



Cake Finishing (National 5)

SCQF: level 5 (9 SCQF credit points)

Unit code: H20G 75

Unit outline

The general aim of this Unit is to equip learners with the ability to creatively finish cakes and other baked items safely and hygienically.

Learners who complete this Unit will be able to:

- 1 Prepare for finishing cakes and other baked items
- 2 Apply a range of finishing techniques to cakes and other baked items

This Unit is a mandatory Unit of the National 5 Hospitality: Practical Cake Craft Course and is also available as a free-standing Unit. The Unit Specification should be read in conjunction with the *Unit Support Notes*, which provide advice and guidance on delivery, assessment approaches and development of skills for learning, skills for life and skills for work. Exemplification of the standards in this Unit is given in *Unit Assessment Support*.

The *Course Assessment Specification* for the National 5 Hospitality: Practical Cake Craft Course gives further mandatory information on Course coverage for learners taking this Unit as part of the National 5 Hospitality: Practical Cake Craft Course.

Recommended entry

Entry to this Unit 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 equivalent qualifications and/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

Equality and inclusion

This Unit 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 *Unit Support Notes*.

Standards

Outcomes and assessment standards

Outcome 1

The learner will:

1 Prepare for finishing cakes and other baked items by:

- 1.1 Selecting suitable fillings and coatings
- 1.2 Planning the stages of finishing
- 1.3 Selecting, accurately weighing and measuring the ingredients, following recipes where appropriate, and taking account of proportions where necessary
- 1.4 Following safe and hygienic working practices

Outcome 2

The learner will:

2 Apply a range of finishing techniques to cakes and other baked items by:

- 2.1 Trimming and shaping the cakes or other baked items, where necessary, using appropriate tools and/or equipment
- 2.2 Applying appropriate coatings to the cakes or other baked items using the correct finishing application techniques
- 2.3 Creatively applying the finishing decoration techniques to the cakes or other baked items
- 2.4 Evaluating the finished cakes or other baked items
- 2.5 Following safe and hygienic working practices

Evidence Requirements for the Unit

Assessors should use their professional judgement, subject knowledge and experience and understanding of their learners to determine the most appropriate ways to generate evidence and the conditions and contexts in which they are used.

Evidence for both Outcomes in this Unit will normally be combined and assessed holistically by a practical activity. If this approach is used, it must be clear how the evidence covers each Outcome.

For this Unit, learners will be required to produce evidence that they have demonstrated a range of finishing application techniques and finishing decoration techniques from those listed in the 'Further mandatory information on Course coverage' section of the *Course Assessment Specification*.

Learners' assessment performance will normally be observed by assessors, who should complete an assessor's observational checklist for each learner. The checklist will confirm whether the learner has met the requirements of each Assessment Standard.

Exemplification of assessment is provided in *Unit Assessment Support*. Advice and guidance on possible approaches to assessment is provided in the *Unit Support Notes*.

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

It is expected that learners will develop broad, generic skills through this Unit. The skills that learners will be expected to improve on and develop through the Unit 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 Unit 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 should be at the same SCQF level of the Unit and be consistent with the SCQF level descriptor. Further information on building in skills for learning, skills for life and skills for work is given in the *Unit Support Notes*.

Administrative information

Published: June 2013 (version 1.1)

Superclass: NE

History of changes to National Unit Specification

Version	Description of change	Authorised by	Date
1.1	Correction of typographical error.	Qualifications Development Manager	June 2013

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