

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

Administrative Information

Superclass:	NE
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Version:	02

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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)

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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.

Outcomes 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)

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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 reinforce 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).