- c) All equipment is used in a safe manner

Evidence requirements

Performance evidence that the candidate uses safe working practices on one occasion.

National Unit Specification: support notes

UNIT Creative Cake Production: Organisation of Practical Skills (Intermediate 2)

This part of the unit specification is offered as guidance. The support notes are not mandatory.

While the exact time allocated to this unit is at the discretion of the centre, the notional design length is 40 hours.

GUIDANCE ON THE CONTENT AND CONTEXT FOR THIS UNIT

As this is a generic (multi-discipline) unit the statement of standards are applicable to different curriculum areas whereas this content/context section is related specifically to practical cookery/bakery skills.

As the title of the unit indicates it is essential that candidates have had previous practical experiences prior to commencing.

The practical elements of the unit should enable candidates to integrate the component skills from the planning stage through to presentation.

Corresponding to outcomes 1–4

Outcome 1

A task in this context is a recipe. Component parts are the ingredients. Processes are the steps to be carried out to successfully complete the recipe, such as weighing, measuring, sieving, mixing, trimming, rolling out, crimping, embossing, cutting out shapes/flowers, piping, dusting.

Candidates should be encouraged to choose recipes from a given range rather than the tutor identifying the practical activity for them.

Examples of the actual recipes at this level can relate to one relatively complex recipe with twelve ingredients and eighteen process steps or, two or three simpler recipes which make up the ingredient content and processes required for this level of study.

The equipment to be used throughout the practical must be identified by candidates and all ingredients requisitioned prior to commencing.

Outcome 2

Ample guidance and direction will require to be given to candidates to enable them to plan an effective sequence of work related to the practical activities. Emphasis should also be placed on the timing of the practical to ensure that candidates can produce the tasks within the given timescale.

Outcome 3 and 4

Standard recipes will be followed and the timescale set by the teacher/lecturer. There should also be scope for innovation within recipes if appropriate to the occasion and candidates.

Emphasis must be placed on the following:

- keeping to given times;
- presenting products which are of a commercially acceptable standard;
- wearing correct protective clothing and headwear;
- using safe, hygienic work methods;
- carrying out procedures in a correct manner;
- correct use of equipment.

National Unit Specification: support notes (cont)

UNIT Creative Cake Production: Organisation of Practical Skills
(Intermediate 2)

GUIDANCE ON LEARNING AND TEACHING APPROACHES FOR THIS UNIT

The learning and delivery approach should allow outcomes to be achieved in a candidate-centred, participative and practical manner. It is recommended that this unit is used as the vehicle for utilising (in an integrative manner) the products prepared within commodity units. This will ensure a practicable and economic approach to their delivery.

GUIDANCE ON APPROACHES TO ASSESSMENT FOR THIS UNIT

Outcome 1. Structured worksheet containing evidence of preparing for the task/s.

Outcome 2. Plan of work.

Outcomes 3 and 4 Practical exercise

Guidance should be given on preparation of task/s, timed work plan, and how practical observation checklists are used to evidence performance, prior to practical activities. This could take the form of a group discussion to re-enforce knowledge and skills and prior to individual planning exercises.

SPECIAL NEEDS

This unit specification is intended to ensure that there are no artificial barriers to learning or assessment. Special needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments or considering special alternative outcomes for units. For information on these, please refer to the SQA document *Guidance on Special Assessment Arrangements* (SQA, publication code AA0645).