

Curricular Area: Design **Course Title:** Hospitality: Practical Cake Craft National 5

Course Description

The course which is practical and experiential in nature, develops a range of cake baking and cake finishing skills. It enables students to acquire, consolidate and demonstrate creative techniques in the production of cakes and other baked items

This course comprises 2 mandatory units

- Cake Baking
- Cake Finishing

Assessment

Each unit will be assessed individually and ultimately, students will be assessed by a practical assignment drawing on the knowledge, understanding and skills developed across the course. The activity will require students to design, make and finish a cake for a celebration of their choice to a high standard.

This will be assessed by a visiting verifier from the SQA.

Home Study Expectations

Home study may be issued weekly or fortnightly depending on the demands of the task. Tasks will often include working on planning activities

Possible next level of study

National 5 Health and Food Technology National 4/5 Hospitality Practical cookery

Wider Achievement Opportunities

Students may have the opportunity to visit sugar craft classes at college or have visiting demonstrators from the Sugarcraft Guild

It may be possible to achieve the ReHIS Elementary Hygiene Certificate during this course.

Possible career paths

There are numerous courses at college for Hospitality and catering including both management and practical skills.

Sugarcraft is very popular and opportunities for apprenticeships are growing. Hospitality is a growing industry and there are many opportunities for careers in catering, hotels and restaurants, NHS and local authority establishments and external catering companies.